|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| * 3 big eggplants or 6 small
* 4 eggs
* 4 oz parmigiano
* 4 oz sheep’s hard cheese
* 4 oz panko
* 4 garlic cloves
* Basil to taste
* 2 slicing tomatoes for the pan
* Salt and pepper
 | 1 | Boil or steam the eggplants until soft (depends on the size). | • 3 big eggplants or 6 small | « Can be served hot or cold. You can also fry the eggplants once stuffed rather than baking them above tomatoes... Yummy but rich! » |
| 2 | Carefully scoop out the eggplant’s meat. Mince the garlic. Grate the cheeses, Chop the basil.Combine all of the above plus the panko and the eggs in a large bowl. | • 4 eggs• 4 oz parmigiano• 4 oz sheep’s hard cheese• 4 oz panko• 4 garlic cloves• Basil to taste• salt and pepper |
| 3 | Stuff the eggplants shells with the content of the bowl. Slice the tomatoes and cover the bottom of an oven tray with them. Place the eggplants on to and cook for 20 minutes in a 350 Fahrenheit degrees oven. | • 2 slicing tomatoes for the pan |



**Corsican eggplant gratin**

www.elegantcooking.com

www.pariseastside.com