



Pasticcio with aubergines

1h 10 min 

2-3 

4 

20 - 30 min at 200°C (400°F - Gas Mark 6) 

Ingredients

250 gr. (10 oz.) of Schär Lasagne, 2 aubergines, 3 ripe tomatoes, 2 mozzarellas, 150 gr. (6 oz.) of tomato sauce, basil as required, 2 tablespoons of grated parmesan cheese, olive oil, salt.

Method

Cook the Schär Lasagne for 10 minutes in boiling, salted water. Leave to drain and lay on a towel. Chop the tomatoes and the mozzarella into small pieces and slice the aubergine. Grease a baking tray with olive oil and place a layer of lasagne on it. Cover this with the aubergines, tomato and mozzarella and sprinkle with a little salt. Repeat this process until all the ingredients have been used up. Sprinkle basil, olive oil and parmesan cheese on the top.

