

# Le ricette di MARENNA'

## LA PARMIGIANA "IN A CARRIAGE"

### Ingredients for four persons:

2 eggplants – round violin shaped  
150 g of ricotta di bufala  
150 g of mozzarella di bufala  
200 g of Piccadilly tomatoes  
1 bundle of basil  
20 g of pine nuts  
50 g of parmigiano  
100 g of square sliced bread, crusts removed  
100 g of melted chocolate, 70% cacao  
2 eggs  
Flour, to taste  
Extravirgin olive oil  
Salt

### Procedure:

Prepare the pesto with the basil, pine nuts, parmigiano and the olive oil.

Take the fior di latte and the ricotta and form the pralines into which will be inserted the pesto. Dip in flour twice the beaten eggs and the crumbs of the bread squares, with the parmigiano. Slice the tomatoes in half in a large pan browned with oil, garlic and basil and then cook for about 10 minutes.

Take out the garlic and strain through a press. Parcel out the salt and sugar. Emulsify with the olive oil.

Peel the eggplant and cut a slice about 4 cm, forming rectangles. Brown in a non-stick frying pan with oil, thyme and garlic. Form the brushed preparation of melted chocolate spread on a plate, replacing the browned eggplant, adding a praline of ricotta and fior di latte and a stream of tomato sauce.

Decorate as you please with basil leaves.

### NOTES

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