



## FRESH EGGPLANT PARMESAN

### SERVES 6

*The Russian River Valley Original*

#### INGREDIENTS:

3 large eggplants, sliced horizontally  
½ cup good quality olive oil  
Kosher salt & freshly ground pepper  
2 balls fresh mozzarella, sliced  
3 Tablespoons fresh basil, chiffonade  
½ cup whole-milk ricotta cheese  
1 teaspoon fresh thyme, minced  
2 cups tomato pasta sauce or fresh tomato concasse  
¾ cup parmesan, grated

#### DIRECTIONS:

Salt the eggplant slices and let drain in a colander. Preheat oven to 375°.

Heat a large sauté pan to medium heat and cook the eggplant on both sides until golden. Drain on paper towels. Pour a thin layer of tomato sauce into a baking dish large enough for 6 eggplant slices. Top with seasoned eggplant and a layer of mozzarella. Mix ricotta & thyme together. Repeat with another slice of eggplant and a generous table spoon of ricotta and a teaspoon of basil. Top with another slice of eggplant. Top stacks with remaining sauce and sprinkle with parmesan. Bake for about 20 minutes and serve.

