

**Eggplant au Gratin**

**Bake time:** 30-40 minutes  
**Bake temp:** **350 F**  
**Yield:** 2 x 9"x9" dishes  
**Prep time:** **1.5 to 2 hours**  
**Ingredients:** 500g-700g mozzarella cheese, grated  
4-5 medium or 2-3 large eggplants  
9 small zucchinis  
3 lbs onions  
3 cups tomato sauce  
olive oil



**Preparation:**

Slice the eggplant and zucchinis crosswise into coins – eggplant about a milimeter, zucchinis one to two millimeters; they can also be sliced in a food processor using the slicing attachment. Dice the onions. Grate the cheese.

**Cooking instructions**

Fry the eggplant slices from half of the eggplant individually in olive oil until browned. Layer the eggplant slices as they are fried in the two oven-proof dishes. Once half the eggplants are fried, slice half the zucchinis into coins and fry in olive oil until browned; layer in the dishes on top of the eggplant. Then dice half the onions and fry in olive oil until browned; layer in the dishes on top of the zucchini. Repeat process with the rest of the eggplant and the rest of the zucchinis and onions. Cover with tomato sauce. Cover with grated cheese.

Freeze, or bake immediately at 350F until the cheese is brown.

**Notes:**

This is a very easy recipe to make, however it is also very labour intensive.

**History/Anecdotes:**

After having an exceptional eggplant parmesan at an expensive Italian restaurant, I started this recipe simply using eggplant, sauce and cheese; it eventually evolved to the above after my mom brought home "baby eggplants" one day. I was real suspicious before I started, and then while I was frying them all up (deep fried zucchini is a favourite ...) Finally I gave up on the naive "trust your mother" routine and told her that she was wrong. This didn't change the fact that eggplant and zucchini work together, or at least that I think so ...