



Bottled with love, for the joy of living

EGGPLANT LASAGNA WITH PROSCIUTTO & MOZZARELLA PAIRED WITH 2019 SANGIOVESE, ALICE VINEYARDS SONOMA VALLEY



INGREDIENTS

LASAGNA

- 3 small-medium sized eggplant
- 2 balls of mozzarella cut into slices
- 4.2 oz prosciutto
- 2 tbsp grated parmesan
- Salt and pepper
- TOMATO SAUCE
- ½ tbsp olive oil
- 15oz can chopped tomatoes
- 2 cloves garlic, finely chopped
- ½ tbsp of fennel seeds
- ½ tbsp of oregano
- ¼ c of white wine
- 1 tbsp tomato paste

WHITE SAUCE

- ¼ c butter
- ¼ c all-purpose flour
- 2 c skim milk
- ¼ tsp grated nutmeg
- ¾ c grated gruyere cheese

INSTRUCTIONS

Preheat the oven to 375F and line 2 large baking trays with parchment paper.

Thinly slice the eggplant to ¼ inch and brush tray with olive oil and place the eggplant slices on tray.

Sprinkle with salt then drizzle with more olive oil. Bake in the oven for 10 minutes until soft.

Make the tomato sauce. Heat olive oil in a medium-sized pan or skillet and add the finely chopped garlic followed by fennel and oregano.

Fry for 1 minute until the garlic is fragrant, not browned.

Add the white wine and reduce by half by simmering. Add the chopped tomatoes then add a splash of water plus a good pinch of salt and pepper.

Stir together then use a potato masher to crush any chunks of tomato. Simmer sauce for 10 minutes, then set aside.

Make the white sauce. Melt the butter in a saucepan on a low heat. Whisk in the flour to a thick paste and continue to cook for 1 minute.

While whisking, add milk slowly to thicken - do this in 3 pours.

Once the last amount of milk has been added and the sauce is starting to thicken, add the nutmeg, salt, pepper, and grated gruyere cheese.

Stir until the cheese has melted then set aside.

Add a layer of tomato sauce and place slices of prosciutto all over. Top prosciutto with slices of mozzarella, then top with a layer of white sauce.

Keep adding layers in this manner. Cover with foil and bake for 20 minutes.

Remove foil and bake for another 10 minutes or until the prosciutto is crispy.