



Stew of eggplants and tomatoes

garnish for 4 peoples

■ 2,2lb of eggplant, 1,5 cup of tomato sauce, a little olive oil, and some salt.

■ Wash eggplants, get rid of the extremities, and cut them in thick slices. Salt slices on 2 faces, and let them soak during the 1 hour into a sieve.

■ Rinse the slices of eggplants in the water, then wipe them in a cloth. In a frying pan add of a little olive oil, make, some moments, the slices of eggplant return on every face, until it is just slightly colored.

■ Preheat your oven in 356 ° F

■ In a dish going to the oven, arrange the slices of eggplant in successive level spread with tomato sauce. Put in the oven for 25 minutes.

■ *You can add a little cheese to brown.*

