

# DIAMOND

ESTATES

## THE WINERY

### Eggplant Parmesan

With: 1914 Valour Red

Serves: 4

#### INGREDIENTS:

- 1 medium eggplant, sliced in to circles 1/3 inch thick
- 2 cups grated mozzarella cheese
- 2 cups chunky marinara sauce
- 1 cup Italian breadcrumbs
- 1/3 cup milk
- 1/2 cup parmesan cheese

#### PREPARATION:

1. Preheat oven to 375°F. Lightly oil a large baking sheet.
2. Pour milk into shallow bowl and bread crumbs on to a lipped plate. Dip each slice of eggplant in to the milk, moistening both sides. Then press on to the bread crumbs ensuring both sides are thoroughly coated. Place slices on the baking sheet and bake until tender, about 25 minutes.
3. Spoon some marinara sauce, about ¼ cup on the bottom of a deep casserole dish. Add a layer of eggplant slices and cover with more sauce. Sprinkle some mozzarella over the sauce then repeat the layering until you have reached the end of your eggplant slices. Top the slices with the last bit of sauce and sprinkle with the parmesan cheese.
4. Bake uncovered for about 40 minutes. Casserole should be bubbly and brown around the edges. Remove from oven and let set for 10 minutes before serving.
5. Serve with warm, cooked pasta or rice (optional) and a glass of 1914 Valour Red!

*Recipe courtesy of [www.food.com](http://www.food.com)*