

# BABY EGG PLANT, TOMATO AND RICOTTA LASAGNE<sup>1</sup>

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**Preparation:** 30 minutes. **Cooking:** 55 minutes. **Serves:** 6

1kg baby eggplants, trimmed and sliced lengthways

600g ricotta cheese ¼ tsp dried chilli flakes

750g jar tomatoes, sliced 4 sheets fresh lasagne

1 cup grated parmesan Olive oil spray

1½ cups tomato passata (**not originally mentioned in the Ingredients but only in the Method** – so I added it in - jc)

Basil pesto and basil leaves (to serve)

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**Step 1:** Preheat oven 180°C (160°C fan forced). Grease a 10 cup capacity (about 8cm deep) baking pan with oil.

**Step 2:** Heat a char-grilled over high heat. Spray egg plants with oil and char-grill in batches, for 1–2 minutes on each side until golden and tender. Set aside.

**Step 3:** Combine ricotta, chilli flakes and salt and pepper to taste in a bowl. Mix until smooth and well combined. Set aside.

**Step 4:** Cover the pan base with a single layer of lasagne sheets, trimming the sheets to fit. Spread with ½ cup tomato passata and top with another layer of lasagne sheets.

Spread with ½ cup tomato passata. Top with half of the ricotta and then layer with half of the egg plant.

Top with sliced tomatoes, remaining ricotta and remaining egg plant. Spread with the remaining ½ cup tomato passata. Sprinkle with parmesan and spray with oil.

Bake for 45–55 minutes until hot and bubbling.

**Step 5:** Just before serving, drizzle with basil pesto and scatter with basil leaves. Serve with a green salad if liked.

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**Note 1:** I have not tried this recipe but saw it advertised in the April 2018 ed. of *The Hawkesbury District Independent Magazine* and thought it could be easily adapted to your favourite way of making Lasagne using MCG Egg Plants.

The article: “What’s cooking? with Con from Richmond Fruit Market.”

I **included** the 1½ cups of tomato passata in the above **Ingredients** as the **passata** (1/2 cup each time) appeared 3 times in the **Method** – jc.