

Eggplant Parmesan:

Quantities are for 2 trays

- **Preparation of Eggplants:**
 - Wash 28 medium eggplants and slice them into 0.8 – 1 cm slices
 - Soak them in salt water (5 tbsp of salt for each liter) for at least 30 minutes, and after this drain them in a coriander
 - Prepare a batter consisting of white flour, salt and pepper
 - Put the soaked eggplants in the batter, and put them into an oiled pan in a single layer (there should be about eight pans of eggplants.
 - Bake them for at least 25 minutes on 250 degrees (Celsius) or more, until they will be crispy.

- Make the trays: tomato sauce – eggplants – cheese – eggplant – tomato sauce – eggplants – cheese
- Bake for about 30 minutes on 180 degrees until the cheese will be golden.