

# Eggplant Parmesan

YIELD: 4 servings

Some serve this dish like a lasagna. We prefer this version, where the individual servings make a much prettier presentation on the plate. The tiny bit of cream in the sauce can be omitted, if desired.

*2 cups Costantino's Kitchen Tomato/Basil Pasta Sauce*

*2 medium eggplants*

*Sea salt*

*1 cup all-purpose flour*

*4 large eggs*

*1½ cups Panko bread crumbs*

*1 cup grated Parmesan cheese*

*½ cup cornmeal*

*2 teaspoons fennel pollen*

*¼ cup olive oil*

*6 slices mozzarella cheese*

*½ cup heavy cream*

*Fresh basil, chiffonade*

*Parmesan cheese*

Put sauce over low heat. Cut eggplants into ¾" slices. Place on a rack over the sink and sprinkle both sides with Sea salt. Let stand 30 minutes. Rinse and pat dry with paper towels. Setup a breading station: 1-flour; 2-beaten egg; 3-bread crumbs mixed with cheese, corn meal, and fennel. Coat the eggplant slices in order and arrange on a plate. Heat a thin layer of oil in a large heavy-bottom skillet over medium to medium-high heat and cook the eggplant 3 to 4 minutes on each side. Remove and drain on a cooling rack; sprinkled with Sea salt. Once all the eggplant is done, transfer the slices to a sheet pan and top each slice with mozzarella cheese. Broil just until cheese has melted. Meanwhile, add cream and fresh basil to the tomato sauce and stir well. Cook five minutes more. Plate the slices, three per plate, and top with sauce. Sprinkle with Parmesan cheese and serve immediately.