



Capresse eggplant lasagna Suitable for celiacs

Ingredients:

Dry tomatoes

80 g.

Eggplants

1 or 2 units

Salt

to taste

Pepper

to taste

Mozarella

200 g.

Fresh basil

1 plant

Bechamel sauce(optional)

½ cup

Grated cheese (optional)

3 tbsp.

White wine

½ glass

Preparation

Hydrate the dry tomato in the wine glass for 2 hours.

Peel the eggplants and cut them up alongside in 1/2 cm thick slices. Place them in both spaces of MultiCoccion Cover and cook at full power for 3 minutes.

Once cooked, remove the eggplants and start to prepare the lasagna by making a base with a layer of eggplants adding the necessary salt. Then, put a layer made by sliced mozzarella, the hydrated tomatoes and the basil. Repeat the procedure with more layers until completing the desired quantity of layers.

Once completed, cover and cook at full power for 3 minutes.

Tip: Spread bechamel sauce, grated cheese and microwave at full power for 1 1/2 minute.

Use gluten-free ingredients.

