

# EGGPLANT PARMESAN WITH ANGEL HAIR PASTA (NO SAUCE)

## INGREDIENTS

- 2 pcs Medium to large eggplants sliced into ½-inch rounds
- ½ cup All-purpose flour
- 3 pcs Large eggs, whisked
- ¼ cup Canola oil (or more as needed for frying)
- ½ cup Parmesan cheese, grated
- ½ cup Parmesan cheese, shaved (for garnish)
- 1 lb Fresh mozzarella, sliced
- 1 cup Italian breadcrumbs
- 1 cup Panko breadcrumbs
- 2 tsp Dried oregano leaves
- 1 box Angel hair pasta, cooked
- Kosher salt & black pepper to taste

*(Optional garnish: fresh basil or parsley)*

## INSTRUCTIONS

- 1. Preheat the oven to 400°F (204°C).** Place a rack in the center of the oven.
- 2. Set up a breading station:**
  - Bowl 1: All-purpose flour seasoned lightly with salt and pepper
  - Bowl 2: Whisked eggs
  - Bowl 3: Combine Italian breadcrumbs, panko breadcrumbs, grated Parmesan cheese, and dried oregano
- 3. Bread the eggplant:**
  - Season eggplant slices lightly with salt. Dredge in flour, shaking off excess. Dip into egg, then press firmly into the breadcrumb mixture until fully coated. Shake off excess crumbs.
- 4. Fry the eggplant:**
  - Heat canola oil in a skillet over medium heat. Fry eggplant slices in batches for 2-3 minutes per side, until golden brown. Transfer to paper towels to drain. Repeat, adding oil as needed.



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*(Optional garnish: fresh basil or parsley)*

## INSTRUCTIONS

### 5. Bake with cheese:

- Arrange fried eggplant slices on a baking sheet or shallow baking dish. Top each slice with fresh mozzarella.

### 6. Bake:

- Bake for 10-12 minutes, or until mozzarella is melted and lightly golden.

### 7. Prepare the pasta:

- Cook angel hair pasta according to package instructions. Drain well.

### 8. Plate and serve:

- Twirl angel hair pasta onto plates. Top with baked eggplant parmesan and finish with shaved Parmesan cheese and optional fresh herbs. Serve immediately.



# RUSTIC POMODORO SAUCE

## INGREDIENTS

- 2 cans Cento crushed tomatoes (28 oz each)
- 2 cloves Garlic, smashed
- 1/3 cup Finely minced shallots
- 6 Tbsp Olive oil
- 1/2-1 oz Fresh basil leaves, chiffonade or torn
- 1 tsp Crushed red pepper flakes
- 1 Tbsp Tomato paste
- Kosher salt, to taste

*(Optional: freshly ground black pepper or a pinch of sugar, to taste)*

## INSTRUCTIONS

### 1. Sauté the aromatics

- In a large skillet, heat the olive oil over medium heat. Add the shallots and cook until soft and translucent, 5-7 minutes, stirring occasionally.

### 2. Infuse the garlic

- Add the smashed garlic cloves and cook until fragrant, about 30 seconds, being careful not to brown.

### 3. Build the sauce

- Stir in the crushed tomatoes and tomato paste until fully incorporated. Season lightly with salt and add the crushed red pepper flakes.

### 4. Simmer

- Bring the sauce to a gentle boil, then reduce heat to low and simmer, uncovered, until slightly thickened and reduced, 15-20 minutes, stirring occasionally.

### 5. Finish with basil

- During the last 2-3 minutes of cooking, stir in the fresh basil.

### 6. Optional blending

- Remove and discard the garlic cloves. For a smoother texture, blend briefly with an immersion blender or in a standard blender, leaving some texture for a rustic finish.

### 7. Final seasoning

- Taste and adjust seasoning with additional salt (and optional black pepper or sugar). Serve warm.



# BASIL CITRUS SPRITZ

## INGREDIENTS

- 3 oz Fresh orange juice (preferably blood orange)
- 1 oz Fresh lemon juice
- ½ oz Basil simple syrup\*
- 3 oz Soda water or sparkling water
- Fresh basil leaves, for garnish

## INSTRUCTIONS

1. Fill a glass with ice.
2. Add orange juice, lemon juice, and basil syrup.
3. Stir gently, then top with soda water.
4. Garnish with a basil sprig and an orange slice.

### **Basil Simple Syrup:**

1. Combine ½ cup sugar, ½ cup water, and a handful of basil leaves in a saucepan.
2. Simmer until sugar dissolves. Cool, strain, and store refrigerated up to 1 week.

