

Eggplant Lasagna

Ingredients

For 6 people:

Pour la garniture aux aubergines

2 bocaux de riste d'aubergines ou
d'aubergines cuisinées
500 mL de coulis de tomates
Sel, poivre, herbes de Provence

Pour la sauce béchamel

1 cuillère à soupe bombée de margarine
1 cuillère à soupe bombée de farine
1/2 L de lait
sel, poivre, noix de muscade

For assembly

1/2 package of lasagna
Cheese: grated gruyere, parmesan, or two balls of mozzarella

Preparation

For the eggplant filling

Brown the onion in the olive oil over medium heat.
Salt, pepper, sprinkle with Provence herbs.
Add the tomato coulis.
Mix with the eggplant jars

For the béchamel sauce

Heat the milk for 2 minutes in the microwave
Melt the margarine in a saucepan over low heat (without boiling)
When the margarine has melted, add the flour and stir off the heat.
When the mixture is homogeneous, add the milk little by little to the saucepan, over the heat.
Increase the heat to medium heat and stir constantly. Salt and pepper, add the nutmeg.
The béchamel is ready when the mixture becomes thick.

For assembly

Preheat the oven to 180°C.
In a gratin dish, pour a little béchamel.
Arrange a layer of lasagna sheets.
Pour a layer of eggplant sauce.
Arrange another layer of lasagna sheets.
Pour a layer of béchamel, sprinkle with gruyere/parmesan.
Repeat the layers until the ingredients are used up.
Finish with a layer of gruyere, add sliced mozzarella if you want.
Bake for 30 minutes.