Melanzane alla Parmigiana  
Courtesy of Molto Italiano (ecco 2005)  
  
¼ cup extra-virgin olive oil  
2 large eggplant (about 1 pound each)  
Salt and freshly ground black pepper  
3 cups Basic Tomato Sauce  
1 bunch basil, leaves removed and cut into chiffonade  
1 pound fresh mozzarella, cut into ¼-inch-thick slices (you need 12 slices)  
½ cup freshly grated Parmigiano-Reggiano  
¼ cup lightly toasted bread crumbs  
  
Makes 2 to 4 servings  
  
Preheat the oven to 450º F. Oil a baking sheet with olive oil.  
  
Cut each eggplant into 6 slices. Lightly season each disk with salt and pepper, and place on oiled sheet.  
  
Bake for 12 to 15 minutes, until deep brown on top. Transfer to a large plate or a platter and let cool.   
  
Lower oven temperature to 350º F. Arrange the 4 largest eggplant disks in a 9-by-12-inch baking pan, spacing them evenly. Spread ¼ cup of the tomato sauce over each disk, and sprinkle each with a teaspoon of basil. Place 1 slice of mozzarella over each and sprinkle with 1 teaspoon grated Parmigiano. Top with 4 more slices of eggplant and repeat the layering with cheeses, tomato sauce, and basil, then repeat again, using all the remaining basil and Parmigiano, to make 4 medallions. Sprinkle the toasted bread crumbs over the top.  
  
Bake, uncovered, for 20 minutes, or until the cheese is melted and tops are lightly browned. Serve hot, warm, or at room temperature.