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## Air fryer aubergine parmigiana



Preparation time

**less than 30 mins**

Cooking time

**30 mins to 1 hour**

Serves

**Serves 4**

Dietary

Get all the cheesy comforting flavour of a classic aubergine parmigiana in minutes by using an air fryer. Serve with crusty bread and a salad for a complete dinner.

**By** Jules Mercer

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### Ingredients

2 aubergines, sliced into 2cm/ $\frac{3}{4}$ in thick slices  
150g/ $5\frac{1}{2}$ oz ball mozzarella, drained  
2 tbsp olive oil  
pinch dried oregano  
150g/ $5\frac{1}{2}$ oz passata  
20g/ $\frac{3}{4}$ oz fresh breadcrumbs  
10g/ $\frac{1}{3}$ oz fresh basil leaves (optional)  
25g/1oz Parmesan or vegetarian hard cheese, finely grated

sea salt

crusty bread and green salad, to serve

## Method

1. Lay the aubergine slices on a board and sprinkle over a good pinch of sea salt. Rub into the aubergine and set aside for 10 minutes.
2. Meanwhile, tear up the mozzarella for the topping and place the torn bits on kitchen paper. Set aside while you prepare the rest of the dish.
3. Preheat the air fryer to 200C.
4. Dry the aubergine with a little kitchen paper and brush off the salt. Rub each piece of aubergine with a little olive oil on both sides. Air-fry the aubergine slices in single layers for 10 minutes, turning halfway through the cooking time (two batches should work).
5. Meanwhile, stir the dried oregano into the passata.
6. To layer up the parmigiana, spread the breadcrumbs over the base of a 20cm/8in round ovenproof dish (see Recipe Tip). Spoon over 2 tablespoons of the passata sauce. Spread over half the aubergine slices and tear over half the basil leaves, if using. Spoon over half of the remaining passata sauce, then top with half of the mozzarella and half of the Parmesan. Add the remaining aubergine, torn basil, then the passata and finally the remaining mozzarella and Parmesan.
7. Reduce the air fryer to 180C, then cook the layered parmigiana for 12–15 minutes until the cheese is golden and bubbling. Remove and allow to stand for 5 minutes before serving.
8. Serve with crusty bread to mop up the juices and a green salad.

## Recipe Tips

Air fryers can have small baskets, so if you don't have an ovenproof dish that works you can use any small cake tin, too – just line it with kitchen foil or baking paper. I used a 20cm/8in lined springform cake tin. You can also use a similar volume dish in a different shape, such as rectangle or oval, that fits into your air fryer.

This recipe was developed using a 5.5 litre/9½ pint air fryer.