



# Cheese Eggplant Towers

NIBBLEDISH CONTRIBUTOR

## Ingredients

for 2 servings:

- 6 eggplant slices, not too thin
- 6 sheep's milk cheese slices (like Pecorino cheese)
- 100 gr. of Parmesan cheese, grated
- 8 raw ham slices
- oil for frying
- ground black paper
- 2 wooden sticks

## Instructions

Fill the bottom of a large saucepan with oil and heat over medium-low heat. Add the eggplant slices and fry them on the both sides.

Preheat oven to 400°F - 200°C. Lightly grease a small baking pan.

Pour the grated Parmesan cheese into a small plate.

When the eggplant slices are chilled enough, roll each slice into the Parmesan cheese, place one slice into the greased pan. Place a raw ham slice, then cover with a sheep's milk cheese slice, sprinkle with black paper (or other spices you like). Cover with another eggplant slice, raw ham and cheese, again eggplant slice, raw ham, cheese and finish with raw ham slice. Fix with a wooden stick. Sprinkle with some Parmesan cheese and black paper. Repeat the same for the other tower. Pour into the preheated oven and bake about 5-6 minutes or until the cheese start to melt. Place the towers into a serving dishes and serve warm.

I don't use a salt for this recipe because the raw ham, the cheese and the Parmesan

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are salted enough.