



THE ITALIAN JOB

Perfect for Saturday night or Sunday lunch. Serves 4.

Treat yourself to our tantalising Italian Job Box with all the ingredients and recipes for an early spring menu:

- Aubergine Parmigiana
- Panettone Bread and Butter Pudding

AUBERGINE PARMIGIANA

2 large aubergines
Olive oil*
1 tablespoon butter
1 large onion finely diced
2 sticks celery finely sliced
2 large carrots finely sliced
1kg tomatoes, diced
1 bunch basil, shredded
Salt and pepper*
2 balls of mozzarella
150g cheddar, grated

* (from store cupboard but available on our website)

Slice the aubergines into circles about 1cm thick. Place in a colander, scatter with salt and put a plate over them with a weight on top. Leave to drain for about half an hour. Rinse and pat dry.

Pre-heat oven to 180C. Lay the aubergine slices on baking parchment on a baking sheet and drizzle with olive oil. Put them in oven and cook for 15 mins, then turn and cook for a further five minutes. Keep an eye on them so they don't dry out.

TOMATO SAUCE

Melt the butter in a heavy bottom-ed pan. Add the onion, celery and carrots and cook gently and slowly until the vegetables are soft and the onion see-through. When the vegetables are cooked, add the tomatoes and a handful of shredded basil and leave it all to simmer slowly for 20 minutes to half an hour, adding a little water if it begins to dry. Add salt and pepper to taste. At the end, if you like a smoother sauce, liquidise, adding a little hot water.

Pre-heat oven to 180C.

Oil a baking dish. Cover the bottom with a thin layer of tomato sauce. Cover with a layer of the softened aubergine slices then a layer of sliced mozzarella, a scattering of grated cheese and some shredded basil. Repeat, then top with another layer of tomato sauce then top with grated cheddar cheese and basil.

Bake in oven for 20 minutes until bubbling. Remove and allow to cool a little then scatter over the rest of the basil.

PANETTONE BREAD AND BUTTER PUDDING

1 Panettone
30g butter, softened
200ml whole milk
200ml double cream
3 eggs, beaten
30g brown or caster sugar plus one tablespoonful*
1 orange, zested

Pre-heat oven to 180C.

Slice the panettone thickly and butter both sides. Layer up in an ovenproof baking dish, pressing down with the heel of your hand or the back of a spoon so it's compacted.

Whisk together the milk, cream, eggs and sugar. Add the orange zest, keeping a little to scatter on at the end.

Pour the egg mixture over the panettone slices and leave to soak for ten minutes. Scatter the spoon of sugar over the top.

Bake in the oven for 20 minutes. Check that the custard is set and put in for another 5 minutes if it's too runny.

Remove and scatter over the remaining orange zest

*from store cupboard



RECIPE CARD

THE TASTE OF ITALY DELIVERED TO YOUR FRONT DOOR