

AUBERGINE AND COURGETTE PARMIGIANA

WITH SPIER 21 GABLES PINOTAGE



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TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

21 Gables

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Looking for a tasty meat-free Monday option that doesn't skimp on richness or flavour? Meet our Aubergine and Courgette Parmigiana! Brimming with the delectable tastes of roasted tomato sauce, roasted veggies, and heavenly melted cheese, it delivers all the comfort of lasagne or pizza – minus the gluten and meat.

With a robust bouquet of violet intermingling with ripe blackberries and cherries and accented with graphite notes, our 21 Gables Pinotage is a match made in heaven for the robust flavours of our Parmigiana. On the palate, it mirrors the dish's decadence with its full-bodied nature, generous ripe Black Forest cake-like flavours, and velvety, dense tannins for a surprisingly opulent finale.

INGREDIENTS

Serves 4-6

30-45 ml olive oil (plus extra)
2 medium-large aubergines, cut into 1 cm slices (end stubs removed)
400 g courgettes, cut in half lengthways (trimmed)
salt and pepper to taste
2-3 cloves garlic, finely grated
660 ml tomato passata
30 ml (2 tablespoons) tomato paste
5 ml (1 teaspoon) dried oregano
10 ml (2 teaspoons) sugar
2-3 cups grated mozzarella cheese
1 cup grated parmesan cheese
fresh basil leaves for serving

METHOD

Heat the oven to 220°C.

Brush a large baking sheet (or 2 medium sheets) with oil, then arrange the slices of aubergines and courgettes in a single layer.

Brush the vegetables lightly with more oil, season with salt and pepper, then roast for about 15 minutes until soft and the edges start to brown slightly. Remove from the oven and set aside.

In the meantime, add 30 ml of olive oil and garlic in a medium pot over medium heat, stirring for a minute.

Add the passata, paste, oregano and sugar, and season with salt and pepper, stirring.

Bring to a simmer and cook for 10 minutes, then remove from the heat and set aside. Preheat the oven to 200°C.

To assemble, place a layer of roasted vegetables in the bottom of a deep medium oven dish, top with half the sauce and half the mozzarella and parmesan, then repeat with a second layer of everything, ending with parmesan.

Bake at 200°C for 20-25 minutes until golden brown and bubbling. Remove and serve hot, scattered with fresh basil leaves.

Spier 21 Gables wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at shop.spier.co.za



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