## MELANZANE RIPIENE

**IN this Ligurian recipe the aubergines are stuffed with mushrooms, egg, Ricotta cheese and oregano.**

- **2 medium aubergines (about eight ounces each**
- **6 tablespoons olive oil**
- **½ lb mushrooms, roughly chopped**
- **2 garlic cloves, crushed**
- **1 tbsp fresh oregano, or ½ tsp dried**
- **1 tbsp fresh parsley, chopped**
- **Ricotta cheese**
- **egg, beaten**
- **2 oz fresh Parmesan cheese**
- **Salt & freshly ground black pepper**

**Place aubergines in saucepan of boiling water. Cover, and simmer for 5 minutes. Remove and cut in half lengthwise. Scoop out pulp without damaging skins to leave a shell about ⅛" thick. Chop pulp coarsely. Heat four tablespoons olive-oil in a frying pan and add aubergines. Cover, and simmer for 10 minutes, or until aubergines are tender, stirring occasionally to prevent scorching. Heat remaining olive oil in another frying pan and cook garlic and oregano for 1 minute. Add mushrooms and cook over moderate heat for five minutes, or until mushrooms are tender. Meanwhile, mash Ricotta cheese in large mixing bowl and gradually add beaten egg. Mix well together. Stir in cooked aubergines, mushrooms, and half of the Parmesan cheese, and season to taste with salt and black pepper. Arrange aubergine shells in well-oiled baking dish. Stuff with mixture and sprinkle remaining Parmesan cheese on top. Bake at 350 F for 30 minutes, or until the top is golden. Serves four.**

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## FILLANZANE INDORATI

**This recipe from Apulia is one of the simplest ways of making aubergine fritters.**

- **1 pound aubergines**
- **Flour**
- **2 eggs**
- **2 tbsp freshly grated Pecorino cheese**
- **Salt & freshly ground black pepper**

**Peel the aubergines and cut into rounds ¼" thick. Beat the eggs in a bowl with the Pecorino cheese, and season lightly with salt and black pepper. Dip the aubergine slices in flour and then beaten egg, and fry in hot oil until golden on both sides. Drain well on paper towels and serve at once. Serves 4.**