

Pasta alla Norma



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For 4 servings:

500 g pasta (penne, rigatoni, spaghetti, etc.)

2-3 eggplants, sliced □□approx.. 0.5 cm

750 ml tomato passata (or 1/2 kg ripe tomatoes, finely chopped)

1 head of garlic, finely cut

2 tablespoons olive oil

fresh basil, finely chopped (to taste)

salt and pepper, to taste

Cook the pasta according to package directions. Drain.

Grill the eggplant slices on the pre-heated grill, 2-3 minutes on each side.

Heat the olive oil in a saucepan and add the garlic. Stir fry for about 2-3 minutes. Add the tomato passata (or the chopped tomatoes), cover and simmer until the sauce has reduced slightly. Stir occasionally.

Add the eggplant slices, salt and pepper and cook for few minutes.

Put the pasta on a plate and add the sauce on top. Garnish

with fresh basil.