

# Pasta alla norma



## Pasta with aubergines

Aubergines have a long tradition in Sicilian cuisine. This traditional Sicilian pasta dish is savoury and easy to prepare.

### Ingredients (4 people):

3-4 small aubergines

4-5 tablespoons olive oil

2 garlic cloves

500g chopped tomatoes

1 small bunch of basil

salt

pepper

400g rigatoni, macaroni or noodles

freshly grated pecorino / parmesan

### Preparation:

Wash and cut the aubergines lengthwise into finger-thick slices. Sprinkle the aubergine slices with salt and drain the excess fluid. After about 30 minutes, rinse them under running water and pat the aubergine pieces dry. Cut the garlic into thin slices.

Now fry the aubergines in a pan with hot olive oil. Add garlic, tomatoes and basil leaves, season with salt and pepper and simmer for 10-15 minutes. In the meantime, cook the noodles in salted water until they are al dente and serve in plates with the sauce. Sprinkle with pecorino cheese and serve!



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