



INGREDIENTS

EGG PLANT

¼ cup of olive oil

3 medium sized egg plant

SAUCE

3 TBSP of olive oil

1 TSP of garlic puree

4 cups of passata

1 ¼ cup of vegetable stock

4 basil leaves

1 cup of purified water

PASTA

1 bag of Casarecce pasta

1 Ricotta Salata



PASTA ALLA NORMA

By Caterina Romano's kitchen

DIRECTIONS

1. Heat the olive oil in a large frying pan over medium heat.
2. Cut the egg plants into round pieces. Cut the round pieces into long strips.
3. Fry the egg plant in batches until golden and tender. Transfer to a dish and sprinkle with salt & pepper. Set aside to cool.
4. For the sauce, heat the olive oil over medium-high heat. Add the garlic and cook until fragrant (about 30 seconds). Add the passata and vegetable stock. Season to taste with salt & pepper. Simmer for 30 minutes.
5. Gently stir ¾ of the fried egg plant to the sauce. Add the water and basil, mix and simmer for another 30 minutes.
6. Bring a large pot of salted water to a boil and cook the pasta until al dente (one minute less than then the package directions).
7. Add the cooked pasta to the sauce with 2 ladels of pasta water and cook for additional 2-3 minutes.
8. Garnish the pasta with the remaining fried egg plant.
9. Top the pasta with shredded ricotta salata.

ENJOY THE PASTA ALLA NORMA