

Pasta Alla Norma Recipe

Serves: 6 | **Prep Time:** 60 Min | **Cook Time:** 30 Min | **Difficulty:** Medium



INGREDIENTS

- 1 lb. (500 grams) of Penne or Spaghetti Pasta
- 12 ounces (350 grams) Cherry or Grape Tomatoes
- 6 ounces (150 grams) of Ricotta Salata Cheese
- 1 medium or 2 small Eggplants
- 3 cloves of Garlic
- 1 dozen Basil leaves
- Extra Virgin Olive Oil
- Salt

DIRECTIONS

1. Purging – Mostly peel the eggplants, cut them into 1/2 Inch (2 cm) cubes, place them in a colander, sprinkle them with coarse salt, cover them with a plate with a weight on top and let them rest for 45 minutes.
2. Grate the ricotta salata cheese with a medium-sized grater.
3. Rinse the eggplant pieces, dry them, fry them in a pan with plenty of oil until they are golden, drain them, place them on a paper towel and add salt.
4. In a frying pan, heat 2 tablespoons of oil with the peeled garlic cloves. When they are golden, add the tomatoes, season with salt and continue cooking for 15 minutes. At the end, remove the garlic cloves.
5. Cook the spaghetti in boiling salted water until al dente, drain and transfer it to a mixing bowl with two thirds of the grated ricotta, the tomato sauce, chopped basil leaves and eggplant.
6. Mix completely and serve in a bowl with a little bit of the remaining ricotta on top.