

Pasta Norma Style

Prepare a tomato sauce as usual and flavour it with basil. Cut 3 nice sicilian eggplants into cubes, put in a colander, salt them and leave them there for about 1 hour, so that they loose their

bitter liquid. Finally fry them. Boil 700 g of penne and season them with the tomato sauce. Enrich them with a good amount of grated salted ricotta.

History & ingredients

The history

This recipe comes from Catania and has been called this way in Honor to the highest lyrical composition by Bellini

Ingredients:

Tomato sauce, basil, 3 eggplants, salt, oil, 700 g of penne and ricotta salata



Suggested Wine : Nero d'Avola

Intense red colour with purple reflexes, vinoso scent.

