



Elvea, festa all'italiana

Rigatone alla Norma



Ingredients for 4 Persons

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|---------------|-----------------------------|
| 2 | eggplants |
| 400 g | ELVEA Cubetti - fresh basil |
| 2 cloves | garlic |
| 6 tablespoons | olive oil |
| | pepper |
| | salt |
| 100 g | ricotta |
| 5 leaves | fresh basil |

Preparation

- Wash the eggplants and cut into slices. Heat a grill pan or frying pan and toast the eggplants until golden brown on both sides.
- Peel the garlic and crush it with the flat side of a knife. Heat the oil in a pan and cook the tomatoes and garlic for about 20 minutes on low heat. Season with pepper and salt. Add the eggplant.
- Cook the pasta al dente in boiling water with some salt according to the instructions on the package. Drain and keep the cooking liquid.
- Pluck the leaves of the sprigs of basil and add the leaves just before serving in the sauce with a spatula. Pour the pasta with 2 tablespoons of cooking liquid into the sauce. Pour the pasta into the plates and crumble the ricotta on top of it.

