Elvea, festa all'italiana

Rigatone alla Norma

Ingredients for 4 Persons

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.