

## Pasta alla Norma



**Preparation time:** 60 min

**Difficulty:** Easy

## Ingredients

- Baking soda: 1 pinch
- Basil: 1 bunch
- Extra-virgin olive oil: 150ml
- Garlic: 2 cloves
- Large eggplant (aubergine): 1
- Parmesan or ricotta: to taste
- Red chili pepper flakes: optional, for taste
- Rigatoni: 400g
- Water: 250ml

## For this recipe we used:

Passata 750 ml



## Preparation

**Pomì Passata isn't just the simple way to bring rich, 100% Italian tomato flavor to your dishes, but it serves as the essential tool for uniting families, uncovering a world of delectable possibilities, and making every meal memorable. Our velvety tomato puree is filled with all the freshness of Italian tomatoes with just a hint of salt added. It's the secret to transforming all of your autumnal dishes!**

### Instructions:

Preparing the Eggplant:

1. Trim the eggplant, wash it, and cut it into small triangles, cubes, or slices. Place the eggplant in a colander, sprinkle with salt, cover with a plate, and let it rest, preferably in the sun, for about 1 hour.

Preparing the Tomato Sauce:

1. In a saucepan, pour a drizzle of olive oil, add cloves of garlic, and if using a dash of red chili pepper flakes. Once the garlic starts to sizzle, add the tomato passata and dilute it with water.
2. When the Pomì Passata starts to simmer, add a small pinch of baking soda. Stir until the foam subsides.
3. Season with salt, add fresh basil, cover, and let it simmer. Allow the sauce to reduce for about 20 minutes.

Frying the Eggplant:

1. Meanwhile, you can fry the eggplant: Heat the 150ml of olive oil in a frying pan. Fry the eggplant cubes until golden brown.
2. Remove from heat, and add the fried eggplant to the passata sauce.

Cooking and Assembling the Dish:

1. Cook the pasta until a couple of minutes before the recommended cooking time. Drain the pasta and toss it with the passata sauce. Mix until the pasta is coated. And let everything simmer for a couple more minutes.
2. Optionally, you can also add some grated parmesan or ricotta salata for creaminess.

Enjoy your Pasta alla Norma!