

Pasta with aubergines and tomato sauce *(Pasta & rice main dishes)*



Preparation

Fry the garlic and tomato in a little olive oil, then add a little salt and sugar. Finally add the basil. Fry the aubergine having previously salted it and left it to lose some of its moisture. Cook the spaghetti and toss with the prepared sauce. Serve the pasta accompanied by the fried aubergine and seasoned with some grated savoury ricotta and a dash of olive oil.

Tips

Ideally, a proper plate of Pasta alla Norma should be made with spaghetti: in fact, shorter pasta – such as tortiglioni – are fine as a substitute.

Trivia

The curious Italian name of this dish has its roots in the musical world and, more specifically, derives from the opera Norma by Vincenzo Bellini.

Information

Preparation 20 minutes

Total Time 10 minutes

Serves X Serves 1 person

Level of difficulty Easy

la terra di Puglia



ACQUISTA SUL NOSTRO SHOP

Autentici prodotti di Puglia solo su

shop.laterradipuglia.it

We ship all over the Europe get an extra **10€ discount** on shipping costs

DISCOUNT10

[click here to access](#)

Ingredients

Spaghetti 100 grams

Aubergine 50 grams

Tomatoes 60 grams

Garlic 1 clove

Basil

Ricotta cheese (Savoury sheep's ricotta)