

Fusilli alla Norma

Ingredients for Fusilli alla Norma

- 320 grams of fusilli
- 2 medium eggplants
- 400 grams of peeled tomatoes
- 2 cloves of garlic, minced
- 1 medium onion, finely chopped
- 100 grams of grated salted ricotta cheese
- Fresh basil, to taste
- Extra virgin olive oil
- Salt, to taste
- Black pepper, to taste

Preparation

- 1 Start by preparing the eggplants. Cut them into 2 cm cubes. Place the eggplant cubes in a colander, lightly salt them, and let them sit for about 30 minutes to remove excess water.
- 2 Meanwhile, in a large pot, heat some extra virgin olive oil. Add the chopped onion and minced garlic and sauté over medium heat until they become soft and lightly golden.
- 3 Add the peeled tomatoes to the pot and crush them with a fork or wooden spoon to achieve a thicker consistency. Season with salt and black pepper to taste. Let the sauce cook over medium-low heat for about 15-20 minutes, stirring occasionally.
- 4 Rinse the eggplant cubes to remove the salt and pat them dry with paper towels. In a separate pan, heat some extra virgin olive oil and fry the eggplant cubes until they become golden and soft. Drain them on paper towels to remove excess oil.
- 5 Meanwhile, bring a pot of salted water to a boil and cook the fusilli according to the package instructions. Once cooked al dente, drain them while reserving some of the cooking water.
- 6 Add the cooked fusilli to the pot with the sauce, along with the fried eggplant cubes. Mix well to coat the pasta with the sauce and eggplant. If needed, you can add a little pasta cooking water to loosen the sauce.
- 7 Serve the Fusilli alla Norma hot, sprinkled with plenty of grated salted ricotta cheese and some fresh basil leaves.

