

PENNETTE "ALLA NORMA"



Chef: Monica Copetti

Method

Serve 6

Cook the pasta in boiling salted water until al dente. Meanwhile, cut the onion into slices, then sweat them in a saucepan with a little extra virgin olive oil. Season with salt and pepper and incorporate a little of the pasta cooking water. When the onion is cooked, add the eggplant sauce and let it warm up for a few minutes. Finally add the Pomodorina and the julienned fresh basil. Drain the penne and mix it with the prepared sauce; sprinkle in some grated parmigiano reggiano cheese and the diced salted ricotta. Garnish with few leaves of fresh basil and serve immediately.

Menù Ingredients

200 g. Gransalsa di melanzane - Gransalsa sauce with eggplant
- ZK1

300 g. Pomodorina - Pomodorina sauce - CA0K

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

200 g Salted Ricotta cheese

q.s. Salt and pepper

q.s. Fresh basil

30 g. Onion

q.s. Parmigiano Reggiano cheese

500 g. Penne Pasta