

RIGATONI WITH EGGPLANT AND PESTO



Menù Ingredients

120 g. Pomodorina - Pomodorina sauce - CA1
20 g. Pesto alla genovese - Genovese pesto sauce - C3H
400 g. Gransalsa di melanzane - Gransalsa sauce with eggplant - ZK1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Rigatoni Pasta
1 Clove of Garlic
q.s. Salt

Chef: Diego Ponzoni

Method

Serve 6

In a pot with boiling salted water cook the rigatoni al dente. Meanwhile, in a saucepan, brown the garlic clove with a little extra virgin olive oil, then add the Pomodorina. When the sauce has reached a boil, add the Eggplant Sauce and the Genovese Pesto. Drain the pasta and sauté it for a minute together with the prepared sauce.