

Spaghetti alla norma

For 4 people

Ingredients

- 400 g. of spaghetti
- 700 g. of mature tomatoes
- 2 pieces of garlic
- Basil
- 3 eggplants
- 100 g .of salty ricotta
- Oil to fry and to season
- Salt
- Pepper

Preparation

Peel and slice the eggplants put in a bowl, salt and cover.

In a saucepan prepare the tomato sauce.

Join the tomatoes and cut 2 pieces of garlic, basil, oil and pepper.

Cook on the moderate flame for 10/15 minutes.

Fry the eggplants in little oil.

In the meantime cook the spaghetti, drain and pour in a course dish season with the tomato sauce and the ricotta.

Arrange the fried eggplants and a few leaves of basil.



Scalia Roberta