

# Bucatini alla norma

**Ingredientis:**  
**people**

-400 gr. Of bucatini

**Difficulti:2**

-3 aubergian

-400 gr. Ripes tomatoes (or peeled)

-2 clove of garlic

-1 tuft basil

-8 spoons the oil of olive

-80 gr. Butter-milk crud the season

-Pepper

-Salt

**Recipe for four**

**Length 40 minutes**

Cut the aubergine in slices, spray the salt and put in a colander.

Pass peeled tomatoes on sieve.

On the saucepan put 3 spoons the olive oil join the tomatoes, minced the basil and garlic, season with salt and pepper cook, on moderate flame, put the tomato sauce in a little frying pan, put the remaining oil and when it boils pour little by little the aubergine slices.

Cook bucatini, pour on the dish, pour of slices of aubergine, sprinkle with tomatoes sauce and cover with grated butter-milk.

**Giorgia Cristofaro**