



Pasta alla Norma with Eggplant Chips

Pasta with Eggplant – A Classic Dish with Maccronelli

Easy 4 Servings 35 min.

A pasta dish named in honor of the Sicilian composer Vincenzo Bellini—or so the legend goes. A restaurant owner from Catania took the 1831 premiere of the opera *Norma* as an opportunity to create a new dish. To this day, it bears the same name: Pasta alla Norma. This dish captures the colors of Italy: fresh basil, aromatic tomatoes, and savory Sicilian ricotta salata. The “salted ricotta” is best when freshly grated over a pasta dish. The aromatic cheese pairs wonderfully with the tomatoes. And the sautéed eggplant gives this pasta its unmistakable flavor. Eat like you’re in Italy—Pasta alla Norma brings the Italian way of life to your plate.

Ingredients

500 g Maccronelli
2 cloves of garlic
2 eggplants
50 g flour
250 g ricotta salata
700 ml ORO di Parma
Organic strained
tomatoes
1 bunch of basil
Vegetable oil for frying
Salt and pepper
Olive oil for sautéing

Step 1: The Preparation

Use a vegetable slicer or a large, sharp knife to cut the eggplants into thin slices, forming round rounds. Then arrange the slices side by side on a plate lined with paper towels and sprinkle them with salt. This draws the water out of the eggplant. You can then set the eggplant slices aside for 10 minutes to let them sit. In the meantime, finely chop the garlic, grate the ricotta, and cut the basil into strips.

Step 2: The Eggplant Chips

Pat the eggplant slices dry with a paper towel, then coat them in flour while you heat a generous amount of vegetable oil in a pot. You can use a wooden spoon to test if the oil is hot enough: if bubbles form around the spoon, you’re ready to go. Be sure to fry the slices one at a time. As soon as they’re golden brown and crispy, remove them from the pot. Then place the chips on a plate lined with paper towels so the excess oil can drain off.

Step 3: The Maccronellis

Put a large pot of water on the stove. As soon as the water comes to a boil, add a little salt and the Maccronelli. Drain the water about three minutes before the pasta is done, so it doesn't get too soft and lose its bite!

Step 4: The Sauce

Sauté the garlic in a little olive oil and add about $\frac{2}{3}$ of the eggplant chips. Then deglaze the pan with the strained tomatoes. Frying the eggplant not only removes its tough texture but also brings out more flavor. Once the sauce has come to a brief boil, stir in some of the basil. Basil is one of the essential herbs in Italian cuisine and gives this dish the perfect freshness. Finally, season the sauce with salt and pepper. Now add the pasta to the tomato sauce so everything can simmer for another three minutes. This gives the pasta and sauce time to blend together until the pasta is al dente. Finally, add some of the grated ricotta and stir everything one last time.

Step 5: The Finale

Time to serve! Place the pasta on a plate and top it with grated ricotta and basil. Also, arrange the remaining crispy eggplant chips on top of the dish. Your Pasta alla Norma is ready! Delizioso!

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.rodiparma.de/italienische-rezepte