



Pasta alla Norma

Serves 4; Can be cooked and stored in fridge for up to 3 days

Ingredients

2 aubergines
Olive oil
3 cloves of garlic, peeled and finely sliced
1 tsp dried chilli flakes
1 Tbsp baby capers
1 x 400 g tin of chopped tomatoes
1 tsp dried oregano
1 Tbsp red wine vinegar
320 g dried pasta (penne)
Large handful of fresh basil leaves, roughly torn
Large handful pecorino cheese, grated
250g fresh ricotta cheese

Instructions

Preheat the oven to 200C (400F).

Chop the aubergines into rough 2cm chunks. Place into a colander in the sink, sprinkle with sea salt to draw out the moisture, then set aside for around 20 minutes.

Pat aubergine dry with a paper towel. Transfer to a roasting tin and roast for 20-25 minutes until golden brown (If you do not have an oven, the aubergine can be fried for 5-8 minutes until golden brown). Once cooked, set aside to cool.

While the aubergine cooks, warm a large based saucepan or large frying pan over a medium heat. Add 1 tablespoon of olive oil and swirl around the pan until glossy. Add the garlic, capers and chilli flakes. Stir fry for 1-2 minutes until the garlic just starts to brown. Stir in the tinned tomato, oregano and vinegar. Bring to a simmer for 15-20 minutes until the sauce has thickened.

While the sauce simmers, bring a large saucepan of water to a boil and cook the pasta according to the packet instructions.

Remove the sauce from the heat. Stir in the cooked aubergine. Use a slotted spoon to transfer the cooked pasta directly into the sauce. Stir well to evenly coat the pasta. Add half of the grated pecorino cheese and basil. Stir to combine. Add the ricotta a spoonful at a time and fold into the pasta, allowing it to break up but not dissolve completely.

Serve the pasta immediately with the remaining grated pecorino cheese sprinkled across the top.