



Pasta D'a...mare – Sicily | Treccia Alla Norma

What do Sicilians eat on the beach? I imagine them on a beach chair with a big plate of cold pasta alla Norma on their knees. I may be wrong, and that may upset them, but if I was Sicilian I'd do exactly that! And that's why I've prepared this mainstay of Sicilian cuisine, one of my very favourite dishes, for the first stage of the itinerant 'Pasta d'A....mare' column, devised with Pasta Armando and Piatti Tipici.

You'll find the ingredients and a step-by-step guide to preparation below. I'll tell you now that I used datterini (grape tomatoes) and I didn't peel them. Will that be another reason why Sicilians will be upset or will I convince them to taste my version?

Ingredients (o Servings)

Shopping List

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| <input type="checkbox"/> 220 gm Treccia Pasta Armando | <input type="checkbox"/> 1 round aubergine |
| <input type="checkbox"/> 300 gm datterini (grape tomatoes) | <input type="checkbox"/> 400 gm tomato purée |
| <input type="checkbox"/> 1 clove of garlic | <input type="checkbox"/> Extra virgin olive oil |
| <input type="checkbox"/> Fresh basil | <input type="checkbox"/> Ricotta salata (a hard, seasoned cheese) to taste |
| <input type="checkbox"/> Salt | |

Preparation

Dice the aubergine and cook it in a frying pan with plenty of oil for about 10 minutes or until golden all over. Put a dribble of olive oil into a non-stick frying pan, add the clove of garlic and brown. As soon as it is slightly golden, add the grape tomatoes and leave to cook for 5 minutes then add the tomato purée and the basil. Remove the clove of garlic and leave the rest to cook for another 15 minutes. Cook the pasta in plenty of slightly salted water. Drain the pasta *al dente* directly into the frying pan with the sauce and complete the cooking. When the Treccia Pasta Armando is ready, add the aubergine, mix for a few more minutes, turn off the heat and add as much grated *ricotta salata* as you want. Cool and you have a delicious meal to eat on the beach.