



SICILIAN PEZZULLO PENNE RIGATE

Ingredients: 4 serves

350 g Pezzullo Penne rigate
250 g peeled cherry tomatoes
50 g Nocerino onion
25 g basil
75 g butter
100 g grated cheese
500 g baked aubergines
100 g fresh cream
Extra virgin olive oil
Salt and Pepper, to taste

To garnish:

Slices of fried aubergine
Aubergine powder

Preparation

Heat the extra virgin olive oil in a large skillet over medium-high heat until very hot and almost smoking. Add the minced onion and then the tomatoes.

Reduce the heat and cook for about 5 minutes. Add the basil and then blend it.

Bake the aubergines in the oven at 300° for 12/15 minutes; peel them. Season with salt and pepper.

Blend them in order to obtain a creamy foam.

Cook Pezzullo Penne rigate according to packaging instructions reserving 1 cup of the pasta cooking water. Sauté the cooked pasta with butter, grated cheese and the reserved pasta cooking liquid. Toss over high heat for 1 minute.

In a dinner plate put first the tomatoes, then the pasta and finally the aubergine foam at a temperature of 60°.

Garnish with basil and thin slices of aubergine, previously fried. Sprinkle aubergine powder onto the pasta.

