

Pasta alla Norma

★★★★★ 4.9 | 7 ratings



By Rachel Phipps

This take on a classic Italian dish (Pasta alla Norma is named for Bellini's opera, Norma) pairs golden fried aubergine with a simple tomato sauce. Delicious at any time of year.

Ingredients

2 tbsp extra virgin olive oil, plus extra if needed

1 large aubergine, cut into roughly 2cm/³/₄in cubes

1 large garlic clove, sliced

400g tin cherry tomatoes

pinch sugar

200g/7oz penne pasta

10g/¹/₃oz fresh basil, torn

ricotta salata (salted,

Method

1. Heat half the oil in a large, non-stick frying pan over a high heat. Season the aubergine generously with salt, then fry half of the aubergine cubes until golden brown. Remove from the pan with a slotted spoon and set aside; repeat with the remaining oil and aubergine pieces.
2. Turn the heat down to medium-low and add the garlic, along with a little more oil if needed. Cook for a minute until soft but not browned, then add the cherry tomatoes, a pinch of sugar and a little salt and pepper. Simmer for 15 minutes, occasionally stirring and squashing the tomatoes down with the back of a spoon.
3. Cook the pasta in a saucepan of boiling, salted water

Prepare

Less than 30 mins

Cook

10 to 30 mins

Serve

Serves 2

Dietary

Egg-free | Nut-free |

Pregnancy-friendly

dried ricotta) or pecorino,
crumbled or grated

salt and freshly ground
black pepper

according to the packet instructions. Drain the pasta,
reserving a little of the cooking water.

4. Add the aubergine to the tomatoes, stir and season to taste with salt and pepper. Stir in the drained pasta and a little of the cooking water if you'd like to loosen the sauce.
5. Serve with torn basil and crumbled ricotta salata or grated pecorino.