



## SICILIAN DAY RECIPE

# RIGATONI – ALLA “NORMA”

SERVES 4

1 LB GRAGNANO RIGATONI  
2.5 LBs Tomatoes  
1 Large Eggplant (cubed)  
1 Onion  
2 Cloves of Garlic  
Basil (bunch)  
¼ Salted Ricotta Salata  
Pepper / Salt & Olive Oil to Taste  
1 Cup of Dry White Wine

1. Cook the **tomatoes** with **extra virgin olive oil, onions, garlic** and **basil** for 20 minutes on *a low flame* to make *the tomato sauce*.
2. Sauté the **eggplant (cubed)**.
3. Cook the **pasta**.
4. Drain and combine the **tomato sauce & sautéed eggplant**, grate a good amount of **ricotta salata** cheese on the top.

WINE PAIRING: 2007 D'Alessandro Nero-Syrah