

Spaghetti alla Norma

This recipe from Sicily is named after Bellini's opera.

Serves 6.

Ingredients

- 500g Traidcraft spaghetti
- 4 aubergines
- 6 plum tomatoes
- Zaytoun Extra Virgin olive oil
- 2 cloves of garlic
- 1 tablespoon of ground basil
- 100g ricotta cheese (if possible salted)
- Salt and pepper

Method

1. Chop the aubergines, sprinkle them with salt and leave them to rest while you peel and chop the tomatoes.
2. Brown the garlic with some olive oil in a pan, add the tomatoes and let them cook for 15 minutes, then add salt and sprinkle with basil.
3. Rinse the chopped aubergines and dry them before frying them in a pan with some olive oil. When they are brown, drain them and let them dry, but make sure they are kept warm.
4. Put 1 litre of salted water in a saucepan. When the water starts boiling, add the spaghetti and stir from time to time.
5. After 7-9 minutes of boiling, drain the pasta and add it to the pan with the tomato sauce. You may need to increase the heat to boil off excess liquid.
6. Pour the pasta into a serving bowl, add the aubergines and top with the ricotta cheese. Serve immediately.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)

