

# CHEF'S RECIPES - GIANNI TOTA

## SIGI 8 LINED PENNE

### WITH AUBERGINES, SMALL TOMATOES AND HARD RICOTTA



#### DIRECTIONS

Cut into cubes the aubergine previously peeled. Toss them for 5 minutes adding some extra virgin olive oil.

Add the Pachino tomatoes, previously cut into two and keep cooking for 5 minutes. At this point, add some salt and pepper reducing slightly the flame.

Cook the SIGI 8 Lined Penne for only 6 minutes. Toss the pasta with the sauce previously prepared for 2 minutes more.

Put the pasta with its sauce on the plates adding some grated hard ricotta, a touch of extra virgin olive oil and one basil leaf.

#### INGREDIENTS

for 4 people

280g SIGI 8 Lined Penne  
300g Pachino tomatoes  
1 violet aubergine zebrina  
150g salted hard ricotta  
4 basil leaves  
20g Trapani salt  
A pinch of pepper  
1 spoon of extra virgin olive oil

LEVEL 1/5

TIME 30 minutes

