



## Pasta Alla Trapanese

8 large vine ripe tomatoes, quartered  
4 garlic cloves, peeled  
a bunch fresh basil leaves, torn  
1/2 cup extra virgin olive oil (117ml), plus extra for frying eggplant and potatoes  
salt to taste  
2 eggplants, cubed  
3 large potatoes, peeled and thinly sliced into strips  
1 lb spaghetti (500g)  
1 cup pecorino cheese, freshly grated (228g)

### Com Si Fa?

- To make the sauce, which is called pesto alla trapanese: Place tomatoes, garlic and basil in a large mortar.
- Add extra virgin olive oil, salt and use a pestle to crush the ingredients into a paste. If the pesto looks too dry, add more olive oil.
- Crush the ingredients until the pesto sauce is even in consistency.
- Alternatively, place the above ingredients in a food processor and puree.
- Heat up extra virgin olive oil in a saucepan and fry eggplant until golden.
- Place fried eggplant on an absorbent paper towel to drain excess oil.
- Season the eggplant, while hot, with salt.
- Follow the same procedure to fry up the potatoes.
- Place spaghetti in a pot of boiling salted water. Stir initially to prevent from sticking.
- Drain the spaghetti when it is 'al dente.'
- Place the spaghetti in a large mixing bowl, add the pesto sauce, half the quantity of eggplant, potatoes, pecorino cheese and mix thoroughly.
- Transfer to a large serving bowl and top with the remaining eggplant, potatoes and pecorino cheese. Serve immediately.

Per 4 persone



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