

Penne alla Siciliana

Serves 4-6

- 60 ml olive oil
- 2 cloves garlic, crushed
- 2 shallots, diced fine
- 1 onion, diced
- 3 eggplants, diced
- 1 eggplant, sliced
- 12 kalamata olives, pitted and chopped
- 240 ml white wine
- 1 can peeled tomatoes, drained and chopped
- 200 g mozzarella
- 150 g ricotta
- 50 g parmesan
- 50 g pecorino
- 1 tsp dry oregano
- 350 g penne pasta



1. Heat the **olive oil** in a large sauté pan.
2. When the oil is hot, add the **garlic, shallots, onion** and **diced eggplant**. Cook for **about 5 minutes**, stirring well.
3. Add the **olives** and stir.
4. Turn up the heat and add the **wine**.
5. **Cook for a few minutes** until the wine is evaporated.
6. Reduce the heat and add the **tomatoes** and **cook for 15 minutes**, continuing to stir.
7. Add the **ricotta, parmesan, and pecorino**.
8. Stir in the **oregano** and take off the heat.
9. Cook the **penne** according to package directions.
Should be very al dente. Do not overcook since it is going to be baked in the oven. Cook 4 minutes less than usual.
10. Pour into a colander to drain, and shake to remove as much water as possible.
11. Pour the penne and the sauce into a rectangular baking dish.
12. Place the **sliced eggplant** around the edges of the dish.
13. Add the **grated mozzarella** to the middle of the dish, just to the edge of the eggplant slices.
14. Baked in a preheated **180°C** oven for **40 minutes**.

Da Maurizio Bar Ristorante, Phuket, Thailand
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