

Le Mezze Penne di Rosella Mezze penne with aubergines and breadcrumbs

Ingredients for 4 people

- 400 g aubergines** wash, cut off the stalk end and dice with the skin on into 1 cm cubes, salt all over, spread out flat and leave to «weep» for at least half an hour.
- 8 – 10 tbsp breadcrumbs** Toast the breadcrumbs (home-ground ones taste best) with the finely chopped
- 1 – 2 garlic cloves** garlic in the olive oil.
- 6 tbsp olive oil** The crumbs should be soaked in oil all over but still stay crisp and take on a golden-brown colour. Set aside.
- 1 bunch of parsley** chop and add.
- 1 – 2 garlic cloves** Pat the aubergine cubes dry with kitchen paper and fry them through with the crushed
- 6 – 8 tbsp olive oil** garlic in the olive oil. Season with
- Salt and pepper** to taste.
- 350 – 400 g Mezze Penne** or another short, fairly fine pasta shape, cooked in salted water as the packet directs. Before draining, set a little pasta water aside. (If the mixture turns out a little too dry at the end, you can add a little more hot pasta water.)
- 4 tbsp olive oil** After draining, toss the pasta with olive oil in the pot and fold in the crumb mixture and the aubergines. Done!
- Grated pecorino** to serve alongside, and at the table drizzle on more olive oil as you please.



VERONICA'S TIP:

You can also enrich the dish with mussels or pieces of fish. What matters is that the crumbs stay crisp – so no tomatoes, for instance! But Rosella, our kitchen fairy, thinks it is best with nothing else added: è buono così com'è! Incidentally – breadcrumbs were originally the substitute for expensive Parmesan!