

CAPONATA

What You'll Need



1 kg eggplant, cut into small cubes
1 bunch of celery, cut into bite-sized pieces
1 large onion, thinly sliced
250g of tomatoes
A handful of capers
A handful of pine nuts
250g of green olives
Sugar and vinegar

How to make it

The first step is to remove the excess liquid from the eggplant by sprinkling the eggplant cubes with salt and placing them in a colander. Let the eggplant steep for an hour or more. Throw them into abundant vegetable oil and fry them until the surface is golden.

In the meantime, boil the celery for few minutes until it is soft, and remove it with a skimmer and set aside. Keep the water.

Now you can prepare the sauce. In a frying pan put some olive oil and brown onion, then add the tomato, salt, pepper, a pinch of sugar if needed. Simmer the tomato until it has melted and reduced to a nice, sauce-like consistency.

Now add back your eggplant and celery, along with the capers, pine nuts, olives. Allow everything to simmer together for about 5-10 minutes. A minute or two before it's done, add the sugar and vinegar, mix well (but gently!) and let it finish simmering. Let the dish cool entirely before serving.

PASTA ALLA NORMA

What You'll need



1 large eggplant, cut into small cubes
4 tbsp extra virgin olive oil
3 garlic cloves, finely chopped
4 tomatoes, drained and roughly chopped
25g basil
150g-200g spaghetti
2 tbsp grated salted ricotta cheese

How to make it

The first step is to remove the excess liquid from the eggplant by sprinkling the eggplant cubes with salt and placing them in a colander. Let the eggplant steep for an hour or more. Throw them into abundant vegetable oil and fry them until the surface is golden. Meanwhile, heat a couple of spoons of olive oil in a wide pan and add the garlic.

Saute for a couple of minutes, then add the tomatoes and some leaves of basil and bring to a simmer. Turn down the heat and cook slowly for about 20 to 30 minutes until thickened (the exact time will depend on your tomatoes).

Once the sauce is almost ready, cook the pasta in plenty of boiling salted water to your liking. Add the eggplant to the sauce and discard the basil. Drain the pasta and toss in the sauce, then divide between plates and sprinkle with the salted ricotta cheese and the remaining basil leaves, roughly torn over the top.

It's best allowed to cool slightly before eating.

BREADCRUMBED MACKEREL

What You'll need



2 fillet of mackerel
6 tbsp of vinegar
Chili pepper
Flour as needed
1 egg
Bread crumbs
Seed oil

How to make it

Marinate the fillet for one hour in vinegar, salt and pepper. Drain the mackerel and flour it. Then pass it in the egg and then bread crumbs. Finally, fry in seed oil. Let the mackerel cool slightly before eating.

BIANCOMANGIARE

What You'll need



1 litre of milk
250g of sugar
70g of cornstarch
Cream of pistachios or other flavour

How to make it

Pour the milk into a pan with sugar and cornstarch and stir over low fire to avoid lumps. Add the minced lemon peel and keep stirring until the content becomes firm. Pour the cream into proper humid pudding. Once the cream has cooled down, pull the pudding out of the moulders and spread the grossly grounded pistachios all over.

ABOUT YOU

THANK YOU FOR COOKING WITH US!

If you enjoyed this **experience**, please take the time to write us a **review** on TripAdvisor.

This would help the entire Mamma Corleone's family.

We hope you will continue to cook **sicilian recipes**. You can find all Mamma Corleone's recipes in our website so you can get them everywhere in the world!

Also, if you need us for any **information or tips** about cooking, we will be always available for you at:

 info@mamacorleone.com

 +39 380 47 68 397

 www.mamacorleone.com



ABOUT US

Mamma Corleone is a **family business** which mission is to share with other cooking lovers their passion and knowledge about sicilian food and taste.

To enhance this value, a real **Mamma Siciliana** drives Mamma Corleone's kitchen, in the heart of the old town, very close to the Cathedral of Palermo.

Infact, Maria Pia is a real Sicilian Mamma, mother of 4 that has an authentic and true experience in cooking **traditional sicilian dishes** and her cooking abilities are very popular among her friends and Mamma Corleone's guests.

Mamma Corleone is not just a cooking class, it is an **authentic experience** to meet locals, learn to cook some traditional dishes and enjoy a meal with a glass of wine.