

Recipes



Pasta Fresca menu

MEATBALLS WITH TOMATO SAUCE

PASTA ALLA NORMA

BIANCOMANGIARE

Pasta alla Norma

INGREDIENTS

- 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

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.

Meatballs with Tomato sauce

INGREDIENTS

- 250 g tomato sauce
- 1 garlic clove or half onion
- basil
- 2 tbsp olive oil
- 150 g minced meat
- 100 g minced mortadella
- 2 tbsp greated cheese
- breadcrumbs
- 1 egg
- salt black pepper
- parsley
- 2 tbsp milk if needed
- seed oil

For the tomato sauce, use the recipe described in fresh pasta.

For meatballs : In a fairly large container, knead the minced meat with mortadella, grated cheese, breadcrumbs, an egg, salt, pepper and parsley.

Then, drain the meatballs on an absorbent cloth and put them in the sauce for about 10 minutes. Allow to cool and serve.

Biancomangiare

INGREDIENTS

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

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 Trip Advisor. 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 :



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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.