

Recipes



Pasta Fresca Menù

HOMEMADE PASTA ALLA NORMA
MEATBALLS WITH TOMATO SAUCE
BIANCOMANGIARE

Pasta alla Norma

INGREDIENTS

For the tomato sauce

- 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.

For the fresh pasta

- 90 g. Flour: 1/3 durum wheat 2/3 white flour
- 1 large egg
- a teaspoon of olive oil
- a pinch of salt,

Make a dimple in the flour and break 1 large egg into it, add a teaspoon olive oil and a pinch of salt and mix all the ingredients. Transfer it to a chopping board and knead until a smooth, soft dough is obtained.

Leave to rest for 15', then roll out the dough thinly and cut into the desired size. Cook in boiling salted water for a few minutes



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 grated 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 flavourr

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

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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.

