

Recipes



Homemade Pasta

FRESH PASTA ALLA NORMA
MEATBALLS WITH TOMATO SAUCE
BIANCOMANGIARE

Pasta alla Norma

INGREDIENTS

For fresh pasta

- Flour 90 gr: 1/3 durumwheat
2/3 '00 flour
- 1 larg 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 of olive oil, salt and mix all the ingredients.

Transfer the mixture to a chopping board and knead the dough until it becomes smooth and soft.

Leave it to rest for at least 15' minutes, then roll out the dough thinly and cut into the desired size.

Cook in boiling salted water for a few minutes.



For the tomato sauce

- 1/2 Large Eggplant,
- 2 tbsp of olive oil
- 1/2 onion
- Tomato salsa
- Salted ricotta
- Basil

First step is to remove the excess bitter liquid from the eggplant by sprinkling eggplant slices and placing them in a colander and let the eggplant steep for an hour or more.

Cut them into cubes and fry them in sunflower oil until the surface is golden.

Meanwhile, heat a couple spoons of olive oil in a wide pan and add the onion. Saute for a couple minutes, then add tomato salsa, basil, salt and pepper. Bring to a simmer.

Turn down the heat and cook slowly for about 20 to 30 minutes until thickened.

Add the eggplant to the sauce, drain the pasta and toss in plate with the sauce and a sprinkle of salted ricotta.



Meatballs with tomato sauce

INGREDIENTS

- 100 g minced meat
- Slice of mortadella
- Breadcrumbs
- Grated seasoned caciocavallo cheese
- Parsley
- Fresh caciocavallo cheese
- Slices of bread
- Milk
- 2 tablespoons of egg
- Salt and pepper

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, parsley, bread that has previously been softened with milk, then salt, pepper.

make small balls of meat and place cubes of fresh caciocavallo cheese inside.

Then roll the meatballs in flour and fry in a frying pan with olive oil.

Biancomangiare al Pistacchio

INGREDIENTS

- 150ml of milk
- two teaspoons of sugar
- 12g of cornstarch
- Cream of pistachios or other flavour

pour some milk into a small bowl to dissolve the corn starch. Once dissolved pour into the saucepan with the rest of the milk.

Add the sugar and start stirring until the mixture thickens.

Add the pistachios and pour everything into a bowl.

Leave to cool in the fridge.



ABOUT YOU

THANK YOU FOR COOKING WITH US!

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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 Mamma Corleone's guests.

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

