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Pasta Con Melanzana, Aragula e Pinoli

Sara cooked this simple recipe for Sue Braithwaite of Slow Food who came to lunch. She used *trofie* pasta to hold the sauce although *penne* or *conchiglie* would do. Note that pine kernels won't stick to ribbon or spaghetti so well. It embodies simplicity and creativity.

300g dried pasta *penne* or *trofie*
4 handfuls fresh wild rocket
2 large aubergines
olive oil
a large handful of basil leaves
½ lemon
4 tbsp pine kernels, lightly toasted

Cut the aubergine in half lengthways, making shallow cuts almost down to the skin in a crisscross fashion, brush with olive oil and bake for 25 minutes or until soft.

Scrape the flesh out of the aubergine skins into a mixing bowl. Beating constantly, pour in the olive oil a little at a time - you will need about 8 tbsp - but stop as soon as you have a smooth sauce that is just thick enough to coat your pasta.

Shred the basil and fold into the aubergine sauce with a seasoning of salt, plenty of pepper and a squidge of lemon juice.

Cook the pasta in plenty of boiling, salted water. Meanwhile, toast the pine kernels in a dry non-stick pan until golden.

Drain the pasta. Toss with the aubergine sauce, rocket and divide between four warm bowls, topped with the toasted pine nuts.

Serves 4.

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