

Campione
FINE ITALIAN PASTA

Linguine alla Norma



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INGREDIENTS:

SERVES 4

400g linguine pasta
1 large aubergine
10g capers
40g Italian hard cheese, grated
Small handful of basil, roughly chopped
1 red chilli
Pinch of sea salt
Pinch of cracked black pepper
30ml olive oil

Tomato sauce:
1 garlic clove, crushed
400g can chopped tomatoes
1 tsp vegetable stock powder or ½ crumbled stock cube
1 tbsp tomato purée
Small handful of basil
Salt and pepper to taste
2 tbsp live oil

Sourdough crumb:
50g sourdough breadcrumbs
15g Italian hard cheese, shaved
20g crispy onions
1 clove of garlic, minced
2 lemons
Pinch of chilli flakes
Pinch of yeast
Pinch of sea salt
Pinch of cracked black pepper
2 tbsp olive oil

METHOD:

1. For the sourdough crumb: Remove the crusts from the bread and blitz till coarse resembling bulgur wheat. Mix the garlic with the oil. Add the breadcrumbs, salt and pepper and mix well. Roast in the oven at 160 degrees for approximately 15 minutes until golden, stirring from time to time. Allow to cool. Add zest of two lemons, yeast flakes, crispy onions, chilli, Italian hard cheese and check the seasoning. Store in an airtight container.
2. For the tomato sauce: Heat the olive oil in a pan, add the garlic clove, then gently fry for 1 minute. Tip in the chopped tomatoes, vegetable stock powder, tomato purée and 1 tsp sugar, then bring to the boil. Reduce the heat, then simmer uncovered for 5 mins, stirring occasionally. To finish, tear a few basil leaves and stir into the sauce. Leave to rest.
3. Cook the pasta as per packet instructions. Drain, rinse in cold water and drain again. Dress with 80ml olive oil.
4. Dice the aubergine into 2cm squares and deep-fry at 180 degrees till golden. Drain well and season.
5. Heat the tomato sauce and add the capers, chilli and basil.
6. Add the spaghetti to the sauce and toss well, adding an extra splash of water to loosen the sauce, if needed.
7. Serve and then sprinkle over the cheese, roughly chopped basil and sourdough crumb.