






General info	
Difficulty	Easy
Preparation time	40 mins
Cooking time	40 mins
Servings	4

Presence of	
	Wheat
	Egg
	Milk



M.U.	Q.	Ingredients
For the pasta		
g	300	"Tumminia" flour
g	120	Water
	1	Fresh egg
g	3	PGI sea salt from Trapani
For the sauce		
g	500	PGI cherry tomatoes from Pachino
g	40	Golden onion
	1	Bunch of fresh basil
g	40	EVO oil
	1	Aubergine
g	40	Salted ricotta cheese
g	20	PGI sea salt from Trapani



Nutrition facts per serving		
Energy	Kcal	587,36
Total Carbohydrates	g	73,52
• of which Sugars	g	
• of which Fiber	g	
Proteins	g	13,22
Total Fats	g	19,44
• of which Saturated	g	
Cholesterol	mg	54,25
Vitamins	mcg	
Minerals	mg	

Preparation for the pasta

Into a bowl, create a well in the flour and pour the egg, then the water. First, mix with a fork and then knead vigorously until the dough is elastic. Let the dough rest for 15 minutes covered with a cloth, then roll it out on a pastry board with a rolling pin. Cut the dough into same sized rhombuses using a smooth wheel.

Preparation for the sauce

Chop the golden onion and let it cook into a “weck” vase in the microwave oven. Cut the cherry tomatoes into halves and put them into a casserole together with the cooked onion, the basil and a pinch of salt. Cook, covered with a lid, for about 20 minutes on a low fire. When cooked, pass the sauce through a blender. Dice the aubergine, arrange it on a baking tray, sprinkle with a drizzle of oil and bake in a pre-heated oven at 200° C for a few minutes. Boil the “maltagliati” in salted boiling water. Once “al dente”, strain the maltagliati and sauté with the tomato sauce, some shredded basil leaves and the aubergine cubes. Place on a dish and complete the maltagliati with some grated salted ricotta cheese.

Storage

Variations or suggestions

Notes

Food and wine matching

Equipment - note
