



Pasta Chitarra alla Taormina

Ingredients:

- Chitarra pasta
- 3 Plum Tomatoes
- ¼ Onion
- 3 Slices of Eggplant
- Fresh Basil
- Aged pecorino Romano cheese
- ¼ cup of diced pancetta.
- Extra virgin olive oil.

Recipe:

In a large frying pan, add a touch of extra virgin olive oil and let sit until it simmers. Add chopped onions until blanched.

Add diced pancetta. Once the pancetta and onions are nice and crispy add julienned plum tomatoes.

Season with a dash of salt and black pepper. Let cook for 4 minutes. While the sauce is cooking, pan fry 1/8 inch slices of eggplant until golden and place at the bottom of dish. Boil the chitarra pasta until fully cooked.

Drain and mix the pasta with the sauce and a splash of the boiled pasta water for texture.

Finally, place the pasta into the dish over the eggplant and top it all off with a splash of extra virgin olive oil and some shaved pecorino Romano cheese.

