

Tagliatelle with aubergine

15 min 

1 

4 

30 min 



Ingredients

250 g Tagliatelle Schär, 400 g aubergine (cut into pieces), 1 onion, 250 g tomatoes (peeled and chopped), 1 tablespoon parsley (finely chopped), 1 clove of garlic (finely chopped), 3 tablespoons olive oil, salt, pepper, grated pecorino (Italian sheep's cheese) to taste

Method

Chop the onion and sauté it in the oil. Add the parsley, garlic and aubergine and sauté for around 10 minutes. Add the tomatoes and simmer for another 20 minutes. Add water if necessary. Boil the pasta in a large pot of salted water and drain. Combine the pasta with the sauce and sprinkle with the grated pecorino.

