



Aubergine piccata with penne and tomato sauce

Ingredients:

12 green asparagus stalks
 2 aubergines
 4 eggs
 100 g hard cheese, grated
 100 g wheat flour
 500 g penne
 1 medium-sized onion
 1 garlic clove
 1 tbsp sugar
 800 g chopped tomatoes
 2 tbsp olive oil
 Mixed Italian herbs
 Salt and pepper

Accessories:

Multi-element
 Ceran hob
 Griddle

Preparation:

Finely chop the onions and garlic and fry.
 Add the tomatoes and season to taste with salt, pepper, sugar and herbs. Lightly simmer.
 Whisk the eggs with Parmesan, salt and pepper.
 Cut the aubergines into slices approx. 1/2 cm thick, then coat with the flour, shake and coat with the egg.
 Fry the aubergine slices until golden and drain on kitchen roll.
 Cook the pasta until al dente and drain.
 Serve with the tomato sauce and aubergines.

Notes:

Preparation time: approx. 40 mins / difficulty level: medium / calories p.p.: approx. 780

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