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Pappardella With Aubergine And Tomato Sauce



Ingredients

1 medium white onion
2 fat cloves of garlic
4 tablespoons of olive oil
2 400g cans of Italian chopped tomatoes
A pinch of sugar
Salt and freshly milled black pepper
3 medium aubergines, or 2 large
500g fresh pappardelle pasta
Parmesan cheese

Servings

5

Person

Preparation

- 1 Peel the onion and the garlic then finely chop both.
- 2 Heat 2 tablespoons of oil in a large saucepan then saute the onion gently, stirring occasionally, for 5 minutes. Add the garlic and saute over a low heat for another 5 minutes until both are soft but not brown.
- 3 Stir in the tomatoes and a pinch of sugar then season well with salt and black pepper. Bring up to a gentle simmer and cook for about 20 minutes, stirring occasionally, until the sauce has thickened.
- 4 While the sauce is cooking, cut the aubergine into small bite-sized pieces. Heat 2 tablespoons of oil in a large, deep frying pan and fry the aubergine pieces, turning occasionally, until they are cooked and browned, probably for about 15 minutes.
- 5 Cook the pasta in plenty of boiling water according to the instructions on the packet.
- 6 While the pasta is cooking, blend the tomato sauce to a smooth puree; if it should become too thick, you can add just a splash of the pasta water. Stir in the aubergine and taste to check the seasoning.
- 7 Drain the pasta well and tip into the sauce then stir to combine. Serve immediately, topped with fresh parmesan cheese, finely grated.

Cooks Note

A really tasty simple supper dish using plump aubergines, so good at this time of year, in a home made tomato sauce with fresh pappardelle pasta, finished off with grated parmesan cheese.

Variations:

- If you have a glut of lovely fresh tomatoes, do use them, skinned and chopped, instead of canned.
 - Fresh pasta is best if you have it, but you can use dried instead, and use the type of pasta that you family prefers.
 - Other hard Italian cheeses could be used rather than parmesan. If cooking for vegetarians, make sure to choose a suitable cheese.
 - Sometimes I like to add fresh basil to the tomato sauce, or add some finely chopped as a garnish.
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