

PENNE PASTA WITH EGGPLANT



AUTOMATIC
PROGRAM 2



26'




4 PERSONS



ACCESSORIES:
stirrer / standard blade

INGREDIENTS:

60 g extra virgin olive oil
30 g ground shallot
170 g eggplant in stripes
8 g salt
160 g peeled tomato or tomato puree
500 g water
320 g penne pasta
1 garlic clove
grated parmesan

It is possible to increase the doses up to +50% 
Verify the cooking phase increasing the time if necessary.

PREPARATION

Insert the standard blade into the jar, add **shallot** and **garlic**, then mince.



velocità 8



20"



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PROCEDURE

F1 

insert the stirrer into the jar, add **oil** and **eggplant**, then sauté.

F2 

Add **tomatoes** and **water**.

F3 

Add **pasta** and **salt**.

After a while intervene with the spatula from the bottom to the top to help the stirring phase.

F4 

Open the lid, add **parmesan** and let it cream.

