



Roland's favorite dish, it is power food for recharging batteries before resuming to build heavy duty prototypes.

salsiccia

olive oil
4 cloves of garlic
1 dried red chillie
1000g eggplants
6 salsiccia-sausages
or: 6 chunky sausages and
1/2 teaspoon of ground fennel seeds

4 small tins of tomatoes
salt
black pepper
1000 g penne rigate
250 g parmegiano
1 baguette



1. Peel the **cloves of garlic** and put them into a pan with hot **olive oil** and the crumbled **chillie**.



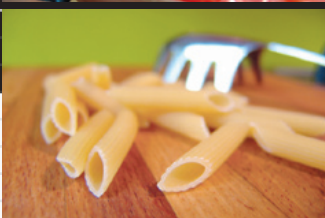
2. Wash the **eggplants**, cut them into cubes and pan fry them in the hot garlic oil.



3. Slit the **sausages** and form small meatballs out of the seasoned sausage meat. Add some dried **fennel** if you use regular sausage. This will add a mediterranean flavor. Put the meatballs into the pan and fry them shortly.



4. Add the peeled **tomatoes** and leave the ingredients simmering for a while to integrate all flavors.



5. Bring a large pot of salted water to a boil and cook the **penne rigate** al dente.



6. Put the **pasta** on each dish and top it with a lot of **sauce** and **parmegiano**. Offer with complementary **baguette**.

min
5
10
15
20
25
30
35
40
45
50
55
60