

# Aubergine & Tomato Pasta Sauce

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Cut into 1-inch cubes and set aside.	1 kg Aubergines (2 large)
Set a large non-stick sauté pan over medium-high heat.	
Peel and roughly chop	2 Large shallots
Once the pan is hot, add in and then the shallots and	2 T Oil
Cook until the shallots have softened and then remove them from the pan and set aside. Add half the aubergines to the pan and brown well on each side. Remove the aubergines from the pan and set aside.	pinch Maldon Salt/fine salt
Add to the pan and brown the remaining aubergines.	2 T Oil
Add the shallots and first batch of browned aubergines back to the pan along with	2 Cloves garlic, peeled and grated
	1 t Cinnamon
	1/4 t All-spice
	1 t Oregano
	1 t Maldon salt / 1/2 t fine salt
	1/2 t Sugar
Cook, stirring, for about 2 minutes until the garlic is fragrant.	
Add	2 Bottles passata
Simmer, partially covered, for 1 hour and 30 minutes. Use a blender to blitz until smooth (remove the plastic cover in the lid and cover it with a dish towel to allow some of steam to escape while you blend it) or use an immersion blender. Taste and season with more salt if required.	1 C Milk

## Notes:

- Freezes well for 3 months. Serve with pasta of choice. Top with grated parmesan/crumbled feta, oregano, chilli flakes, and black pepper