Pomì
O Così. O Pomì.

Gratin Brown Penne “alla Siciliana” with goat Ricotta Cheese



Preparation time: 25 min
Difficulty: Medium

Ingredients

- Eggplants: 1 big
- Fresh Basil: a few leaves
- Fresh thyme: as desired
- Goat Ricotta Cheese: 200 g
- Grated Parmesan Cheese: 100 g
- Onion: 1/2
- Wholegrain spelt pasta (Penne): 480 gr

Preparation

In a casserole, sauté ½ minced onion and add diced eggplant, then simmer and season with thyme, salt and pepper.
Once cooked, pour **Pomì Rustic sauce**, basil leaves and continue cooking for other 20 minutes.
Boil the pasta in an abundant amount of salted water, drain it al-dente and rinse it under cold water, it will end the cooking in oven. Put the pasta in a greased oven-tray and dress it with the eggplant sauce and generous handfuls of Parmesan Cheese, then cook in oven for 15 minutes at 180°.
Take the tray out and hand-break the ricotta into rough pieces over the pasta. Let rest for some minutes and serve.

For this recipe we used:

Rustica Tomato Sauce 400 ml

