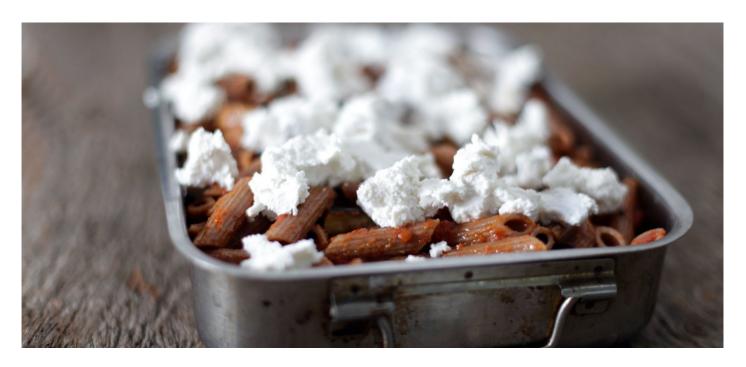


# Gratin Brown Penne "alla Siciliana" with goat Ricotta Cheese



**Time**: 25 min. **Difficulty**: Medium

## Ingredients (4 people)

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- o Rustica Tomato Sauce 700g 400 ml
- Eggplants 1 big
- o Fresh Basil a few leaves
- o Fresh thyme as desired
- o Goat Ricotta Cheese 200 g
- o Grated Parmesan Cheese 100 g
- o Onion 1/2
- o Wholegrain spelt pasta (Penne) 480 gr
- None
- None
- None

### For this recipe we used:



# **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.