Grilled Tortiglioni a la Norma



Preparation time: 35 min
Difficulty: Easy

Ingredients

- Bechamel: 1/2 L
- Black pepper: q.b.
- Butter: 70 gr
- Eggplant: 1
- Flour: 70 gr
- Grana cheese: to taste
- Milk: 1 lt
- Nutmeg: to taste
- Oil: q.b.
- Onion: 1
- Salt: q.b.
- Tortiglioni pasta: 1.1 lbs

Preparation

For the bechamel, boil the milk, add salt, pepper and nutmeg.
On the side, melt the butter in a pan, and once melted add the flour and let it blend together.
By now the milk is likely boiling.

Add the butter and flour preparation, increasing the heat a bit and stirring constantly.
Once the milk is dense, turn off the heat and let it cool a bit before using.

Prepare the sauce a la Norma by sautéeing the onion with a drizzle of extra virgin olive oil.
Add the small diced eggplants and let cook until they are soft. Add salt and pepper to the eggplants. Add Pomì "Passata L" tomato sauce and let cook for approximately 10 minutes.

Cook the tortiglioni pasta in boiling water with salt, drain and sautée it in the eggplant-tomato sauce, add the bechamel and mix well.
Pour everything in an oven tray and cook in the oven at 365 F for 20 minutes. Let cool slightly and serve.

For this recipe we used:

Strained Tomatoes 450 gr

