

## Gratin Brown Penne “alla Siciliana” with goat Ricotta Cheese



**Time:** 25 min.

**Difficulty:** Medium

### Ingredients (4 people)

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- Rustic tomato sauce 700g 400 ml
- 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
- 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 **Pomi 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.