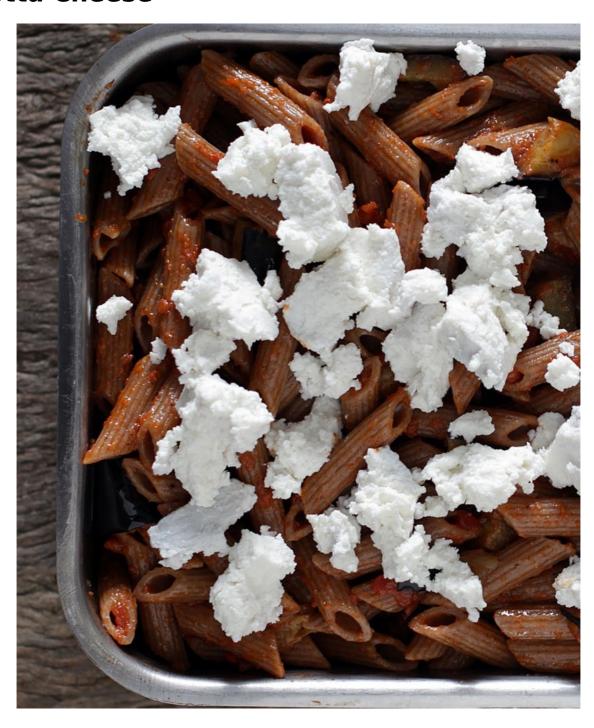


Gratin Brown Penne "alla Siciliana" with goat Ricotta Cheese



Preparation time: 25 min

Difficulty: Medium

Ingredients

• Eggplants: 1 big

Fresh Basil: a few leavesFresh thyme: as desiredGoat Ricotta Cheese: 7 oz

• Grated Parmesan Cheese: 3,5 oz

• Onion: 1/2

• Wholegrain spelt pasta (Penne): 17 oz

For this recipe we used:

Finely Chopped Tomatoes 14,07 fl. oz.



Preparation

In a casserole, sauté $\frac{1}{2}$ minced onion and add diced eggplant, then simmer and season with thyme, salt and pepper.

Once cooked, pour **Pomì finely chopped tomatoes**, 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.