

# 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: 7 oz
- Grated Parmesan Cheese: 3,5 oz
- Onion: 1/2
- Wholegrain spelt pasta (Penne): 17 oz



## 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 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.

## For this recipe we used:

Finely Chopped  
Tomatoes 14,07 fl.  
oz.

