

## Grilled Tortiglioni a la Norma



**Preparation time:** 35 min

**Difficulty:** Easy

## Ingredients

- Bechamel: two cups
- Black pepper: to taste
- Butter: 70 gr
- Eggplant: 1
- Flour: 70 gr
- Grana cheese: to taste
- Milk: 1 lt
- Nutmeg: to taste
- Oil: to taste
- Onion: 1
- Salt: to taste
- Tortiglioni pasta: 1.1 lbs

## For this recipe we used:

Passata 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 sautéing 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 Strained Tomato** and let cook for approximately 10 minutes.

Cook the tortiglioni pasta in boiling water with salt, drain and sauté 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.