



Elvea, festa all'italiana

Pasta pie



Ingredients for 6 Persons

4	eggplants
450 g	Rigatoni
400 g	sausage
150 g	pecorino
400 g	ELVEA Cubes
50 g	chapelure
1	onion
3 cloves	garlic
1 tablespoon	ELVEA double concentrated tomato
	dried oregano
	fresh basil
	olive oil
	pepper
	salt

Preparation

- Cut the eggplants into slices lengthwise. Sprinkle the slices on both sides with salt and leave them for about 30 minutes.
- Heat the olive oil in a pan and fry the onion and garlic together with a little oregano. Remove the meat from the sausages and add it. Bake further for 5 minutes. Now add the tomatoes, the tomato concentrate and 10 cl of water. Let simmer for 20 to 25 minutes.
- Cook the pasta al dente according to the instructions on the packaging. Drain and keep on the side in a dash of oil. Preheat the oven to 180 °C (thermostat 6).
- Dab the slices of eggplant dry and grill them in a dash of olive oil for 2 minutes on both sides.
- Oil a springform pan, sprinkle with 25 g breadcrumbs and cover with the eggplant slices, letting the slices overlap and overhang. Fill with layers of pasta, meat and the 125 g grated pecorino. Fold the slices inwards. Sprinkle with the rest of the breadcrumbs.
- Bake in the preheated oven for 25 to 30 minutes. Wait 10 minutes before you unmould the cake. Serve the pie sprinkled with pecorino and basil.

