



Elvea, festa all'italiana

Pasta pie



Ingredients for 6 Persons

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| 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.

