



## Baked pasta gratin

45 min 

2 

2 

25 min at 170°C (325-350°F, Gas mark 3-4) 

### Ingredients

Ingredients for 2 stacks: 200 g Schär Penne, 1 purple aubergine cut into discs, 120 g grated Parmesan, some Schär Bread Crumbs, Schär flour as required, freshly ground salt and pepper, oregano, 1/5 l tomato sauce, 30 ml extra virgin olive oil, a bit of fresh basil, 2 casseroles of about 10 cm diameter

### Method

Wash the aubergine and cut into discs. Turn a few of the discs over in flour and fry in oil. Drain on a piece of kitchen roll and leave to dry. Cook the rest of the aubergine with the tomato sauce until soft. Cook the penne in salted water for 3 minutes, strain and mix with half of the tomato sauce. Grease the casseroles, dust with breadcrumbs and fill them in layers: an aubergine disc on the bottom, followed by tomato sauce and plenty of parmesan, then the pasta and so on until the casseroles are full; finish with an aubergine disc, tomato sauce and Parmesan. Bake for roughly 15 minutes at 170 °C, turn the stacks out of the casseroles. Turn the stacks over (the gratin layer should be on the top) and serve sprinkled with a few fresh basil leaves and a bit of oregano.

### Oscar's tip

Towards the end of the baking time, turn the heat up so that the dish is cooked au gratin: a beautiful golden brown crust should form on the outside.

