

Less than 45 minutes

Serves 4

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Ingredients:

- Glug olive oil
- 2 large brinjals, finely diced
- 3 cloves garlic, peeled and chopped
- 2 cans (400g each) chopped tomatoes
- 1 stick cinnamon
- 1 large sprig thyme
- ½ cup (125ml) water
- Salt and milled pepper
- Handful fresh basil, torn
- 1 packet (500g) penne, cooked according to packet instructions
- 1 packet (500g) ricotta cheese
- 1 cup (250ml) grated parmesan cheese
- 3 eggs, whisked
- ¾ cup (180ml) milk
- Roasted vine tomatoes and fresh basil, for serving (optional)

Method

COOK'S NOTE

Add some beef or lamb mince to the tomato mixture to bulk up the dish for meat lovers.

1. Preheat oven to 180°C.
2. Heat oil in a large saucepan and fry diced brinjal until well browned.

3. Stir through garlic and fry until fragrant.
4. Add tomatoes, cinnamon, thyme and water, and simmer for 15 minutes or until slightly reduced and the flavours have developed.
5. Remove cinnamon and thyme, then season well and stir through basil and cooked pasta.
6. Spoon into a baking dish.
7. Whisk cheeses, eggs and milk together until smooth.
8. Season and pour over pasta.
9. Bake for 20 minutes, or until golden.
10. Divide pasta between bowls and top with roasted vine tomatoes and fresh basil just before serving, if you like.