

Au gratin with basil

Ingredients

- 1kg of penne or rigatoni
- **500g Béchamel Fix Sauce (Art. 43855)**
- **80g Cheese Sauce (Art. 55735)**
- **80g Basil Pesto (Art. 55653)**
- 1/3 of a bunch of fresh basil or parsley
- 250g cherry tomatoes, halved
- 200g grated graviera cheese
- 700ml milk
- 1lt of water

Cooking instructions

1. With a whisk, beat the Béchamel Sauce with the milk and 500ml of water until stiff.
2. Add the Cheese Sauce and the rest of the water in a small pan at a low heat, stir and bring to the boil. Remove from the heat and aromatise with Basil Pesto.
3. Boil the pasta for 3/4 of the time normally needed, strain and allow to cool.
4. Stir in the pasta with the cheese-basil sauce and add the graviera, cherry tomatoes, finely-chopped Basil and one spoonful of Béchamel. Season with salt and pepper.
5. Grease the baking tray, add the pasta and then spread the bechamel on it. Roast at 200 °C until golden brown.