



CORNETTES AU GRATIN

Ingredients (For 4 people)

- 600 g leftover cooked pasta
- 150 g turkey ham, cut into strips
- A few seasonal vegetables, your choice
- 1 shallot
- 4 eggs
- 3 dl milk
- 50 g grated Gruyère
- 2 tbsp colza oil
- Salt and pepper
- 1 tbsp HOLL colza oil

Preparation:

Quickly sauté the vegetables and shallot in a small amount of HOLL colza oil and set aside.

In a baking dish, combine the pasta, turkey ham and vegetables.

Beat the eggs with the milk, season, and pour over the pasta.

Sprinkle the grated Gruyère over the top and bake for 40 minutes at 180°C.