

ABSTRACT

5 A frozen gratin production method of the invention involves: obtaining fresh pasta by extruding a dough including durum wheat flour at a pressure of from 100 to 200 kgf/cm²; boiling and cooking the fresh pasta; and then freezing the boiled-and-cooked fresh pasta together with a sauce. It is suitable to use, as the aforementioned dough, a dough including from 2 to 6 parts by mass of a vegetable protein with respect to 100 parts by mass of the durum wheat flour. It is also suitable to boil and cook the fresh pasta such that the yield-after-boiling of the fresh pasta is from 190% to 250%.