CLAIMS

[Claim 1] A method for producing a frozen gratin, comprising:

obtaining fresh pasta by extruding a dough including durum wheat flour at a pressure of from 100 to 200 kgf/cm^2;

boiling and cooking the fresh pasta; and then

freezing the boiled-and-cooked fresh pasta together with a sauce.

[Claim 2] The frozen gratin production method according to claim 1, wherein 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 is used as said dough.

[Claim 3] The frozen gratin production method according to claim 1 or 2, wherein the fresh pasta is boiled and cooked such that the yield-after-boiling of the fresh pasta is from 190% to 250%.

[Claim 4] The frozen gratin production method according to any one of claims 1 to 3, wherein extrusion is performed such that the fresh pasta has a thickness of from 1.0 to 1.8 mm.

CLAIMS

[Claim 1] A method for producing a frozen gratin, comprising:

obtaining fresh pasta by extruding a dough including durum wheat floor at a pressure of from 100 to 200 kgf/cm^2;

boiling and cooking the fresh pasta; and then

freezing the boiled-and-cooked fresh pasta together with a sauce; wherein

the average grain size of the durum wheat flour is from 50 to 300μm.

[Claim 2] The frozen gratin production method according to claim 1, wherein 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 is used as said dough.

[Claim 3] The frozen gratin production method according to claim 1 or 2, wherein the fresh pasta is boiled and cooked such that the yield-after-boiling of the fresh pasta is from 190% to 250%.

[Claim 4] The frozen gratin production method according to any one of claims 1 to 3, wherein extrusion is performed such that the fresh pasta has a thickness of from 1.0 to 1.8mm.