COOKING PASSION SINCE 1877

# Baked meat and cheese pasta shells

DIFFICULTY: MEDIUM

PREPARATION TIME: 40 MINS

COOKING TIME: 35 MINS

SERVES: 6 TO 8

## Ingredients

350g large pasta shells, Conchiglioni pasta

**Tomato sauce**

1 tbsp olive oil

3 cloves garlic, finely chopped

½ -1 tsp chilli flakes, or to taste

1 x 700g jar passata

2 stems of basil

Salt and pepper

**Filling**

1 tbsp olive oil

1 small onion, finely chopped

3 cloves garlic, finely chopped

500g lean beef mince

500g fresh ricotta

2 eggs, beaten

1 cup grated mozzarella

## Method

Bring a large saucepan of water to the boil over high heat, Induction Pot Boost level, add pasta, stir and reduce heat to cook pasta until just 'al dente'. Drain, rinse with cold water and allow to cool on a clean tea towel until ready to fill.

To make the sauce, heat a frying pan over moderate heat, Induction level 7, add the olive oil, onion and garlic and cook until lightly golden, 2 to 3 minutes. Add the chilli, passata and basil. Lower heat, Induction level 4-5 to cook sauce and develop flavour for 5 minutes. Remove from heat and take out the basil leaves before using.

While pasta and sauce are cooking, make the filling. Heat a large frying pan over moderate heat, Induction level 7. Add the olive oil, onion and garlic and cook for 2 to 3 minutes. Increase the heat to Induction level 9 and add the mince, stir constantly to brown the meat well, 5 to 10 minutes. Spread the cooked mince onto a plate to cool.

Place the remaining filling ingredients into a bowl and season well with salt and pepper. When the mince has cooled, stir through the cheese mixture.

Preheat oven on CircoTherm 180°C, VarioSteam medium and place wire rack on shelf 2.

To assemble the dish, pour ¾ of the sauce into a large baking dish large

½ cup grated parmesan cheese

½ cup basil leaves, finely chopped

Pinch ground nutmeg

Salt and pepper

enough to hold the pasta shells in a single layer. Spoon or pipe the mince and cheese filling into the shells and arrange shells on top of the sauce. Pour over remaining sauce and top with extra grated cheese. Bake for 30 to 35 minutes or until golden brown. Serve sprinkled with parsley, fresh bread and salad.

**Topping**

½ cup grated mozzarella, extra

¼ cup grated parmesan cheese, extra

2 tbsp chopped fresh flat leaf parsley

## Notes

If VarioSteam is not available, cover the pasta dish with foil for 20 minutes of the cooking time. Remove foil and continue cooking for the remaining 15 minutes.

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