

Reena Malhotra's

rare recipes

Pasta Recipes



BAKED CHEESE PASTA**Ingredients :**

❑ Fusilli / Penne Pasta	1 ½ Cups – Boiled
❑ Milk	2 Cup - Boiled
❑ Butter / Nutralite	2 – 3 Tablespoons
❑ Mozzarella Cheese	2 Cups – Grated
❑ Mushrooms	2 Cups (100 grams) – finely chopped
❑ Onion	1 – Small – Chopped
❑ Tomatoes	2
❑ Garlic Flakes	2 – Crushed
❑ Maida / Corn flour	2 Tablespoons
❑ Oregano Flakes / Powder	1 Teaspoon / As per Taste
❑ Salt	As per Taste
❑ White Pepper	As per Taste

Method :

- Heat a Pan and melt the Butter in the Pan
- Add crushed Garlic
- Add Onion
- Add the chopped Mushrooms
- Add Salt and White Pepper as per taste – Butter and Cheese are Salty, so don't add extra Salt
- Sauté for a 5-6 minutes and reduce the heat
- Remove from Heat
- *Making the White Sauce :*
- Heat another Pan and melt the Butter in the Pan
- Add Corn flour
- Cook on low heat for 1 minute
- Add Milk, mix thoroughly to dissolve the Corn flour
- Ensure that there are no corn flour lumps
- Remove from Heat
- Cut Tomatoes into round slices
- Grease a Baking Dish and its walls with Butter / Olive Oil / Cooking oil
- Put a layer of the boiled Pasta into the Baking Dish
- Top it up with a layer of the cooked Onions and Mushrooms
- Cover with Tomato slices
- Pour the White Sauce made into the Dish till it settles on the base of the Baking Dish
- Sprinkle grated Cheese and Oregano flakes and serve Hot.
- Pre-Heat the Oven to 200° C
- Bake the Dish for 15-20 minutes
- Check that the Cheese has become light golden Brown
- Sprinkle Oregano flakes and serve Hot.