



Our little ?**Around the World for £4 or less?** experiment took us to Italy this evening. What else would you cook on a budget from Italy? It had to be pasta really....

The Pasta should really have been Ziti which is a tubular pasta and would have held the sauce better. But we're tight, it's bitterly cold out and the local supermarket don't be a Gluten Free version anyway. Enough excuses, Fusilli did the job fine!

This is a recipe Sue created from two traditional recipes combined to keep it within of £4 budget. It's as traditional as possible.

Ingredients:-

Pasta of your choice (We're not shapist here.....)
Oil (Olive if you have it. We didn't and used Vegetable Oil)
2 Onion chopped ? 1 large, 1 small
3 cloves of Garlic minced
500g Minced Beef (Or Pork and Beef if you prefer)
2 tbsps Tomato Purée
1 tbsp dried Origano
1 tsp Dried Rosemary
½ tsp Chilli Flakes
1 tin chopped Tomatoes
5 tbsps Butter or Margarine
200g Cream Cheese (Philadelphia or shop own brand)
2 tbsps Basil, part to garnish
50 g Grated Italian style Cheese
100g Grated Mozzarella

1 Egg

Salt to season

Method:-

Making the Mariana Sauce

- (1) Heat the tin of chopped Tomatoes and add the Butter, ½ tsp of Salt and an Onion sliced in half.
- (2) Stir then let simmer for 15 minutes.
- (3) Remove the Onion and set the sauce aside.

Meat Sauce:-

- (1) In a large frying pan add chopped Onion and Garlic to the Oil and fry until translucent.
- (2) Add the Chilli flakes and Herbs and simmer.
- (3) Add the mince and cook through until browned.

Pasta:-

- (1) In a separate pan boil salted water, add the Pasta and cook until Al Dente.
- (2) Drain the Pasta.
- (3) Add the mince mixture to the Mariana Sauce, add the Tomato Puree and a few spoonfuls of the Pasta water.
- (4) Simmer for a further 10 minutes.

Cheese Sauce:-

- (1) Mix the Cream Cheese and half of the grated Italian style Cheese, 1 Egg and a pinch of Salt.

Bringing it all together:-

- (1) Drain the Pasta and add to the mince and sauce mixture. Stir and make sure the Pasta is well coated.

- (2) In an ovenproof dish layer the Pasta mix then the Cream Cheese mix and repeat.
- (3) Top off with Mozzarella and the remaining half of the Italian style grated Cheese.
- (4) Bake at 180c until the topping is slightly browned and the whole disk is piping hot.

We served ours with a little dress salad and home-made Garlic bread.