

# Macaroni Italian Swiss Dish





## Ingredients and Preparation

### **SERVINGS**

Serves 2 People

### **INGREDIENTS**

160g Macaroni

150ml Single Cream

30g Grated Parmigiano Reggiano

1 Tablespoon Salt

1 Teaspoon Margarine ( For Greasing Dish )

Tomato Sauce ( As Described In Tomato Sauce Recipe )

## **SUGGESTED PANS AND DISHES**

1 Oven Proof Dish ( 23cm long,15cm wide, 5cm deep )

1 3Litre Pan

1 Wooden Spoon / Spatula

1 Sieve

## **PREPARATION**

Prepare the tomato sauce ( see Tomato Sauce Recipe ).

Fill pan with water, add salt and bring to boil. Add macaroni to boiling water and occasionally stir with wooden spoon or spatula until they are soft.

Pour into sieve and allow to drain.

Pour tomato sauce into pan. Add single cream and Parmigiano Reggiano. Stir gently with wooden spoon or spatula until hot and creamy.

Return pasta to pan and continue to stir until hot.

Grease oven dish and add mixture from pan.

Bake for fifteen to twenty minutes in pre-heated oven at 180C ( or 160C for fan oven ).

**! Tip :** Can be decorated with dry parsley.