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Torte Spaghetti

Spaghetti pie is a great recipe for children as it uses up leftover spaghetti Bolognese. It has a crispy spaghetti crust and a meaty filling topped with gooey mozzarella (or you can make my veggie version). You can chill the pie and cut it up and take it to work or for a picnic. Most importantly it has great street cred if your children take their own lunch to school.

For the crust:

175gr vermicelli or spaghetti
1 garlic clove, crushed
50g butter
50g Grana Padano DOP
1 large egg, beaten
sprig of fresh basil, torn

For the ragu:

250g minced beef steak or chuck
375g Squisito pancetta affumicata or chorizo or Napoli sausage
1 large onion, finely chopped
550g Squisito fresh tomato passata
2 tbps tomato purée
1 tsp cane sugar
1 sprig basil leaves
1 large sprig oregano
50ml Verdicchio or other dry white wine
250ml sour cream
150g fresh mozzarella, torn

Preheat your oven to 180°C/350°F/Rayburn 4. Make the filling as you would spaghetti bolognese and simmer for an hour or two until thickened.

Make the base and sides by cooking the spaghetti on the firm side of al dente, drain and mix in a 30-40cm sponge tin or baking dish with the garlic, butter, Grana Padano, beaten egg and torn basil. Firm this down and push up the edges then spread the soured cream over the base. Top with ragu and then top with finely torn mozzarella and dot with basil leaves. Bake 20-30 minutes, remove and relax for 5 minutes covered before serving.

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