

Stuffed Pasta Bake with Mushroom Masala Sauce



Recipe By Jaxters

Ref: 769

Heading: Pasta

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

16 Dried Jumbo paste shells

Filling

450 g Ricotta cheese

350 g Mascarpone cheese

120 g Parmesan cheese grated

1 Egg

1/4 tsp Salt

1/2 tsp Freshly ground black pepper

Sauce

300 ml Full fat milk

250 g Mushrooms sliced

100 ml Double cream

100 g Cream cheese

100 ml Marsala wine

50 g Butter unsalted

25 g Plain flour

2 Garlic clove grated

1/2 Onion med finely chopped

1 Veg stock cube or gel pot

1/4 tsp Ground White pepper

Garnish

sprinkle Flat leaf parsley chopped

Suggestion & Tips

Have with crusty bread & salad. You can use other cheese types.

Method

Step 1 - Pre-heat oven to 180°C fan.

Step 2 - Cook pasta for a short while until al-denti i.e. still firm in slightly salted water.

Step 3 - Mix all the filling ingredients together in a bowl, then with a spoon fill each shell with the filling, then place all in a baking dish.

Step 4 - Make the sauce, add butter & onion to a saucepan over a med heat & cook until soft, 2 to 3 mins, then add garlic & cook for 30 sec stirring, then add mushrooms & Marsala, cook for 5 mins or so until there is little liquid left, then add flour & mix in, next mix in the milk slowly stirring all the time, when all in add stock, cream, cream cheese & pepper, mix then low boil for 1 min.

Step 5 - Pour hot sauce over the filled pasta shells, then bake for about 20 mins or until tips brown.