

Baked Cheese & Chive Ziti



Recipe By Jaxters

Ref: 770

Heading: Pasta

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 6

Ingredients & Prep

250 g Dried Ziti or Penne pasta

450 g Ricotta cheese

300 g Buffalo Mozzarella

100 g Parmesan cheese

100 ml Double cream

15 g Fresh chives finely chopped

1/2 tsp Salt

1/2 tsp Freshly ground black pepper

3 tbsp Olive oil

Method

Step 1 - Pre-heat oven to 180°C fan.

Step 2 - Cook pasta as per instructions in slightly salted water.

Step 3 - In a bowl mix the ricotta, cream, olive oil, chives, salt & pepper.

Step 4 - Tip cooked pasta into a baking dish & even out flat, then tear mozzarella into small walnut sizes chunks & dot them on the pasta, then pour over the ricotta cheese mix & then sprinkle on the parmesan over the top, then bake for 20 mins or so until light brown on top.

Suggestion & Tips

You can use other herbs if you wish.