



PASTICCIO WITH LAMB



QimiQ BENEFITS

- Sauce can be mixed cold, no cooking required



15



easy

INGREDIENTS FOR 10 PORTIONS

700 g	QimiQ Cream Base
450 g	Kefalotiri cheese, finely grated
140 g	Egg yolk(s)
120 g	Egg white(s)
0.5 g	Ground nutmeg, freshly grated
	Salt and pepper
500 g	Macaroni, cooked
80 g	Olive oil
220 g	White onions, diced
900 g	Lamb, ground
0.5	Cinnamon, ground
60 g	Tomato paste
395 g	Tomatoes, puréed
225 g	Dry white wine
3 g	Flat-leaf parsley, finely chopped
	Salt and pepper
100 g	Bread crumbs

METHOD

1. Preheat the oven to 350° F/170 ° C.
2. Add half of the cheese, all the egg yolks, nutmeg, salt and pepper to half of the QimiQ Sauce Base, whisk together until fully incorporated. Refrigerate.
3. To the other half of the QimiQ Sauce Base add the slightly beaten egg whites, the remaining cheese and season to taste. Mix well and refrigerate.
4. Mix the cooked macaroni with the egg white mixture. Set aside.
5. In a large skillet heat the oil. Add the onions and cook until translucent.
6. In the same skillet cook the lamb for 5 minutes or until the pink has dissipated (165° F). Add cinnamon, tomato paste, tomato puree, white wine and simmer for 10 minutes.
7. Toss in the parsley, seasoning and bread crumbs to thicken and stabilize mixture. Pull off heat and set aside.
8. Place the lamb mixture into a buttered oven proof dish, making sure to spread evenly. Cover with noodle mixture (making sure to keep noodles straight for presentation).
9. Pour the egg yolk mixture over the top of the noodles. Cover with foil and place in the oven for 30-45 minutes.
10. Pull out of oven and let rest for 3-5 minutes before cutting and serving.