QimiQ

PASTICCIO WITH LAMB



QimiQ BENEFITS

Sauce can be mixed cold, no cooking required





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INGREDIENTS FOR 10 PORTIONS

700 g	QimiQ Sauce Base
450 g	Kefalotiri cheese, finely grated
140 g	Egg yolk(s)
120 g	Egg white(s)
0.5 g	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	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.