




# Lamb pasticcio

 30 minutes

 Skill  
Easy

 About  
810

GATHER  
YOUR **BLUE**  
INGREDIENTS



## Ingredients

2

300g  
350ml  
60g  
200g

4

600g  
700ml  
120g  
400g

6

900g  
1.05L  
180g  
600g

 Serves

Lamb sauce  
Béchamel sauce  
Feta cheese  
Conchiglie pasta

# Method

! Pre-heat oven to 180°C. Boil a kettle of water.

**UTENSILS:** Medium saucepan, small saucepan, baking dish



## COOK THE PASTA

Cook the pasta in a pot of boiling water for 10 minutes. Remove from the heat, strain and set aside.



## HEAT THE SAUCE

Heat the lamb sauce in a small saucepan over a low to medium heat. Stir occasionally to prevent the sauce from burning. Remove from the heat once the pasta is cooked.



## CREATE THE BAKE

Arrange a layer of pasta in the bottom of an ovenproof dish. Top with a layer of sauce and then repeat until all the pasta and sauce is used.



## COOK THE BAKE

Spread the top of the dish with a layer of the béchamel sauce. Crumble feta over and transfer to the pre-heated oven for 15 minutes.



## PLATE THE DISH

To plate the dish, divide the pasta between bowls ensuring care is taken of the hot béchamel sauce.

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### Wine Matching

Pair with a Western Australian Chardonnay.