

Anelli Siciliani al Forno

for 5 people - takes 1 hour from start to serving

Ingredients:

500g Anelli Siciliani
270g mince (mixed beef/pork)
140g prosciutto cotto
140g mozzarella
100g grated cheddar cheese
32g grated parmesan cheese
Two hard-boiled eggs
32g butter
100g frozen peas
1 onion
1 stick of celery
1 small carrot
1 clove of garlic
200g tomato purée
70g breadcrumbs
Olive oil
Salt
Black pepper

Sauce

60 minutes before the meal is to be served, add boiling water to a small pan, bring to the boil, put in two fresh eggs in their shells and leave to simmer for 7 minutes. Then drain off the boiling water, cover the eggs in cold water and set aside. Meanwhile, chop the onion, celery, carrot and garlic and fry them all together in 4 spoons of olive oil. When the vegetables are cooked, add the meat and brown it for a few minutes, and then add the tomato purée and 2-3 glassfuls of water. Add salt and pepper to taste, add the peas and leave to simmer.

Pasta

45 minutes before the meal is to be served, have a large saucepan of boiling water ready. Add salt and a tablespoon of olive oil. Pour the anelli siciliani into the boiling water and keep on a rolling boil for 22 minutes. Stir at first and occasionally to stop them sticking to the bottom of the pan as they cook. Check the taste of the pasta while cooking – add salt to the boiling water as necessary.

Condiments

Chop the mozzarella into small cubes. Slice the prosciutto cotto into strips. Take the shells off the boiled eggs and slice them into disks. Take the crusts off four slices of bread, break the bread into a mixer and shred into breadcrumbs. Take a large oven dish (at least 2 inches deep) and coat the bottom and sides with olive oil. Sprinkle some of the breadcrumbs evenly across the bottom and the sides of the oven dish.

Preparation

25 minutes before the meal is to be served, turn on the oven to pre-heat to 180°C. When the pasta is cooked to be "al dente", drain the pasta into a large colander and then put the pasta back into the empty pan. Add the butter and the parmesan cheese to the pasta, and pour in three-quarters of the sauce. Stir well. Pour half of this pasta/sauce mixture into the oven dish. On top of this layer the boiled eggs, spread the mozzarella chunks and the strips of prosciutto cotto. Pour the rest of the pasta/sauce mix into the oven dish and spread out to cover the layers below. Sprinkle the rest of the breadcrumbs across everything. Sprinkle grated cheddar cheese across the breadcrumbs. Drizzle olive oil across everything.

Baking

15 minutes before the meal is to be served, put the oven dish into the pre-heated oven. After 15 minutes, take out the oven dish and serve.