

Baked Pasta for 100

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Ingredients:

	Serve		
	6	70	100
Onion, finely chopped	1 large	2kg	3kg
Capsicum (red and green), coarsely chopped	2 large	4.5kg	6.5kg
Garlic, finely chopped	4 cloves	300g	400g
Olive Oil (extra virgin)	2Tbs	350ml	500ml
Fresh basil, roughly chopped	1 cup	1 small shopping bag	1 shopping bag
Dried oregano	2tsp	6Tbs	8Tbs
Fresh parsley (roughly chopped)	2Tbs	1/3 shopping bag	1/2 shopping bag
Tomato puree	1 x 450g tin	5kg	7.2kg
Tomato paste	1 x 150g tin	1.7kg	2.4kg
Dry red wine (eg cab sav)	1 cup	3.5L	5L
Salt	1tsp	1½ Tbs	2Tbs
Pepper	½ tsp	½ Tbs	2/3 Tbs
Chuck steak, cubed	1kg	8.5kg	12kg
Penne noodles	1kg	11kg	16kg
Cheddar cheese, grated	4 cups	3½ kg	5 kg
Mozzarella cheese, grated	2 cups	1.5kg	2.5 kg

Instructions:

Fry capsicum for five minutes over high heat. Turn down to medium, add onion and fry for another 10 minutes. Add garlic and sauté over low heat for 2 minutes. Add tomato puree and tomato paste over medium heat for 5 minutes. Add basil and oregano, salt and pepper. Add steak, bring to boil, then simmer, covered, over low heat until meat is cooked, about 1.5 – 2 hours.

Cook pasta to al dente. Add to baking tray and mix with meat and sauce, then cover thickly with cheddar and mozzarella cheese. Bake in a moderate oven (180°C) for twenty minutes or until cheese is browned.

Serve with dressed salad (lettuce, carrots, tomatoes, capsicum, cucumber).

Dressing:

3 cups Olive oil (extra virgin)
3 cups cider vinegar
10 cloves garlic
2Tbs dried oregano