

Pasta stuffed roll *(Casseroles)*



Preparation

Roll out your shortcrust pastry and prick some holes on it to prevent rising. Add a layer of ham. Cook your pasta in boiling water until al dente. Drain and rinse with fresh water to stop cooking. Mix with mozzarella and peas. Sprinkle generously with parmesan. Add salt and pepper. Spread your pasta over the pie crust. Roll it and brush it with milk or yolk. Bake for 40 min at 180 degrees.

Tips

Choose the shape of pasta you like best!

Trivia

Peas are quite ancient and common in Europe: they were part of the diet of ancient Greek and Romans, and they were as well common in Asia and Europe throughout the whole Middle Ages too.

Information

Preparation 50 minutes

Total Time 40 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Shortcrust pastry

Pasta 200 grams (any pasta shape you like best)

Cooked ham 100 grams (diced)

Mozzarella cheese 200 grams (diced)

Parmesan 100 grams (grated)

Fresh cream (3 tablespoons of cream)

Salt

Pepper

Cooked ham 100 grams (cut into slices)