

## Pasta Pie (*Crostata de maccheroni*)

From “The Commonsense Italian Cookery Book” by Amelia Santini (1981)

### Ingredients:

500g spaghetti  
Thick tomato sauce of your choice  
3 eggs  
125g parmesan cheese, grated  
Freshly ground pepper  
30g butter  
100g mozzarella cheese, sliced thinly

### Method:

Cook spaghetti in boiling salted water *al dente* and mix with the tomato sauce.

Beat the eggs in a missing bowl with the parmesan cheese and some freshly ground pepper. Add to the pasta.

Heat the butter in a large frying pan and add half the pasta, pressing it down with a fork. Cover this with a layer of sliced mozzarella cheese, not quite to the edges, and then add the remaining pasta. Press down smoothly.

Allow to cook slowly until golden brown and crisp on the outside.

Turn out onto a plate or other flat surface.

Melt a little more butter in the frying pan and slide the “pie” back into the pan with the uncooked side down.

Allow to cook slowly until as golden as the first side.

Turn onto a large serving plate.

*Serves 6*