

Pasta al forno con fontina e speck affumicato

Ingredients:

- * 500 g short pasta
- * 200 g fontina cheese
- * 350 g classic besciamella (1 l milk, 50 g butter, 50 g flour)
- * 200 g smoked speck
- * 100 g Parmesan cheese

Steps:

1. Cook the pasta in boiling water for half of the cooking time indicated.
2. Prepare a classic besciamella that is not too solid (e.g. 1 l milk, 50 g butter, 50 g flour).
3. Cut the speck into thin strips or cubes and stir-fry for a few minutes.
4. Cut the fontina cheese into cubes and grate the Parmesan cheese.
5. Thaw the peas under running water and combine them with the smoked speck.
6. At this point, mix all the ingredients together: cooked pasta, peas, besciamella, speck, and fontina, keep
7. Once well mixed, distribute the mixture in a BLACK.40 baking dish.
8. Finish the surface with grated Parmesan cheese and the mixture of the other ingredients.
9. Cook by selecting the program.