**Spaghetti Al Forno from Felix**

1-2 Onions, finely minced

1-2 Cloves Garlic, crushed or minced

2 750 jars Passata

1/ 2 Cup Red Wine or Marsala

Chicken Broth

Pinch of oregano, optional

Fresh Basil sprig, optional

Add salt, pepper, and parmesan to add some flavor at the end

Pinch of Bicarb soda or sugar if too tangy

Sauce most important, get that right, should be almost sweet

Fine chop onion 1-2

Crush garlic 1-2 cloves take them out later or can mince

Cook onion until translucent then add garlic

Add couple jars of passata 750 ml

Can add red wine or marsala ½ cup

Add chicken legs (maybe chicken stock

Cook on low for 2-3 hours, reduce it,

can add oregano, basil fresh

Add parmesan at end to flavor it a little

Salt and pepper to taste

Add a tiny bit of sugar or bicarb if its too tart

Boil eggs

Salami

Chop eggplants, maybe zuke, little cubes, 1 cm, salt eggplant, pre-fry them

Peas optional, carrot optional, sprinkle

Can add olives if wanted

Cook pasta/spaghetti before al dente, harder than al dente because it will keep cooking

Layer of sauce on bottom

Pasta layer, thin layer

Veg layer plus chopped boiled egg sprinkled throughout

Layer the cheese

Mince pork, beef, chicken all cooked together and salami just sprinkled throughout

Mix meats with some sauce,

Put mozzarella on top

Bake for 45min to an hour, make sure it doesn’t burn, can put foil over, then take foil off at the end and add the parm or mozza on top, so it doesn’t burn

180-200 degrees in the middle of the oven

Use a rectangle or square

Steams 30 min foil on then take off the foil