

Great RECIPES



Baked Giuseppe Conchiglioni.

Serves: 4

Ingredients

250g Giuseppe Conchiglioni
2Tbsp Raw Materials Everyday Oil
150g minced lamb
150g minced beef
1 medium onion diced
2 cloves of garlic
2 celery sticks diced
1 medium carrot diced
1tsp Bolero paprika
1tsp ground cinnamon
50g 180 Acres Goat's Fetta, cubed
50g wild rocket leaved, chopped.
50g pine nuts or pistachios
salt & pepper
250ml Giuseppe Pasta Sauce
100g grated cheese – mozzarella, cheddar, tasty or a combination.



Bring a large pot of salted water to the boil.

Cook the pasta until just *al dente*.

Drain and cool ready to fill.

Heat one Tbsp of oil in a large frying pan.

Cook the onion until translucent.

Add the garlic, celery and carrot and cook until soft.

Remove the vegetables from the pan and set aside.

Heat the remaining oil and brown the lamb and beef.

Add the spices and nuts.

Add the vegetable mix to the meat mixture.

Remove from the heat and stir in the rocket leaves, goat's fetta and pasta sauce.

Season to taste.

Spoon a generous amount of the filling into the warm shells and stack them in a baking dish.

Top with your choice of cheeses .

Bake for 30 minutes or until the cheese is melted and golden.

Cook's notes

You could bake this dish in individual ramekins to increase the restaurant glamour.

Raw Materials Vintage Black Wax cheddar gives the topping a wonderful zing.

www.
RAWMATERIALS.
com.au

