



Broccoli And Ham Pasta Bake

Serves 4/5

Preheat oven to 325F/170C/Gas3

Ingredients:

325G/12oz pasta e.g. penne

Half teaspoon salt

200g/8oz broccoli washed and broken into small florets

100g/4oz Cheddar cheese

(or Danish Blue or Parmesan) - grated

250g tub x mascarpone cheese

250g/9oz uncooked ham - diced

75ml/3fl oz milk

25g/1oz butter

75g-100g/3-4oz Italian Breadcrumbs

Salt & pepper

Method:

Cook the pasta in a saucepan of boiling water for 10/12 minutes, or according to packet instructions, adding the salt. Add the broccoli to the pan for the last 3 minutes of cooking time. Drain thoroughly in a colander and transfer into a large ovenproof dish. Add the butter to a frying pan and fry the ham until crisp. Stir into the pasta mix. In a bowl mix the milk with the mascarpone cheese and half of the grated cheese. Put spoonfuls on the top of the pasta, finally finishing with the last 2oz of the grated cheese and place under a hot grill for 5/10 minutes until the cheese is melted and the sauce has seeped through the pasta. Sprinkle the Italian Breadcrumbs liberally over the top. Return to the grill until the breadcrumbs are crisp and golden.