

Creamy mascarpone pesto pasta and aubergine bake...

Delicious side dish to any braai, a keeper recipe... the grated zucchini melts away into the sauce and thickens the dish beautifully ...



Ingredients:

1 x packet (500g) small size pasta (I use spiral noodles)
1 x tub (200g) pesto
1 x tub (250g) mascarpone
3 x Large size coarsely grated zucchini
6 x small aubergines enough for one overlapping layer
a couple of hands full of grated mozzarella

+/- 500g halved cherry tomatoes
grated parmesan

METHOD:

Start by frying the sliced aubergine batch by batch in a little bit of olive oil until browned on both sides and set aside..

Cook the pasta in salted boiling water until just tender, drain and immediately add the tub of mascarpone to the very hot cooked pasta, gently stir in the mascarpone until melted without breaking up the pasta too much.

Add the tub of pesto and coarsely grated zucchini..

Season with salt and black pepper, and spoon pasta mixture in a ovenproof dish pretty enough for the lunch table..

Scatter with a combination of mozzarella and parmesan cheese and top with one pretty layer of fried aubergine, slightly overlapping.

Top with halved baby tomatoes, cut side up and give it a light dusting of coarse salt and a sprinkle of finely grated parmesan..

Bake until heated through and cheese and tomatoes are lightly browned and crisp on the edges.. Serve immediately



RECIPES



from the kitchen of the princess and
the wannabee weather girl...

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