

Jason Pettit – Capital Radio Recipe



Halloween Worm Pie!

Definitely one for the kids – this alternative pie is made with linguine and 3 cheeses, baked for approx. 30 minutes to give a crunchy crust and soft, oozing centre.....

Hands on preparation time is less than 15 minutes.

Ingredients – serves 6 people minimum

1 pkt	linguine (approx. 350gm)
	boiling water
1 Tbsp	salt
2 Tbsp	butter
1 bunch	spring onions (washed, drained and chopped finely)
1 clove	garlic (peeled and chopped finely)
3 ea	eggs (large size)
150 ml	single cream
250 ml	milk
100 gm	parmesan cheese (finely grated)
100 gm	cheddar cheese (grated)
100 gm	mozzarella cheese (grated)
	<i>black pepper to taste</i>
3 Tbsp	breadcrumbs

Serve with garlic bread and a simple green salad of lettuce, cucumber, and avocado.

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Method

$\frac{3}{4}$ cook the linguine in plenty of boiling salted water.
Drain, rinse under cold water until cool and then drain fully.

Pre-heat a small pan over a medium heat then add the butter. Once butter has melted, add the spring onion, toss once or twice to coat and sauté until soft.

Add the garlic, toss once or twice to mix and sauté for a further 2 minutes until fragrant.

Set aside and cool.

Whisk together the eggs, milk and cream.

Add the mozzarella, cheddar and half the parmesan and mix.

Add the linguine and season to taste.

Stir until linguine is well coated.

Tip the mix into a baking tin / mould and level the surface.

Mix the breadcrumbs and remaining parmesan and sprinkle evenly over the surface.

Place into an oven pre-heated to 180°C and bake for approx. 30 minutes or until the mixture has set and the top is golden.

Remove from the oven and rest for 10 minutes.

Serve family style at the table so everyone can enjoy the gooey oozy centre!

Notes from the chef:

The linguine can be cooked in advance and kept in the fridge.

If you are using a spring sided baking form then line it with baking paper. Wrap the base of the tin tightly with aluminium foil to guard against any leaks. Place on a baking tray before placing in the oven.

Panko breadcrumbs may also be used to replace normal breadcrumbs.

As parmesan is quite salty, there should be sufficient to season the sauce but add a little extra to personal taste preference.

Different cheese may be used to replace the cheddar such as Cheshire, Manchego or Wensleydale.

Some flaked tinned salmon can be added to the mixture.

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Tbsp - tablespoon

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