

Imqarrun il-Forn

Serves: 4 people

Prep time: 20 min

Cook time: 1 hr 45 min

Ingredients

- 1 tbsp olive oil
- 1 small onion, chopped
- 2 garlic cloves, minced
- 1 lb ground beef
- ¼ lb diced pancetta, optional
- 4 tbsp tomato paste
- 1 ¼ oz can crushed tomatoes
- 1 lb penne or rigatoni pasta
- 4 large eggs, beaten
- 4 tbsp freshly grated parmesan cheese
- 1/4 lb grated mozzarella cheese (cheddar?)
- 1 tsp salt
- 1 tsp pepper (extra for the top part)
- *3 chicken cubes (from dad's bolognese recipe)
- *3/4 cup vermouth or wine (from dad's bolognese recipe)

Directions

- Heat olive oil over medium and cook the onion until soft and just golden.
- Add the garlic at this point and cook for a couple more minutes, being careful not to burn it.
- Add the ground meat and pancetta (if using), season with salt and pepper to taste and cook, stirring frequently, breaking up the ground meat as you stir, until browned, about 10-15 minutes
- Add the crushed tomato and tomato paste, mix well and simmer, covered, for 30 minutes, and then uncovered for an additional 30 minutes, adding a little water if necessary to make sure the mixture doesn't dry out.
- Add the chicken cubes and vermouth or wine (*optional)
- While the meat and tomato sauce simmers, cook the pasta in generously salted water, draining it and rinsing with cold water about 2 minutes before it's done so it's cooked just

less than al dente.

- Preheat the oven to 350 F.
- When the sauce is done, check for seasoning and adjust if necessary.
- In a large bowl, gently mix the sauce and the pasta, being careful not to break up the noodles and check for seasoning one more time, adjusting as necessary.
- Break the eggs into a separate bowl, beat them and mix in the Parmesan, then gently incorporate the egg / cheese mixture into the pasta / sauce mixture.
- Grease a large, oven-proof, baking dish (13x9" is a good size) and fill it with the pasta mixture.
- Gently press the pasta mixture down to pack it in.
- Cover the top layer with the remaining grated cheese and sprinkle extra black pepper on top.
- Bake for 30-45 minutes until the cheese is melted, golden and crisp.
- When done cooking, remove from the oven and let cool for about 5 minutes, cut, serve.

Note

Be careful to initially undercook the pasta as it will continue to cook once it's in the oven.