

TASTING, SAMPLING AND SHARING
with friends

SEAFOOD PASTA BAKE



Ingredients Serves 4

250gms Jumbo Prawns
250gms Scallops
2 bulbs of fennel
250gms Pasta
½ pint of cheese sauce
Grated Emmenthal cheese

Method

Cook pasta as advised on packet
Slice fennel and cook with knob of butter in microwave for approx 3 minutes
Make cheese sauce
Butter base of oven proof dish.
Layer pasta, fennel, prawns and scallops and season with salt and pepper.
Top with cheese sauce and then grated Emmenthal, and breadcrumbs if desired.
Bake in moderate oven until the top is browned and the scallops cooked, about 30 minutes.
Instead of fennel you can also use leeks.

Sylvia Morlidge 28.09.11