



TRICOLORE PASTA

🕒 10 min ⌚ 2 h 🌿 easy 🍴 4 servings

INGREDIENTS

150 g Parmesan cheese, cut into pieces
 150 g mozzarella, cut into pieces
 150 g cheddar cheese, cut into pieces
 1500 g water
 2 tsp salt
 1 vegetable stock cube or 1 heaped tsp vegetable stock paste, homemade
 500 g fusilli, tricolore
 250 g onions, cut into halves
 40 g olive oil
 150 g bacon, cut into pieces
 150 g mushrooms, cut into slices
 500 g fresh cream
 2 tsp pepper
 170 g sweetcorn, canned

PREPARATION

1. Place Parmesan cheese into mixing bowl and grate **10 sec/speed 10**. Transfer to a bowl and set aside.
2. Place mozzarella and cheddar cheese into mixing bowl and grate **10 sec/speed 5**. Transfer into bowl with Parmesan and set aside.
3. Place water into mixing bowl and bring to boil **14 min/ 100°C/ speed 1**.
4. Add 1 tsp salt, vegetable stock and cook without measuring cup for **9 min/or/ time indicated on packet/100°C/reverse/speed 1**. Drain pasta through Varoma dish, then transfer to heat-proof dish.
5. Pre-heat oven 180°C.
6. Place onions and olive oil into mixing bowl and chop **5 sec/speed 5**.
7. Add bacon, mushrooms and sauté **5 min/120°C/reverse/speed 5**.
8. Add fresh cream, remaining 1 tsp salt, pepper, sweetcorn and cook **5 min/120°C/reverse/speed 5**.
9. Transfer sauce into heat-proof dish with pasta, add half quantity of grated cheese and mix gently with spatula, cover with remaining quantity of cheese and cook (**180°C**) for 25 minutes. Serve immediately.

USEFUL ITEMS

Bowl, large bowl, heat-proof dish