

Maccaroni pie

Ingredients for the short pastry: 450 gr. flour, 180/200 gr butter, 100 gr. sugar, 4 egg yolks. 1 heading teaspoon grated lemon rind, a pinch of salt.

Ingredients for the sauce: 150 gr ground veal, 150 gr ground beef. 150 gr. ground chicken breast, 150 gr. chicken gizzards, 1/2 glass dry white wine, a few tablespoons of marsala, 50 gr butter, a little olive oil, chopped celery, onion and carrot, salt.

Ingredients for the béchamel sauce: 1/2 liter milk, 2 tablespoons flour, 1 lump of butter, some nutmeg salt.

Ingredients for the filling: 250 gr dry mushrooms. 50 gr. Grated Parmesan cheese, 250 gr fluted maccaroni, truffles.

Prepare the short pastry by quickly working the ingredients together without kneading and let set in a cool place. In the meantime, separately brown the meats in butter and oil, salt. Add the wine and marsala and simmer until evaporated. Soak the mushrooms to soften and boil in slightly salted water with a lump of butter.

The finely chopped vegetables (optional) are browned in oil and butter. Then prepare a bechamel sauce flavouring it in the final moments with grated nutmeg.

Boil the maccaroni "al dente", drain and flavour with the lukewarm bechamel sauce, the mushrooms and the meat sauce, obtained by mixing the three meats together. Add the grated Parmesan cheese and flakes of truffles mixing together with extreme care.

Roll out the short pastry and place a disk on a buttered backing pan. Place the maccaroni mixture in the centre of this disk forming a characteristic dome and cover with a second pastry disk. Close the edges and decorate them by pressing all the way around the seam with a fork. Brush beaten egg yolk on the surface. Place in the oven removing when fully browned. Serve hot.

