Rigatoni pie



Consejo del chef

Serve the cake as is or, if making it for Halloween, decorate the surface with bloody eyes made with cheese, red food colouring (for the veins) and black olives (for the pupils) or decorative spiders.

Raciones para -1

- ❏ **2** Garlic cloves, peeled and chopped
- ❏ **1** Onion, peeled and chopped
- ❏ **500 gr** Minced beef
- ❏ **100 ml** Red wine
- ❏ **10 gr** Provençal herbs
- ❏ **800 gr** 1 Can of chopped tomato
- ❏ 1 Beef stock cube
- ❏ **100 gr** Grated cheddar cheese
- ❏ **350 gr** Rigatoni
- ❏ Extra virgin olive oil
- ❏ Sal
- ❏ Pimienta negra molida

1. Heat a little oil in a saucepan and sauté the garlic and onion for 10 minutes.
2. Add the minced meat and sauté while stirring until it has changed colour.
3. Add the red wine and turn the heat up.
4. When the alcohol has evaporated, add the provençal herbs, the tomato and the beef stock cube. Bring to a boil, then simmer for 75 minutes.
5. Let the bolognese temper and blend it.
6. Boil the rigatoni in salted water for 6 minutes. Drain.
7. Line an 18 cm springform tin with greaseproof paper.
8. Fill with the rigatoni and pour the bolognese sauce over it, little by little, allowing it to penetrate inside the pasta. Cover the entire surface with the grated cheddar, reaching the edges.
9. Cook in the preheated oven, at 180° C with heat up and down, for 10 minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/pastel-de-rigatoni-al-estilo-halloween/