



Our Family Recipes

Torta di Pasta

(Louise Cheran Yerkes Thompson)

Main Dishes

A baked pasta pie and makes a fantastic brunch idea because it can be pre-sliced and served cold, allowing you to spend time relaxing with your guests. To make Torta di pasta you will need a 10-inch round or rectangle pan that is broiler safe.

1/2 pound of spaghetti
4 eggs
1 teaspoon of salt
1/2 teaspoon of pepper
3/4 cup of Parmesan cheese
3/4 cup of Fontina cheese
1/4 cup of Pecarino Romano
1 tablespoon of butter
1 tablespoon of olive oil plus a little extra to toss with the pasta
1/2 cup of chopped sun-dried tomatoes (if you can find oil packed then use them and just drain them; if not just soak your dried sun-dried tomatoes in a half a cup of warm water until they are soft)

1. Cook the spaghetti according to the package directions; drain.
2. Toss the spaghetti with the sun-dried tomatoes and a splash or two of the olive oil just to keep the pasta from sticking and clumping.
3. Put the pasta aside and let it cool completely.
4. While the pasta is cooling, whisk the eggs, salt, pepper, and the cheeses together.
5. Toss the egg mixture with the cooled pasta until it is mixed well.
6. Preheat your broiler.
7. Melt the butter in your pan over a medium heat.
8. Pour the pasta mixture into the pan and press it down firmly.
9. Cook over a medium heat until the bottom is a golden brown, about four minutes.
10. Place the pan in the broiler and let it cook until the top is golden brown.
11. Remove the pan from the broiler and let it cool to room temperature.
12. Place a cutting board or platter over the pan and flip the pan/board over.
13. Take the pan away and the Torta will remain on the platter.
14. Cut like a pie into servings.