

BAKED ROMANO *with Sundried Tomatoes*

6 servings

| | | |
|--------|---|--------|
| 1 tbsp | PASTENE Pure Olive Oil | 15 mL |
| 2 cups | PASTENE Grated Romano Cheese | 500 mL |
| ¾ cup | PASTENE Sundried Tomatoes in Oil, drained and chopped | 175 mL |
| 4 | eggs, lightly beaten | 4 |
| 1 tbsp | fresh oregano, chopped | 15 mL |
| 2 | garlic cloves, minced | 2 |
| ¼ cup | 35% cream | 60 mL |

- Preheat oven to 350°F (180°C).
- Grease with olive oil 6 ramekins, or small baking dishes each with ⅓-cup (75 mL) capacity.
- Mix cheese, tomatoes, eggs, oregano, garlic, and cream in large bowl until well blended. Divide equally among ramekins.
- Cover ramekins with foil. Place in baking dish with enough boiling water to come halfway up the sides of ramekins. Bake 30 minutes.
- Remove foil, and place under broiler until tops are golden brown. Serve hot as a first course.

NEAPOLITAN TOMATO *Soufflé*

4 servings

| | | |
|--------|--|--------|
| ½ lb | PASTENE Spaghetti | 250 g |
| 2 tbsp | PASTENE Pure Olive Oil | 30 mL |
| 2 tbsp | all-purpose flour | 30 mL |
| 1 cup | PASTENE Italian Peeled Tomatoes, drained and crushed | 250 mL |
| ⅔ cup | PASTENE Grated Parmesan Cheese | 150 mL |
| ½ tsp | paprika | 2 mL |
| ½ tsp | salt | 2 mL |
| 3 | eggs yolks | 3 |
| | freshly ground pepper | |

- Cook pasta in boiling salted water for 10 minutes or until al dente; drain and reserve.
- Preheat oven to 350°F (180°C).
- Heat oil over medium heat, add flour, and stir until well blended. Gradually add tomatoes, stirring constantly. Bring to a boil and let simmer 2 minutes. Add cheese, paprika, salt and pepper. Stir in spaghetti.
- Beat eggs yolks until thick and lemon-colored. Add tomato-spaghetti mixture to egg yolks and stir gently to mix.
- Turn mixture into greased baking dish. Bake 15 minutes or until firm. Serve immediately.

