

Zucchini pasta bake

200 g (7 oz) risoni
40 g (1½ oz) butter
4 spring onions (scallions), thinly sliced
400 g (14 oz) zucchini (courgettes), grated
4 eggs
125 ml (½ cup) cream
100 g (3½ oz) ricotta cheese (see Note)
100 g (⅔ cup) grated mozzarella cheese
75 g (¾ cup) grated Parmesan cheese

Preheat the oven to 180°C (350°F/ Gas 4). Cook the pasta in a large saucepan of rapidly boiling water until *al dente*. Drain well.

Meanwhile, heat the butter in a frying pan, add the spring onion and cook for 1 minute, then add the zucchini and cook for a further 4 minutes, or until soft. Cool slightly.

Combine the eggs, cream, ricotta, mozzarella, risoni and half of the Parmesan, then stir in the zucchini mixture. Season well. Spoon into four 500 ml (2 cup) greased ovenproof dishes, but not to the brim. Sprinkle with the remaining Parmesan and cook for 25–30 minutes, or until firm and golden.

Serves 4

Note: With such simple flavours, it is important to use good-quality fresh ricotta from the delicatessen or the deli section of your local supermarket.

