



Recipe Category / Pasta

Pasta souffle

1 hour
Hands on

8
Portion(s)

1
Difficulty



Ingredients

- 200 g bacon, in one piece
- 5 tablespoon(s) olive oil
- 500 g champignon mushrooms
- pepper
- 100 g gruyere cheese
- 100 g kefalotyri cheese
- 300 g heavy cream 35%
- 2 eggs, medium
- 200 g feta cheese
- 1 tablespoon(s) thyme
- 500 g tagliatelle, multicolored
- 1 vegetable bouillon cube

Διατροφικός πίνακας

Nutrition information per portion

594 Calories (kcal)	28.0 Total Fat (g)	16.0 Saturated Fat (g)	56.0 Total Carbs (g)
30%	40%	80%	22%
3.0 Sugars (g)	28.0 Protein (g)	4.3 Fibre (g)	1.7 Sodium (g)
3%	56%	17%	28%

Method

- Preheat oven to 180* C (350* F) Fan.
- Place a pan over medium heat and add 2 tablespoons olive oil.
- Finely chop the bacon and sauté for 3-4 minutes, until golden.
- When ready, remove from pan and set aside.
- Cut the mushrooms into 2 cm slices and add to the pan along with 3 tablespoons olive oil.
- Season with salt and pepper and sauté for 5-10 minutes, until they release all of their liquid and turn golden.
- When ready, remove from pan and set aside.
- Grate the gruyere and country cheese.
- Place 75 g of the gruyere and 75 g of the country cheese into a bowl that is large enough to hold the pasta that will be added later on.
- Add the heavy cream, eggs, salt and pepper.
- Crumble the feta cheese with your hands and add it to the bowl also.
- Last add the thyme and lightly whisk to combine.
- Add the mushrooms, bacon and boiled tagliatelle. Mix thoroughly.
- Transfer the contents of the bowl to a 30x35 cm ovenproof baking dish and smooth the surface nicely.
- Sprinkle with the remaining gruyere and country cheese.
- Cover baking dish with aluminum foil and bake for 20 minutes.
- Then remove from oven, remove aluminum foil and bake for another 10-20 minutes, until golden.