PASTA WITH SHELLFISH AND NAZARETH CHEESE



Instructions:
Cook the pasta until it is al dente.

Sauté the finely chopped onions and chilli pepper in the butter, sprinkle the flour over the mixture and mix well.

Add the stock, cream and 200 g of cheese and stir well over medium heat.

Season with salt, pepper and lemon juice. Add the peeled raw scampi, mussels, shrimp, parsley and pasta to the stock. Pour the mixture into an oven dish and cover with the rest of the cheese. Bake in a preheated oven at 200°C for 20 minutes.

Serves:
4 people
Recipe type:
Main course
Difficulty:
2