



MONTICELLO VINEYARDS

Enjoy with Pinot Noir

PENNE ALLA ALBERONI

1 lb penne or other short pasta
5 oz mushrooms
1¾ sticks butter
salt and black pepper
5 oz shelled raw prawns or shrimps
1 glass white wine (optional)

2 Tbsp flour
8 fl oz milk
grated nutmeg
2½ cups freshly grated Parmesan cheese
5 oz mozzarella cheese

Slice the mushrooms finely and fry gently in 2 Tbsp butter. Add salt and freshly ground black pepper. Cook the shelled prawns in the white wine or water and purée them. Make a bechamel sauce with 2 Tbsp butter, the flour and milk and season with salt, pepper and nutmeg. Stir in the puréed prawns, the mushrooms and half the grated Parmesan cheese. Cook the pasta for half the time stated in the packet instructions. Drain and stir into the sauce.

Butter an ovenproof dish and add one third of the pasta. Cover with one third of the remaining grated cheese and shredded mozzarella. Dot with a little butter. Now add another layer of pasta, cover as before with the two cheeses and butter, and repeat the process once more. Grind black pepper over the top and bake in a hot oven at 425° for 20 minutes.

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