



Pastitsio (Greek Pasta Bake)

Directions

Slowly add in milk and cook for a few minutes, whisking constantly, until sauce thickens.

Remove from heat. Season to taste with salt, pepper & a bit of nutmeg. Mix in 2 beaten eggs & remaining 1 cup of parmesan cheese. This will be a very thick sauce - if it's too thick to work with you can add a bit more milk.

Spread the pasta mixture evenly on the bottom of the casserole dish - make sure bottom is completely covered.

Evenly spread the entire meat mixture over the pasta layer.

Pour bechemal over everything

Cook in oven for 30 - 45 minutes

Let rest for 20 minutes before serving

...continued

