



Spinach & Fettuccini Loaf

INGREDIENTS

60g butter
10 slices prosciutto
250g fettuccine
200g cup mushrooms, sliced
2 Italian sausages
2 cloves garlic, chopped
250g tub ricotta cheese
100g baby spinach leaves
1 cup shredded parmesan

METHOD

Step 1

Preheat oven to 180C or 160C fan. Melt 20g of butter and use to grease the base and sides of a 15cm x 25cm loaf pan. Using 1 piece of prosciutto at a time, line base and sides of pan leaving prosciutto ends hanging over edges.

Step 2

Cook fettuccine in a large saucepan of boiling salted water according to packet directions. Drain and return to pan.

Step 3

Meanwhile, melt remaining butter in a medium frying pan on high. Cook the mushrooms, the sausages and garlic for 5 mins until golden. Add to pasta with ricotta cheese, spinach and parmesan, mix to combine.

Step 4

Pour into prepared loaf pan. Lay remaining prosciutto over pasta. Fold ends over to cover pasta. Bake for 10 mins until firm. Stand for 10 mins before inverting onto a platter. Cut loaf into slices and serve with a salad.