



## Baked Spaghetti

This Italian noodle is a must for every children's party in Manila. There are several versions of doing this but this has been modified to suit the children's taste. I put extra white sauce on top and lots of mozzarella cheese. A sure favourite among the kids!

### Ingredients for white sauce:

1/4 cup butter  
1/4 cup plain flour  
3/4 cup UHT milk  
1/2 cup water

### Method:

Melt butter in pan and add in flour. Pour in milk, water and cook till creamy. Set it aside.

### Ingredients for meat sauce:

2 Tbsp. olive oil  
1 onion  
500 grams minced beef  
2 Tbsp. soy sauce  
1 carrot chopped  
1 can button mushroom  
2 pieces bay leaves  
Italian seasoning  
Salt and pepper to taste

### Method:

Saute onion with 2 tablespoons olive oil, add beef, soy sauce, carrots. Add in bay leaves, sliced button mushroom, seasoning, salt and pepper.

Boil 500 grams spaghetti noodles with 2 tablespoons olive oil till tender.

Assemble noodles, meat sauce, white sauce and grated mozzarella cheese in Pyrex pan.

Finally baked the noodles under 180°C for 15-20 minutes or till mozzarella cheese is melted.

## 香烤意大利面

在马尼拉意大利面是儿童生日派对必备的一样食物，它有很多种作法，但我把它更改过，为了适合小孩的口味，我加多白酱汁在表层，还特加多芝士丝，深受小朋友喜爱。

### 白酱汁材料:

1/4 杯牛油  
1/4 杯普通面粉  
3/4 杯鲜奶  
1/2 杯水

### 做法:

牛油倒入锅中煮溶化，加入面粉。  
倒进鲜奶和水煮至呈奶油状。  
放置一旁，备用。

### 肉酱汁材料:

2汤匙橄榄油  
1粒洋葱  
500克牛肉碎  
2汤匙生抽  
1条红萝卜，切粒  
1罐蘑菇  
2片月桂叶  
意大利调味料  
盐和胡椒粉少许

### 做法:

放入 2 汤匙橄榄油，把洋葱炒香，加入牛肉碎、生抽、红萝卜。

最后加进月桂叶、蘑菇、调味料、盐和胡椒粉炒熟。

煮沸一锅水，加入 2 汤匙橄榄油，放进 500 克意大利面煮至面软。

**装饰:** 把意大利面倒入耐热玻璃盘，放入肉碎酱汁、白酱汁及芝士丝。

最后盛入烤炉以 180°C 烘 15 - 20 分钟至芝士丝溶化。