

## Roman Pie.

### INGREDIENTS

1. Partly Cooked Macaroni
2. Grated Parmesan Cheese
3. Any White Cooked Meat
4. Short crust Pastry
5. Any simple White Sauce

### METHOD

There are no set measures with this recipe, any pork or chicken leftovers will work. I made a Parsley Sauce for this, and used a standard pie dish. I could not find out what "Veruicella" was so ignored it. Use half the volume of Macaroni to the Meat, boil it until almost cooked. Make your White Sauce, better too much than too little, enough to fill the pie dish you are using. Add a generous amount of Parmesan grated Cheese, put in the Macaroni. Cube the meat small and add to the sauce, I also added Peas as well for a little color and texture, Cayenne Pepper or Chili Pepper to taste plus Salt and Black Pepper. Stir well. Grease your pie dish then line your pie dish with Short Crust Pastry and spoon in the entire mixture to the top. Cover with a Pastry lid, brush with Milk or Egg White then put in a hot oven until the pastry is nicely browned and cooked.

This makes perfect individual pies.

