

SUNBLEST MUSHROOM HERB & CHEESE PASTA

INGREDIENTS:

50–60 people

For the Pasta:

3.3 kg Sunblest macaroni, cooked and drained
330 ml oil 22 onions, sliced 11 green chillies, finely chopped (adjust to taste) 22
garlic cloves, sliced 2.75 kg button mushrooms, sliced 11 tins tomatoes, approx. 4.5
kg 715 ml tomato paste 165 ml sugar 110 ml mixed herbs, 45–50 g dried 2.2 litres
vegetable or chicken stock (use vegetable stock for a fully vegetarian dish) 1.65 litres
white wine (optional, adjust to taste) 22 tablespoons fresh parsley, chopped, approx.
140 g for layering and garnish

For the Cheese Sauce:

2.75 litres smooth cream cheese 2.75 litres cream 5.5 kg cheddar cheese, grated
(half for layering, half for topping)

METHOD:

- 1. Prepare the oven and trays: Preheat the oven to 180°C. Grease large catering trays with butter or non-stick spray.**
- 2. Cook the pasta: Cook the macaroni according to package instructions. Drain thoroughly and set aside.**
- 3. Sauté the vegetables: In large pots or in batches, heat the oil over medium heat. Add the sliced onions, garlic, and green chillies. Cook until softened and fragrant. Add the sliced mushrooms and cook until golden and tender.**
- 4. Add the tomatoes and seasonings: Stir in the tinned tomatoes, tomato paste, sugar, mixed herbs, stock, and white wine (if using). Simmer gently until the sauce thickens and the flavours are well developed.**
- 5. Prepare the cheese sauce: In a separate bowl, combine the cream cheese and cream. Mix in half of the grated cheddar cheese until smooth and well blended.**

- 6. Assemble the dish:** In the prepared trays, spread a thin layer of tomato sauce. Add a layer of cooked macaroni, followed by a layer of cheese sauce. Repeat the layers, finishing with a final layer of sauce and the remaining grated cheddar cheese on top.
- 7. Bake:** Bake for approximately 30 minutes, or until the cheese is melted, golden brown, and bubbling.
- 8. Garnish and serve:** Remove from the oven, sprinkle with chopped fresh parsley, and serve hot.