

Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

## **Baked Macaroni**

Fırın Makarna



1 pack spaghetti3 eggs2 cup milk4 tbsp vegetable oil1 cup grated kasar cheese1 tsp salt1/2 tsp black pepper

- # Pour water into a big pot add salt and boil.
- # Add macaroni into the boiling water. Cook.
- # Drain the cooked macaroni, and wash it under the tap for a while with cold water.
- # Place the macaroni on a oven tray or on heat-resisting large plate and float.
- # Spread the mixture of egg, milk, oil, salt and black pepper on the macaroni.
- # Bake in the preheated oven until its surface turns red. (190 C or F 374)

Note: You should use thick spaghetti without breaking into pieces while cooking it by this method.