Stuffed Conchiglioni

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2 - 60g pancetta, cubed - 1tbsp tomato puree - Can of chopped tomatoes - 2 cloves garlic, thinly sliced - Couple of handfuls fresh baby spinach - 50ml single cream - Conchiglioni (giant pasta shells) - about 250g - Fresh basil - A handful of freshly grated parmesan - A little extra virgin olive oil - 1 dessert spoon white sugar - 75ml vegetable stock

Instructions

I used a deep non-stick frying pan for the sauce - you could use a saucepan obviously, but I was going for speed. You can prepare the pasta slightly in advanceif you like, rinsing with cold water after cooking (but be careful it doesn't all just stick together). It's a bit fiddly, but it really is worth it. - Dry fry the pancetta on a medium-high heat until slightly browned. - Turn down heat to medium. Add the garlic and briefly fry but don't allow to brown or burn - add a little water to prevent this if necessary. - Add the tomato puree and stir in, coating the pancetta and garlic. Cook whilst continuously stirring for a couple of minutes. - Add stock and can of tomatoes. Simmer for about 5 minutes. Add the sugar and stir in. Toss in the spinach and stir. - Continue simmering until most visible liquid has evaporated and the sauce is of a medium thickness. - Stir in the cream and season with lots of black pepper and only a little salt (the pancetta is salty). - Spoon into the cold pasta shells and top them all with the grated parmesan. Bake in a hot oven for a few minutes until the cheese has melted and is starting to brown. Serve and drizzle with a little olive oil and garnish with fresh basil. Yum yum yum.