



## **PASTITA**

**Serves 10 to 12**

Julia Purpura, via email

*Pastita* is a very rich Italian pasta casserole. We like it drizzled with extra-virgin olive oil.

- 1 pound spaghetti**
- Salt and pepper**
- 5 tablespoons unsalted butter, softened**
- 3 ounces Parmesan cheese, grated (1½ cups)**
- 2 pounds (4 cups) whole-milk ricotta cheese**
- 2 ounces Pecorino Romano cheese, grated (1 cup)**
- 4 large eggs, lightly beaten**
- ¼ cup minced fresh parsley**
- 3 cups whole milk**

1. Bring 4 quarts water to boil in large pot. Add spaghetti and 1 tablespoon salt and cook, stirring often, until al dente. Drain spaghetti, return it to pot, and toss with 3 tablespoons butter. Let spaghetti cool for 5 minutes.

2. Meanwhile, adjust oven rack to middle position and heat oven to 350 degrees. Grease 13 by 9-inch baking dish with remaining 2 tablespoons butter, then coat evenly with ½ cup Parmesan. Combine ricotta, Pecorino, eggs, parsley, 2 teaspoons pepper, 1 teaspoon salt, and remaining 1 cup Parmesan in large bowl. Slowly whisk in milk until combined.

3. Stir spaghetti into ricotta mixture until thoroughly combined. Transfer to prepared dish and press into even layer. Bake until casserole is firm and slightly puffed, 50 to 60 minutes. Transfer to wire rack and let cool for 30 minutes. Serve.