

Cooking ideas with spaghetti and pizza & pasta cheese



**Up to 30
min.**



Normal



Zubereitung

Cooking idea 1

1. The first step for the spaghetti cooking ideas is, of course, to cook the spaghetti.
2. Fry the bacon in a pan with a little oil and cut into the top of the Camembert at the same time.
3. Now add the bacon, GOLDSTEIG Pizza & Pasta Cheese and eggs to the cooked pasta.
4. Place the camembert in the centre of a springform pan and place the spaghetti around it. Then place in the oven at 210 °C for 15 minutes.
5. Decorate this cooking idea with tomatoes and basil as a topping.
6. The last step is to remove the lid from the Camembert and the spaghetti can be dipped in the cheese.

Cooking idea 2

1. To make delicious meatballs, first cut an onion into pieces and add this to the mince, salt and pepper. Then mix well with a fork and shape into small, round balls. The finished balls are then fried in a pan.
2. Of course, spaghetti is also cooked for this dish, which is then mixed with GOLDSTEIG Pizza & Pasta Cheese. Then portion out with a fork and spoon so that the spaghetti fits into muffin moulds.
3. Add tomato sauce to the portioned spaghetti for a particularly delicious flavour. Then place the meatballs on top and finish with a little tomato sauce and GOLDSTEIG Pizza & Pasta Cheese.
4. Leave in the oven at 190 °C for 15 minutes and the second delicious cooking idea is ready.

Zutaten

Cooking idea 1

- 250g spaghetti
- oil
- 200g bacon
- 1 camembert
- 100g GOLDSTEIG Pizza & Pasta Cheese
- 4 eggs
- tomatoes
- basil

Cooking idea 2

- 1 onion
- 150g minced meat
- salt
- pepper
- 100g spaghetti
- 100g GOLDSTEIG Pizza & Pasta Cheese
- 120ml tomato sauce