

# Timpana

(Adam French ~ Family Recipe from The Island of Malta)



A variant on the traditional Maltese dish normally covered in pastry, and usually including peas.

In Adam's words, his version is plainer, and much simpler to create.

## Ingredients

- 12 Eggs
- Straight Pasta ~ Penne, Rigatoni or Fusilli
- Tomato Sauce
- Mozzarella Cheese ~ Grated

## Method

1. Heat your oven to bake at 375°.
2. Boil the pasta (usually 10 minutes).
3. While pasta is boiling, crack 12 eggs into a large bowl. Add the tomato sauce, and mix together.
4. Drain the pasta and add to the egg/tomato mixture. Pour into a baking dish.
5. Top with the mozzarella cheese, and bake at 375° for about 45 minutes or until the mozzarella is browned.