



RECIPES THAT DELIVER

PASTITSIO

GREEK COMFORT CLASSIC

Layers of tender Greek Misko pastitsio noodles, rich and savoury meat sauce (using my Philemm meat sauce recipe), and creamy béchamel, baked to golden perfection. A true taste of Greece!

Authentic
Greek
Flavour!



SERVINGS
8-10



PREP TIME
40 MIN



COOK TIME
1 HR 20 MIN



OVEN TEMP
350°F (175°C)



SKILL LEVEL
MEDIUM

INGREDIENTS

MEAT SAUCE

(Use my Philemm Meat Sauce)

- Philemm Meat Sauce (prepared) 1 litre
(see separate Philemm Meat Sauce card)

PASTA

- Greek Misko pastitsio noodles 450 g
(no pre-boil required*)

BÉCHAMEL SAUCE

- Unsalted butter 115 g
- All-purpose flour 115 g
- Whole milk (warm) 1 litre
- Egg yolks 4
- Grated Parmesan cheese 100 g
- Salt 1 tsp
- White pepper 1/2 tsp
- Ground nutmeg 1/4 tsp

TOPPING

- Grated Parmesan cheese 50 g
- Breadcrumbs (optional) 2 tbsp
- Paprika (optional, for colour) 1/2 tsp



STEP-BY-STEP



1 Cook the Misko pastitsio noodles according to package instructions (usually 8-10 minutes). Drain and set aside. Do not overcook.



2 Prepare my Philemm Meat Sauce (see separate recipe card). Let it cool slightly.



3 Make the béchamel sauce. Melt butter over medium heat, whisk in flour and cook for 2-3 minutes. Gradually whisk in warm milk until smooth and thickened. Remove from heat, whisk in egg yolks, Parmesan, salt, white pepper and nutmeg.



4 Combine the cooked noodles with a small amount of meat sauce (about 1/4 of the sauce).



5 Assemble. In a greased 9" x 13" (23 x 33 cm) baking dish, spread half of the pasta, all of the meat sauce, then the remaining pasta.



6 Pour the béchamel sauce on top and spread evenly. Sprinkle with Parmesan cheese, breadcrumbs and a little paprika (optional).



7 Bake at 350°F (175°C) for 60-70 minutes, until golden brown and set. Let rest for 15-20 minutes before slicing.

CHEF'S TIPS



- Greek Misko pastitsio noodles are ideal for this recipe - no need to pre-boil if using the traditional method.
- Use my Philemm Meat Sauce for a rich, authentic flavour.
- Cook the pasta just until al dente so it holds its shape when baked.
- Warm the milk before adding to the roux to prevent lumps.
- Whisk the egg yolks in off the heat to keep the béchamel smooth.
- Let the pastitsio rest 15-20 minutes before cutting for clean slices.
- For extra flavour, add a bit of Graviera or Kefalotyri cheese on top.

SERVING SUGGESTION



Serve with a Greek salad, roasted vegetables or a simple green salad.

"Good Food
Brings People
Together"



REAL
INGREDIENTS



AUTHENTIC
FLAVOURS



GREAT FOOD
AT HOME

COOK • CREATE • ENJOY

