

## **CLASSIC TUNA MORNAY**

**250g short pasta, (we used Tortiglioni)**  
**40g butter**  
**3 tablespoons plain flour**  
**1½ cups milk**  
**1 cup cream**  
**2 eggs, lightly beaten, optional**  
**salt and pinch of white pepper**  
**1 small onion, finely chopped**  
**1 cup grated gruyere or tasty cheese**  
**425g tuna in brine or spring-water, drained**  
**2 tablespoons chopped parsley**  
**½ teaspoon grated nutmeg**  
**juice of half a lemon**  
**1 cup breadcrumbs**  
**30g butter, melted**  
**1/3 cup grated parmesan**

Bring a large pot of salted water to the boil. Add pasta and cook according to packet instructions. Drain and set aside.

Preheat oven to 180°C or 160°C fan-forced. Lightly grease a 1.5 litre capacity dish.

Melt butter in a medium sized heavy based saucepan. Sprinkle over flour, and cook for about 1 minute or until the flour has lost its raw smell and smells a bit nutty. Gradually whisk in milk and cream. Bring to a boil, stirring until slightly thickened.

Remove from heat and quickly beat in the eggs, if using. Season with salt and white pepper and stir through the onion, gruyere or tasty cheese, the drained tuna, pasta, parsley, nutmeg, and lemon juice.

Pour into prepared dish. Sprinkle with breadcrumbs and pour over melted butter. Sprinkle with the parmesan. Bake for 20 - 30 minutes or until golden. Allow to stand for 5 minutes before serving.

Rosie uses milk instead of the cream, leaves out nutmeg because the kids don't like it, and adds a tin of sweetcorn