**Pearl’s PC Problem**

 **Tuna pasta bake**

 **Ingredients**

**200g fusilli pasta**

 **Tuna and Tomato sauce**

**1 small onion, peeled and finely chopped**

**20g butter**

**1 tbsp corn flour**

**120 ml/ 4 fl oz water**

**400ml canned, condensed cream of tomato soup (approx 400g)**

**½ tsp mixed herbs**

**1 tbsp fresh parsley, chopped**

**300g tinned tuna in oil, drained and flaked**

**Black pepper**

 **Cheesy Mushroom sauce**

**1 small onion, peeled and finely chopped**

**40g butter**

**100g brown cap mushrooms, cleaned and sliced**

**2 tbsp plain flour**

**300 ml / 10 fl oz milk**

**60g cheddar cheese, grated**

**3 tbsp freshly grated parmesan cheese**

**Got everything you need?**

**Then let’s get cooking!**

**1. First cook the pasta according to the packet instructions.**

**2. Meanwhile, to make the tomato and tuna sauce, melt the**

**butter in a saucepan and sauté the onion until it is softened but**

**not colour red.**

**3. Stir the corn flour into the water and mix with the tomato**

**soup in a large measuring jug.**

**4. Pour this tomato mixture into the saucepan with the sautéed**

**onion.**

**5. Add the mixed herbs and parsley and cook stirring over a low**

**heat for about 3 minutes.**

**6. Mix in the flaked and drained tuna and heat through. Season**

**with a little freshly grated black pepper.**

**7. To make the mushroom sauce, fry the onion in the butter**

**until soft, then add the sliced mushrooms and sauté for about 3**

**minutes.**

**8. Add the flour and continue stirring the mixture for about a**

**minute. When it’s well mixed, gradually add the milk and cook**

**stirring until thickened and smooth.**

**9. Remove from the heat and stir in the cheese. Season to**

**taste.**

**10. Mix the tomato and tuna sauce with the drained pasta and**

**spoon into an ovenproof dish.**

**11. cover with the cheesy mushroom sauce and finally sprinkle**

**over the grated Parmesan.**

**12. Heat through in an oven preheated to 180C / 350F/ Gas 4**

**or microwave and then finish off under a preheated grill until**

**lightly golden.**

 **Pearl’s PC Problem**

 **Bread & butter pudding**

 **Ingredients**

**4 small slices white bread**

**30g butter, softened**

**1 heaped tbsp apricot jam**

**50g sultanas**

**1 tsp vanilla extract**

**1 egg**

**150 ml double cream**

**100 ml milk**

**50g caster sugar**

**2 tbsp Demerara sugar**

**Got everything you need?**

**Then let’s get cooking!**

**1. Preheat the oven to 180C fan. Spread one side of the bread**

**with butter then spread over the jam.**

**2. Cut off the crusts then slice each slice of bread into 4**

**triangles.**

**3. Arrange the triangles in 4 ramekins (diameter approx 10cm).**

**Scatter over the sultanas.**

**4. Mix together the egg, vanilla extract, double cream, milk and**

**caster sugar.**

**5. Put into a jug then pour this over the ramekins.**

**6. Sprinkle over the Demerara sugar.**

**7. Leave to stand for 20 minutes.**

**8. Bake in the oven for 20 minutes until puffy and lightly**

**golden brown. Serve at once. Alternatively bake this in one**

**larger ovenproof dish.**