



# *Recipe E-Magazine*




**As seen on**



**everyday gourmet**  
WITH JUSTINE SCHOFIELD





*TIME: 35 minutes*  
*SERVES: 2 people*

## *Red Pesto with Wholemeal Spaghetti*

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### Ingredients

250g San Remo Wholemeal Spaghetti  
3 red capsicums  
½ bunch basil  
¼ cup pine nuts  
1 clove garlic  
1 tsp chilli flakes  
¼ cup Parmesan cheese, grated, plus extra to serve  
¼ cup extra virgin olive oil  
Cracked fresh black pepper

### Method

Bring a large pot of salted water to the boil, add the spaghetti and cook to the packet instructions.

Halve the capsicums and remove the core, then place them on a roasting tray skin-side up and cook under the grill until the skin is blackened and burnt. Using tongs, place the charred capsicums in a bowl and cover with glad wrap. This will steam the capsicums and help the skin come off more easily.

Once the capsicums have cooled, peel and discard the skins and place the flesh in a small food processor with the basil, pine nuts, garlic, chilli, Parmesan, olive oil, salt and pepper and blitz. Don't over blitz as you still want the sauce to be a little chunky.

Add the sauce to a frypan and bring up to heat, then add the cooked pasta, a little pasta water and toss to combine.

Serve with grated cheese and cracked black pepper.



### Did you know...

Wholemeal foods such as pasta are a very good source of fibre and protein and help keep you fuller for longer!

Fibre is required for a healthy digestive system which is why switching to wholemeal can benefit you!

San Remo Wholemeal pasta has nutritional and health benefits which include:

- High fibre – has 3 x more fibre than normal San Remo dry pasta
  - High protein
- Keeps you fuller for longer





# Fresh Fettuccine with Crab Bisque

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## Ingredients

375g San Remo Fresh Egg Fettuccine  
1 brown onion, finely diced  
1 carrot, finely diced  
1 stick celery finely diced  
1 bay leaf, torn  
¼ tsp fennel seeds  
1 fresh blue swimmer crab, cut into 8 pieces  
1 tsp tomato paste  
½ cup white wine  
1½ cups water  
2 tablespoons crème fraîche  
100g raw blue swimmer crab meat  
¼ bunch flat-leaf parsley, chopped  
¼ lemon, to serve  
1 long red chilli, finely sliced for serving  
Extra virgin olive oil  
Salt  
Pepper

## Method

Bring a large pot of salted water to the boil.

In a deep saucepan, add 2 tablespoons of extra virgin olive oil and fry off the onion, carrot, celery, bay leaf and fennel seeds until soft.

Add in the tomato paste and the crab pieces and give it a good stir. Cook until the crab turns an orange colour.

Add the white wine and reduce by half, then the water, turn the heat to high, cover and allow to bubble away for about 20 minutes.

Strain the stock into another fry pan and begin to reduce it down, then add in the crème fraîche and whisk to combine. Season with salt and pepper.

Add the pasta to the salted boiling water and cook according to the packet directions.

Add the crabmeat to the bisque, then the cooked pasta and toss to combine. Turn off the heat and squeeze over the lemon juice and toss through the parsley, some black pepper and fresh chilli just before serving.

*TIME: 40 minutes*  
*SERVES: 2 people*





# Pasta Spirals with Vodka Sauce

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## Cacio e Pepe

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### Ingredients

250g San Remo Artisan Spaghetti  
100g grated Pecorino Romano, plus extra for serving (can be substituted for Parmigiano-Reggiano)  
40g butter  
Extra virgin olive oil, to serve  
Cracked fresh black pepper

### Method

Bring a large pot of salted water to the boil, and add the spaghetti and cook to the packet's instructions. Do not drain because you'll use some of its cooking water in the sauce.

Add the butter to a frypan and slightly melt it, then add the pasta and toss to combine. Add a pinch of salt, the cheese, a very generous amount of fresh cracked black pepper and about ½ a cup of cooking water to help create a sauce. Stir well until the water thickens and the sauce sticks to the pasta.

Adjust the seasoning if needed, divide between two bowls, add some more cheese and pepper and drizzle with the finest quality extra virgin olive oil.

### Ingredients

250g San Remo Fusilli  
1½ tbsp olive oil  
2 cloves garlic, finely chopped  
½ tsp chilli flakes  
400g can crushed tomatoes  
½ cup vodka  
200ml cream  
20g butter  
1 large handful of freshly grated Parmesan

### Method

Bring a large pot of salted water to the boil.

Heat oil in a large pan over a medium heat. Add the garlic and cook for 1-2 minutes or until it just turns golden. Add the chilli followed by the crushed tomatoes. Bring to the boil and then turn down to a simmer and cook for about 10 minutes until very thick and rich. Now add the vodka and cook for a further minute to allow the alcohol to evaporate.

Cook the pasta as per pack instructions. Reserve ½ cup of the starchy cooking liquid from the drained pasta.

Add the cream to the tomato sauce and simmer until thickened. Add the starchy liquid along with the butter and the drained pasta. Toss for a minute or until the sauce coats the pasta and the sauce becomes glossy. Remove from heat and add Parmesan and toss again before serving.







*TIME: 35 minutes*

*SERVES: 4 people*

## *Pappardelle with Pork Ragu*

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### **Ingredients**

1 x 225g packet San Remo Egg Pappardelle  
3 tbsp olive oil  
1 small white onion, diced finely  
1 tsp fennel seeds  
¼ cup basil, chopped finely  
¼ cup pancetta, diced finely  
300g minced pork  
1 cup white wine  
1 dried chilli, chopped finely  
2 cans of crushed tomatoes or 1 jar of tomato passata  
1 cup grated pecorino  
Salt & pepper

### **Method**

Heat olive oil in a large saucepan. Add onion, fennel and pancetta on medium heat. Cook for 5 minutes, stirring occasionally, until the fat has rendered. Add the basil and pork and break it up with the back of a wooden spoon, then cook for 8 minutes, stirring frequently.

Pour in the wine and cook until alcohol has evaporated. Stir in the chilli and tomato. Simmer for 15 to 20 minutes.

Add salt and pepper to taste. Cook pasta as per packet directions. Strain pasta and add to pan. Serve with a good amount of pecorino.



# Spicy Eggplant Pulse Penne

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## Ingredients

1 250g packet San Remo Pulse Penne  
¼ cup olive oil  
2 dried chillies, chopped roughly  
2 garlic cloves, thinly sliced  
½ cup flat pancetta, diced finely  
4 Lebanese eggplants, diced  
1 punnet cherry tomatoes cut in half  
½ cup Ricotta salata, grated  
½ cup fresh basil leaves, torn  
Salt & pepper

## Method

Heat oil in a large pan on medium heat. Add garlic, chilli, pancetta and fry off for a couple of minutes before adding eggplant. Fry for 5 minutes or until pancetta is crispy and eggplants are golden.

Meanwhile, add the pasta to a pot of rapidly boiling salted water and cook for 8 minutes until al dente.

Add half of the basil to the pan with the eggplant and cook for a further 2 minutes. Next add the tomatoes to the pan and allow to blister and collapse a little. Add one or two ladlefuls of pasta water to the pan. Simmer for 10 minutes, stirring occasionally. Strain pasta and add to the pan.

Season with salt and pepper and add remaining basil.

Finish with ricotta salata over the top.



*TIME: 30 minutes*  
*SERVES: 2 people*



*TIME: 30 minutes  
+ 12 hours  
refrigeration  
SERVES: 4 people*







# *Carrot, Fennel Risotto with Labneh Dumplings*

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## **Ingredients**

1 x 500g packet San Remo Risoni  
50g butter  
1 tbsp extra virgin olive oil  
2 bunches of Dutch carrots, peeled and roughly chopped  
1 small white onion, finely diced  
1 tbsp caraway seeds  
1 small fennel bulb, sliced thinly, fronds reserved  
2 cups chicken stock  
½ cup parmesan, grated

Labneh  
500g plain Greek style yoghurt  
½ tsp salt  
½ tsp dried mint

## **Method**


For Labneh – Combine yoghurt, salt and mint together. Line a sieve with cheesecloth, pour yoghurt into the middle. Bring edges of cloth together and tie to enclose. Place sieve over a bowl and place into a fridge for 12 hours.

Heat butter and oil in a pan with carrots, fennel, onion and caraway seeds on medium heat. Sauté for 3-5 minutes and then add the chicken stock. Cook until carrots are soft. Place this mixture into a blender and purée until smooth. Add salt and pepper to taste.

Cook risoni until al dente (about 6 minutes). It should be a little undercooked so that it continues cooking in the purée.

Add carrot puree, pasta and a little of the pasta cooking water to pan. Combine together and add salt and pepper to taste. Simmer until thickened.

Finish with quenelles of labneh placed over risoni. Garnish with fennel fronds and parmesan.



*TIME: 50 minutes*  
*SERVES: 4-6 people*

## Quick n Easy Lasagna

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### Ingredients

1 packet San Remo Instant Curly Lasagna Sheets  
¼ cup olive oil  
500ml tomato passata  
1 x 410g can chopped tomatoes  
Salt and pepper  
2 garlic cloves, thinly sliced  
200g shaved ham  
250g bocconcini  
250g ricotta  
100g parmesan, grated  
Pesto  
1 cup parmesan, grated  
½ cup pine nuts  
1 bunch basil leaves  
Olive oil

### Method

For pesto – Place all ingredients into a food processor and add enough olive oil to blend together. Blend until smooth.

Preheat oven to 180°C.

Heat olive oil on medium heat in a saucepan, add garlic and cook for 2 minutes.

Pour tomatoes and passata into saucepan and stir. Bring to the boil and then turn down to simmer. Cook for a further 10 minutes. Add salt & pepper to taste.

Take a baking dish & pour in enough sauce to just cover the base. Place a layer of lasagna sheets on top of the sauce in the baking dish and pour some more sauce over the top. Scatter some pesto over the top, followed by some torn bocconcini and a few teaspoons of the ricotta. Tear some ham and add to the layer, cover with another layer of lasagna sheets and then repeat the process, layering until baking dish is full.

Finish with crumbled bocconcini and the parmesan, to form a crust when baking.

Bake lasagne in the oven for 30-40 mins or until bocconcini is melted.



# Pulse Pasta Frittata with Kale & Goats Cheese

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## Ingredients

500g packet San Remo Pulse Pasta  
Chickpea Spirals  
2 tbsp extra virgin olive oil  
1 brown onion, thinly sliced  
250g punnet cherry tomatoes, halved  
1 bunch kale, stalks removed and leaves chopped  
100g goats cheese  
6 eggs  
200ml milk  
Sea salt flakes and freshly ground black pepper

## Method

Bring a pot of salted boiling water to the boil and cook pasta as per packet directions. Drain, refresh under cold water and drain again.

In a medium frypan, heat olive oil over a medium heat. Add onion and allow to cook gently for 10 minutes or until soft and slightly caramelised. Add tomatoes and kale, tossing gently to combine. Season with salt and pepper and allow kale to wilt down until it has almost halved in size.

Add the cooled cooked pasta to the tomato and kale mixture, then crumble the goats cheese on top.

In a separate bowl, add eggs, milk, salt and pepper together, whisking to combine, then gently pour this over the tomato and kale mixture in the pan.

Turn the frypan down to a medium-low heat, cover with a lid and allow the frittata to cook through (about 5 minutes).

Once the frittata has set, carefully turn out onto a plate and season with a little more salt.



*TIME: 30 minutes*  
*SERVES: 6-8 people*





*TIME: 45 minutes*  
*SERVES: 4 people*

## *Casarecce with Green Tomatoes, Chilli & Pecorino*

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### **Ingredients**

1 x 400g packet San Remo Artisan Casarecce  
3 tbsp olive oil  
1 garlic clove, sliced  
125g pancetta, diced  
4 green tomatoes, diced  
1 red chilli, seeded and finely sliced  
¼ cup flat leaf parsley, finely chopped  
½ cup grated pecorino  
Salt & pepper

### **Method**

In a pan on medium heat, add oil, garlic, chilli, pancetta and half of the parsley. Cook for 3 to 5 minutes, stirring constantly. Next add the tomatoes and cook for 5 minutes on medium heat.

Cook pasta as per packet directions.

Turn down the heat to low and simmer sauce for 15 minutes. Take ½ a cup of boiling pasta water and add to the pan and allow to reduce. Remove cooked pasta from water with slotted spoon and add to the pan.

Add remaining parsley, pecorino to the pan. Season with salt and pepper and serve.