

Pasta Al Cavolfiore

Ingredients

1.5 kg cauliflower, cut into large flowerettes

olive oil

2 large cloves garlic, peeled and chopped

6 anchovy fillets

chilli, finely chopped salt and pepper

2 tablespoons chopped parsley

500 g ridged penne

Cook the cauliflower in plenty of salted water, do not let it go mushy. Sauté the oil and garlic, then add the anchovy fillets, mashing them with a fork. Add the drained, boiled cauliflower, breaking it up with a fork. Fold through the chilli and pepper, check for salt.

Toss with the cooked, drained pasta. Add the chopped parsley and toss again.

Serve parmesan separately.

Orange and Chocolate Crostoli

Ingredients

350g "00" flour

2 tablespoons of icing sugar

2 tablespoons of cocoa,

2 whole eggs

35ml olive oil

zest and 1 tablespoon orange juice

50ml liqueur, such as Cointreau or Grand Marnier

In a bowl of electric mixer put the flour, icing sugar, cocoa, eggs, olive oil, orange juice and liqueur and blend all with dough hook until the mixture forms a ball. Wrap dough in cling film and refrigerate for at least 30 – 60 minutes.

Roll the Crostoli dough through a pasta machine at settings no 1, 3 & 5. Try to roll the dough to the width of the pasta machine then cut the dough into strips about 3 cm wide with a fluted pastry cutter then using the fluted pastry cutter cut through the centre and turn the strips inside out. Heat oil in a frying pan (I recommend sunflower oil) and to a temperature of 160 degrees, cook crostoli until golden and remove with a slotted spoon to a paper towel lined plate, when cool and drained, sprinkle with icing sugar