



**Fusilli with nuts,
cheese and eggplant**
Catherine Vale Winery's Dolcetto



Fusilli with nuts, cheese and eggplant

Serves: 4

Preparation Time: 80 minutes

Ingredients:

500g Barilla Fusilli

1 Large eggplant, cut into 1cm cubes

180ml Extra virgin olive oil

2 Garlic cloves, chopped

1 Onion, peeled and finely chopped

10 Roma tomatoes, peeled, deseeded and diced

1/2 Cup basil leaves, shredded

200g Fresh ricotta, crumbled

50g Walnuts, toasted and roughly chopped

80g Dry salted ricotta, grated

Salt and ground black pepper

Fresh basil leaves, to serve



Method:

Heat 100ml olive oil in a large frying pan over a medium-high heat. Add the eggplant and cook until golden and tender. Remove to a plate and cover to keep warm.

Cook the pasta in a large saucepan of boiling salted water until al dente.

Heat the remaining oil in the frying pan, then add the garlic and onion and cook for 4 minutes or until soft.

Add the tomatoes and basil and cook for 3-4 minutes or until heated through.

Drain the pasta and return to the saucepan. Add the tomato mixture, eggplant, ricotta, walnuts and pecorino, and season with salt and pepper.

Toss over a low heat until heated through.

Serve topped with extra basil leaves.

Suggested Wine: Dolcetto





Penne Rigate with prawns,
tomato and spice

Catherine Vale Winery's Arneis



Penne Rigate with prawns, tomato and spice

Serves: 4

Preparation Time: 40 minutes

Ingredients:

500g Barilla Penne Rigate
1/2 Cup extra virgin olive oil
2 Garlic cloves, crushed
16 Medium green prawns, peeled and de-veined
6 Roma tomatoes, quartered, deseeded and finely diced
60ml White wine
2 tbs roughly chopped flat-leaf parsley
1/2 Cup shredded basil
Salt and ground black pepper
500g Barilla Penne Rigate



Method:

Cook the pasta in a large saucepan of boiling salted water for 11 minutes or until al dente. Meanwhile, heat the olive oil in a frying pan over a medium-high heat. Add the garlic and prawns, and cook, tossing for 2-3 minutes or until prawns turn pink. Add the tomato and cook for 1 minute. Add the wine, then reduce the heat to medium-low and simmer for 1-2 minutes. Drain the pasta and return to the saucepan. Add the prawn mixture, parsley and basil. Season with salt and pepper and toss over a low heat until heated through. Serve.

Suggested Wine: Arneis





Lasagne Bolognese

Catherine Vale Winery's Barbera



LASAGNE BOLOGNESE

Serves: 4

Preparation Time: 2hrs 35 minutes

Ingredients:

MEAT SAUCE

2 tbs Olive oil
350g Veal mince
350g Pork mince
100g Italian Pancetta
1 Onion, chopped
2 Cloves garlic, crushed
1 Stalk celery, finely chopped
1 Carrot, finely chopped
2 x 400g cans Italian diced tomatoes
1/2 Cup red wine
1/2 tsp Dried oregano
2 tbs Basil, chopped
Salt and ground black pepper

CHEESE SAUCE

60g Butter
1/3 Cup plain flour
2 Cups milk
1 Cup grated picante provolone cheese
1/2 Cup grated mozzarella
1/2 Cup grated parmesan cheese
1pkt Barilla Lasagne Sheets

Method:

To make the meat sauce, heat 1 tbs of olive oil in a large frying pan over a high heat. Cook mince in batches, stirring and breaking up lumps with a wooden spoon. Remove meat to a bowl. Heat remaining oil in the pan and cook the onion, garlic, celery and carrot for 4-5 minutes or until soft then add the pancetta and cook for 2 minutes. Return the meat to the pan and stir in the undrained tomatoes, wine, oregano and basil. Bring the mixture to the boil, then reduce the heat and simmer, covered, for 30 minutes. Season with salt and pepper and remove from the heat. To make the cheese sauce, melt the butter in a medium-size saucepan over a medium-high heat. Add the flour and cook for 2 minutes. Remove from the heat and gradually add the milk, stirring until the sauce is smooth. Return to the heat and cook, stirring constantly until the sauce boils and thickens. Reduce the heat and simmer for 3 minutes. Remove from the heat, then add the provolone and season to taste. Set aside. Preheat the oven to 180°C. Lightly grease a 24 x 30cm ovenproof dish with olive oil. Trim lasagne sheets so they fit into the base of the dish. Spread half of the meat sauce over the lasagne sheets. Top with one-third of the cheese sauce. Arrange another layer of lasagne sheets over the cheese sauce. Repeat layers, finishing with a layer of lasagne then the last of the cheese sauce. Sprinkle with combined mozzarella and parmesan. Bake for 35-40 minutes until top is golden. Allow to stand for 10 minutes before serving.

Suggested Wine: Barbera





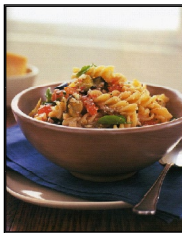
**TOMATO AND RICOTTA
FUSILLI WITH FRIED
EGGPLANT AND OREGANO**
Catherine Vale Winery's Barbera



TOMATO AND RICOTTA FUSILLI WITH FRIED EGGPLANT AND OREGANO (serves 4)

Ingredients:

350g Barilla Fusilli
1 jar Barilla Ricotta sauce
150g eggplants
3 tablespoons olive oil
Oregano



Preparation:

1. Bring a tall pot of salted water to boil, add Barilla Fusilli and cook for 11 minutes, stirring gently from time to time.
2. Meanwhile, dice the eggplant finely, fry with the oil for ¼ minutes and season lightly with chopped oregano
3. Drain pasta and dress with Barilla Ricotta Sauce, then add with the oregano and eggplant mixture.



Italy's No. 1 Pasta & Sauce

