

### PASTA ESSENTIALS with

## ORAZIO D'ELIA

### DA ORAZIO PIZZA + PORCHETTA

Tagliatelle alla Bolognese

Prep time 30 mins, cook 2 hrs Serves 6

125	ml (½ cup) extra-virgin
	olive oil
100	gm (1 medium) carrot, fine

100 gm (1 medium) carrot, finely chopped100 gm (2 medium) celery stalks,

finely chopped 100 gm (1 small) onion, finely

chopped

3 garlic cloves, finely chopped

4 fresh bay leaves

2 kg coarsely minced beef

250 ml (1 cup) red wine

45 gm tomato paste1 litre (4 cups) tomato passata

500 gm dried tagliatelle

300 gm (3<sup>3</sup>/<sub>4</sub> cups) parmesan, grated, plus extra to serve Fresh thyme, to serve

- Heat olive oil in a large saucepan over medium heat. Add carrot, celery, onion, garlic and bay leaves, and fry gently until vegetables are softened and aromatic (5-7 minutes). Add beef, increase heat to high and cook until juices reduce to a coating consistency (8-10 minutes). Add wine, boil until reduced to a quarter of the original volume (3-4 minutes), then add tomato paste and passata, season to taste, then simmer, stirring occasionally, until meat is tender and the oil rises to the surface (about 1½ hours).
- 2 When sauce is almost ready, cook tagliatelle in a large saucepan of boiling salted water until al dente (about 2 minutes less than given on the packaging). Drain, then toss in saucepan with half the Bolognese sauce and the parmesan.
- Transfer pasta to serving bowls, top each with remaining Bolognese, scatter with thyme and extra parmesan, and serve.

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	MY NOTES				

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Spaghetti alla carbonara

Prep time 15 mins, cook 10 mins Serves 4-6

5 egg yolks, at room temperature

1 egg, at room temperature

100 gm parmesan, grated

100 gm pecorino Romano, grated

500 gm dried spaghetti

300 gm guanciale (see note), cut into 5mm julienne

- 2 tbsp olive oil
- 1 fresh bay leaf
- 1 Bring a large saucepan of lightly salted water to the boil.
- 2 Meanwhile, whisk egg yolks, egg, parmesan, pecorino, 1 tsp sea salt flakes and a generous amount of freshly ground pepper (about 1 tsp, or to taste) in a large bowl.
- Add pasta to boiling water and cook until al dente (5-6 minutes).
- Meanwhile, add guanciale, oil and bay leaf to a large frying pan (not preheated) over medium heat and sauté gently until guanciale is well browned (4-5 minutes).
- Drain pasta (reserve water), add to egg mixture along with 80ml reserved cooking water, add guanciale with oil from pan (discard bay leaf), and toss with tongs until sauce thickens and coats pasta. Serve scattered with freshly ground pepper.

**Note** Guanciale is cured pork cheek; it's available from Italian butchers and select delicatessens.

### Linguine alla puttanesca

Prep time 15 mins, cook 10 min Serves 4-6

> 500 gm dried linguine 60 ml (¼ cup) extra-virgin

3 garlic cloves, thinly sliced 2 birdseye chillies, thinly sliced 250 gm (1 punnet) ripe cherry tomatoes, halved 100 gm green olives 100 gm black olives, such as Kalamata I tbsp salted baby capers, rinsed

and drained 200 gm (about 16) fresh sardine fillets (see note), halved

1 cup parsley, coarsely chopped

- 1 Cook linguine in a large saucepan of boiling salted water until al dente (about 6 minutes).
- Meanwhile, heat oil in a large saucepan over medium heat, add garlic and chilli and sauté until garlic just begins to turn golden (1-2 minutes). Add tomatoes, stir gently until softened (2-3 minutes) season to taste, then reduce heat to low. Add olives, capers and sardine fillets, stir to combine and cook gently until fish is half-cooked (1-2 minutes).
- 3 Drain pasta (reserve water) and add to sauce with about 60ml cooking water and stir over medium-high heat until pasta absorbs most of the sauce (about 1 minute). Add parsley, stir

### Note

If fresh sardine fillets aren't available, buy 8 whole sardines and fillet them, or ask your fishmonger to do this. In a pinch, use white anchovy fillets or tinned sardines.

MY NOTES						

# **Harvey Norman**®