



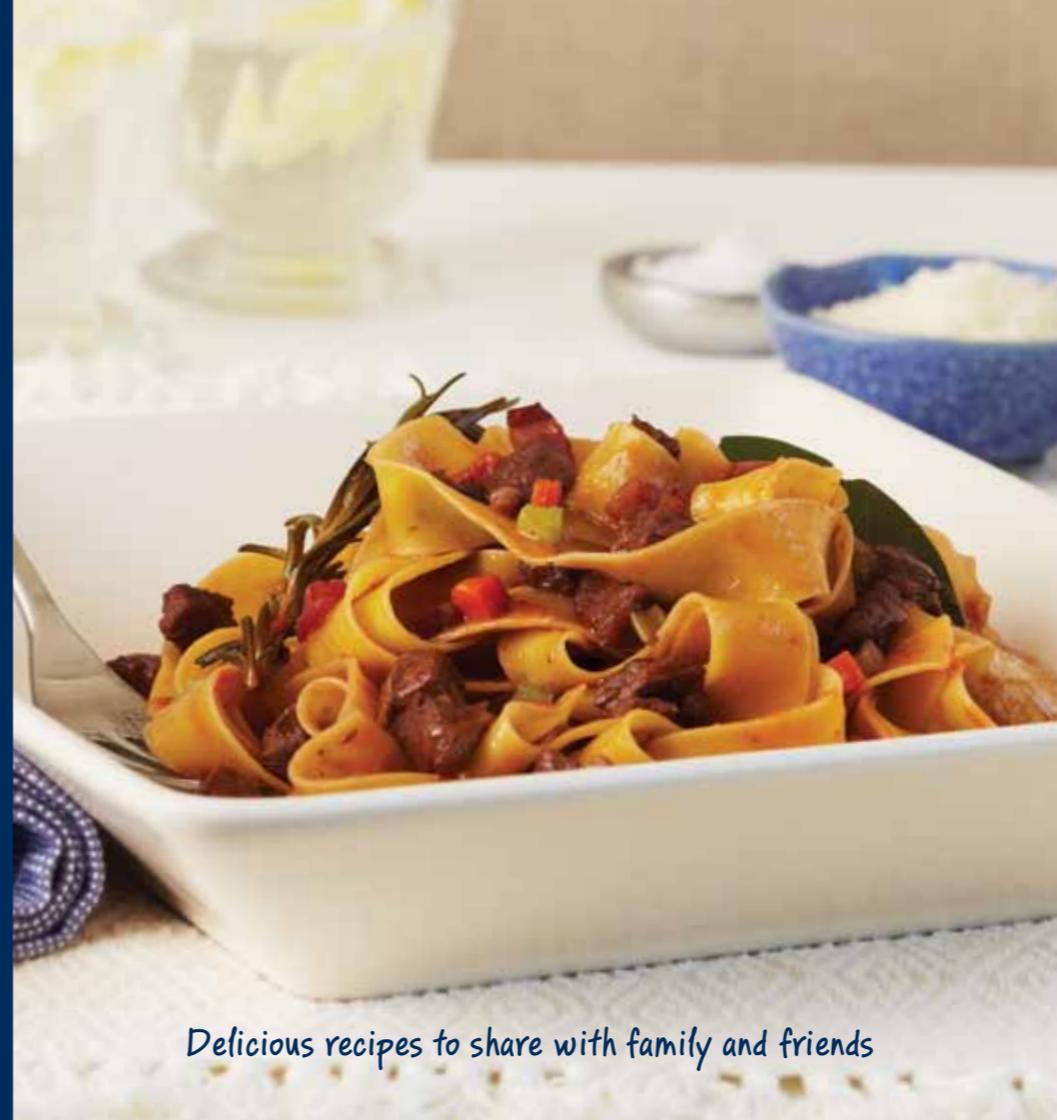
THE TASTE OF ITALY

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Delicious recipes to share with family and friends



THE TASTE OF ITALY

CLASSIC
ITALIAN



N°1 in ITALY

Share our passion for authentic Italian cuisine

Since 1877, Barilla has been passionate about bringing family and friends together through the cooking and sharing of authentic Italian food.

Australians already know and love our range of quality pasta, made from 100% durum wheat and always cooked al dente. And over our long history we have developed a range of sauces which are the perfect partner to our pasta.

Barilla's sauces are:

- Prepared from authentic Italian recipes
- Packed with 100% Italian tomatoes
- Have no preservatives added

You'll be amazed how full of flavour they really are.

With this collection of classic Italian recipes, we invite you to see just how tasty and versatile the Barilla pasta and sauce range is. Bring your family and friends together and enjoy an authentic Italian meal tonight.



The secret to al dente pasta!



- Boil 1 litre of water per 100g of pasta
- Add 7g of rock salt per litre of water, once the water has boiled and before adding the pasta
- Don't add oil to the water or rinse your pasta after draining
- Finish cooking your pasta in the saucepan with your favourite Barilla pasta sauce

Penne alla partenopea with eggplant and melted buffalo mozzarella

- 500g Barilla Penne Rigate
- 1 jar Barilla Ricotta sauce
- 1 eggplant, diced
- ¼ punnet of cherry tomatoes, sliced
- 10 leaves fresh basil, torn
- 50g Grana Padano, grated (diced into 1.5 cm thick cubes)
- Extra Virgin Olive oil, for drizzling
- Rock salt, for pasta water

Serves: 6 | Preparation time: 10 min | Cooking time: 15 min

Add the penne rigate to plenty of salted boiling water and cook according to the instructions on the box. In a large frying pan heat some oil, add the eggplant and cook until soft then add the cherry tomatoes.

Finally add the Ricotta sauce and bring to simmer. When the pasta is ready, drain and toss in the sauce for 1 minute.

Remove frying pan from the heat and add torn basil leaves, Grana Padano and buffalo mozzarella. Allow the mozzarella to melt, drizzle with Extra Virgin Olive oil and serve immediately.



CHEF'S TIP:

Mozzarella is a signature ingredient from the Campania region, which is also home to the most beautiful eggplants grown in the south of Italy. Add mozzarella at the last minute for best results.





Tagliatelle with veal Bolognese and baked ricotta cheese

250g Barilla Tagliatelle
1 jar Barilla Bolognese sauce
½ onion, finely chopped
½ carrot, finely chopped
½ celery, finely chopped
½ teaspoon dry chilli
1 garlic clove, crushed
1 glass of good quality red wine
100g finely chopped Italian Pancetta
300g minced veal
2 bay leaves
10 basil leaves, torn
100g of grated baked ricotta
Extra Virgin Olive oil
Rock salt, for pasta water
Salt and pepper

CHEF'S TIP:

A popular Emilia Romagna dish, this tasty Bolognese could also easily be used in a classic lasagne, just make a béchamel sauce and layer evenly between the Barilla lasagne sheets for best results.

Serves: 4 | Preparation time: 20 min | Cooking time: 20 min

In a large casserole pot, cook the onions, garlic, carrots and celery, chilli and pancetta in a little oil. Once golden, add the veal and cook making sure there are no lumps, then add wine and allow to evaporate.

Add the Bolognese sauce and bring to a simmer. Add the bay leaves and cook with the lid on for 15 minutes on low heat. Stir occasionally. Add the tagliatelle to plenty of salted boiling water and cook according to the instructions on the box.

Once the pasta is cooked, drain and toss it with the sauce and cook for a further minute. Remove from the heat, add the ricotta and serve with a drizzle of Extra Virgin Olive oil.





Warm Penne Rigate pasta salad with chicken, asparagus and Pomodori Secchi (Sundried Tomato) Pesto

500g Barilla Penne Rigate
1 jar Barilla Sun-dried Tomato Pesto
1 punnet cherry tomatoes, halved
1 spring onion, thinly sliced
2 chicken breasts fillets, thinly sliced
1 bunch asparagus
30g Grana Padano, shaved
Extra Virgin Olive oil
Rock salt, for pasta water
Salt and pepper

Serves: 6 | Preparation time: 15 min | Cooking time: 15 min

Place cherry tomatoes and spring onions in a bowl, season and add a little of the oil. Set aside. Peel the asparagus' lower stalk then slice each spear in half. Set aside. Add the penne rigate to plenty of salted boiling water and stir. Cook according to the instructions on the box.

Meanwhile, in a large frying pan, add a little oil and cook the chicken for 2-3 minutes. Add the asparagus, season, and continue cooking until the chicken is cooked through. Drain the penne and toss with the cherry tomatoes and spring onions. Stir well then add the chicken and asparagus. Add the Pomodori Secchi (Sundried Tomato) pesto and stir to combine.

Serve immediately with Grana Padano and a drizzle of Extra Virgin Olive oil, if desired.

CHEF'S TIP:

Across Italy, this is a colourful, versatile dish with great nutritional balance; it's perfect to share with your children.





Method for Béchamel:

Gently bring milk to the boil. In a separate saucepan, gently melt the butter. Add flour and cook over low heat for a few minutes.

Once milk is boiling, transfer a little at a time to the butter mixture, continuously whisking to prevent lumps. Bring mixture to the boil and stir continuously. Simmer for 10 minutes and adjust seasoning if desired. Pass béchamel through a sieve to remove any lumps.

Lasagne with salmon, sautéed vegetables and Pesto Genovese

1 box Barilla Lasagne
1 jar Barilla Pesto Genovese
1 onion, sliced julienne
1 celery stalk, sliced julienne
1 carrot, sliced julienne
1 zucchini, sliced julienne
1 eggplant, sliced julienne
1 leek, sliced julienne
300g diced, skinned fresh salmon fillets, bones removed
Extra Virgin Olive oil
Salt and pepper

Béchamel:

1.5 L milk
90g butter
90g flour
Salt and pepper

CHEF'S TIP:

Lasagne is unique to the Emilia Romagna region. Allow lasagne to rest for 10 minutes before serving to allow it to set properly.

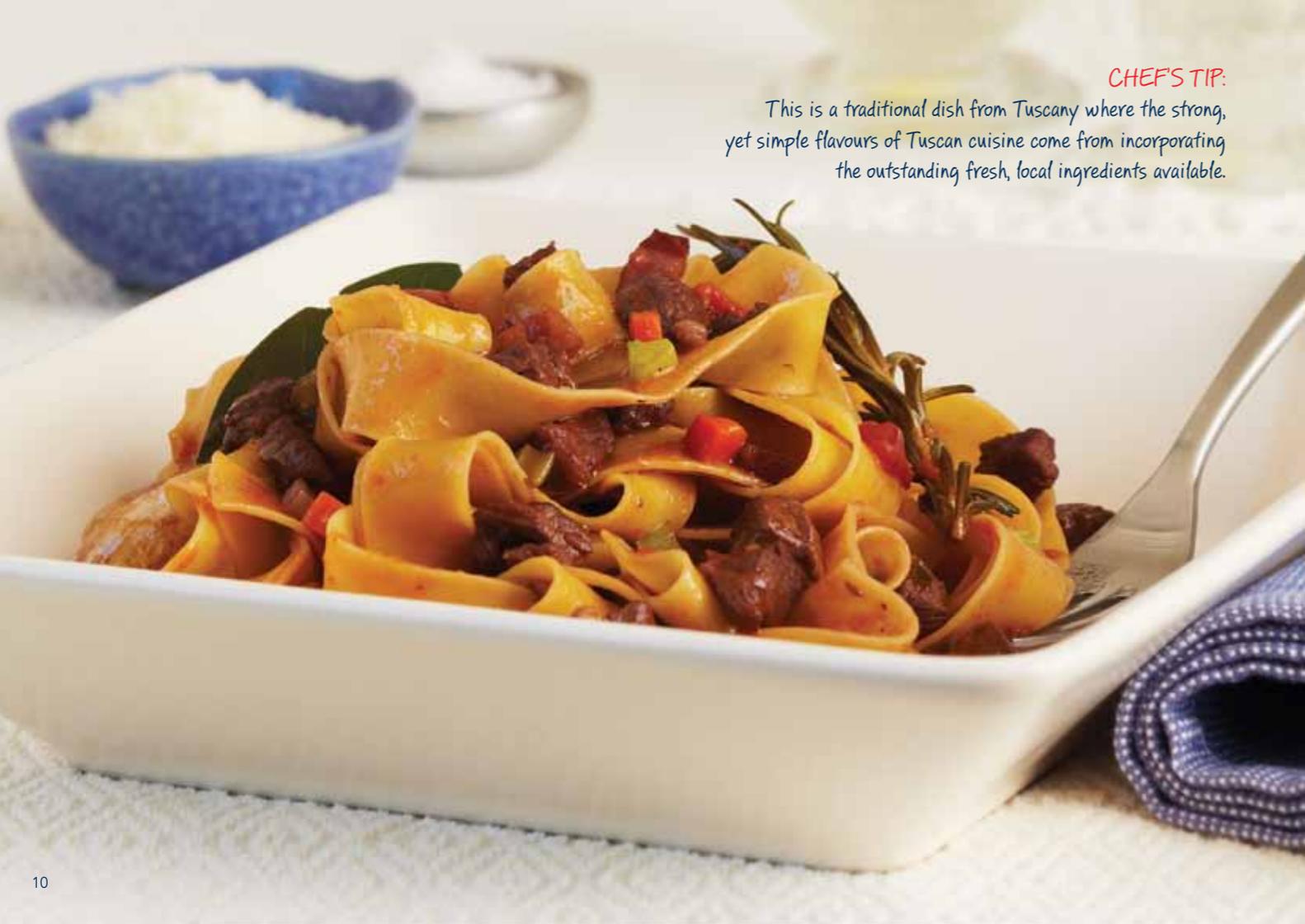
Serves: 6 | Preparation time: 50 min | Cooking time: 30 min

Preheat oven to 180°C and make the béchamel. Sauté all vegetables one by one in a large frying pan with 2 tablespoons of the oil, starting with the onion then adding celery, carrot, zucchini, eggplant and leek. Season with salt and pepper and cook for a further few minutes. Set aside to cool.

Now add a little oil to the pan and sear the salmon on all sides. Season and set aside. To assemble the lasagne, spread a layer of béchamel on the bottom of a rectangular baking dish then cover with lasagne sheets.

Add another layer of béchamel then a little salmon and vegetables, then Pesto Genovese on top. Repeat this four times. Bake the lasagne in preheated oven for 20-30 minutes and then serve.





CHEF'S TIP:

This is a traditional dish from Tuscany where the strong, yet simple flavours of Tuscan cuisine come from incorporating the outstanding fresh, local ingredients available.

Pappardelle with lamb, pancetta, rosemary and Neapolitan sauce

- 250g Barilla Pappardelle
- ¼ jar Barilla Neapolitan sauce
- ½ onion, diced
- ½ carrot, diced
- ½ celery stalk, diced
- 1 garlic clove, crushed
- 100g pancetta, diced
- 350g lamb (shoulder), diced into 1cm cubes
- 300ml chicken/veal stock
- 3 juniper berries, optional
- 1 bay leaf
- 2 sprigs of rosemary
- 1 glass red wine
- 100g of grated Grana Padano
- Extra Virgin Olive oil
- Rock salt, for pasta water
- Salt and pepper

Serves: 4 | Preparation time: 20 min | Cooking time: 1 hr

Heat the oil in a large casserole pot, then cook the onions, garlic, carrots and celery until softened. Add the pancetta and cook for a further 2-3 minutes. Once golden, add the lamb and sear, then add the wine and allow to evaporate.

Add ¼ jar of Neapolitan sauce, the stock, herbs and spices and bring to a simmer. Let meat and spices cook for 30-45 minutes with a lid on, until the meat is tender. Once ready add the remaining Neapolitan sauce. Add the pappardelle to plenty of salted boiling water and cook according to the instructions on the box.

Once the pasta is cooked, drain and toss in the sauce for 1 minute. Remove from the heat, add the Grana Padano and a drizzle of Extra Virgin Olive oil. Serve immediately.



Tortellini with Pesto Genovese, sun-dried tomatoes and shaved parmesan



250g Barilla Tortellini
1 jar Barilla Pesto Genovese
10 sun-dried tomatoes, sliced
50g shaved Grana Padano or Parmigiano Reggiano cheese
Extra Virgin Olive oil
Rock salt, for pasta water
Salt and pepper

Serves: 3-4 people | Preparation time: 5 min | Cooking time: 15 min

Add the tortellini to plenty of salted boiling water and cook according to the instructions on the pack. Drain the tortellini a minute before the suggested time and toss into the frying pan away from the heat with the Pesto Genovese and a little cooking water to allow the tortellini and pesto to bind together.

Add the sun-dried tomatoes and stir, ensuring the pasta is nicely coated with pesto. Serve immediately with shaved parmesan and a drizzle of Extra Virgin Olive oil.



CHEF'S TIP:

A favourite Ligurian dish, Barilla's Tortellini is a convenient, tasty meal solution as they can be kept in your pantry for up to 6 months. Try with a chicken broth for a classic Italian alternative.



Fettuccine Rigate with mushroom and pancetta in a rich Arrabbiata sauce

500g Barilla Fettuccine Rigate
1 jar Barilla Arrabbiata sauce
¼ onion, thinly sliced
200g cubed pancetta (guanciale)
200g swiss mushrooms, sliced
Pecorino or Grana Padano grated, to serve
10 basil leaves, torn
Extra Virgin Olive oil
Rock salt, for pasta water
Salt and pepper

Serves: 6 | Preparation time: 10 min | Cooking time: 15 min

Add the fettuccine rigate to plenty of salted boiling water and cook according to the instructions on the box. Gently cook the onion and pancetta in a large frying pan, then add the mushrooms and season.

Add the Arrabbiata sauce and cook for a further few minutes.

Drain the pasta al dente and toss the fettuccine rigate into the sauce for another minute, then add basil.

Serve immediately with a drizzle of Extra Virgin Olive oil and grated Pecorino or Grana Padano.



CHEF'S TIP: This dish is similar to the famous Bucatini a' matriciana, but has mushrooms and chilli added. It's suitable to cook with any of Barilla's long cuts, as they hold the sauce and absorb the beautiful flavours created by the ingredients.





Warm Fusilli salad with cherry tomatoes, rocket, celery and salted ricotta

- 500g Barilla Fusilli
- ½ jar Barilla Ricotta sauce
- ¼ bunch basil leaves, washed, torn
- 1 spring onion, thinly sliced
- 1 punnet cherry tomatoes, washed, quartered
- 1 celery stick, thinly sliced
- 2 handfuls rocket, washed
- 100g salted ricotta, grated or Pecorino cheese
- Extra Virgin Olive oil
- Rock salt, for pasta water
- Salt and pepper

Serves: 6 | Preparation time: 15 min | Cooking time: 15 min

Add the fusilli to plenty of salted boiling water and cook according to the instructions on the box.

Meanwhile, place oil, basil, spring onion, cherry tomatoes, celery in a bowl and season to taste. Once the pasta is cooked, drain and toss into the bowl with the vegetables. Allow the pasta to absorb all juices then add the Ricotta sauce, rocket and salted ricotta and stir well to combine.

Serve immediately.

CHEF'S TIP:

Puglia is famous for its fresh produce. Allow the vegetables to marinate for several hours before you prepare the pasta to allow the flavours to fully develop.





Spaghetti alla Puttanesca

500g Barilla Spaghetti
1 jar Barilla Puttanesca sauce
50g Grana Padano, grated
10 basil leaves
Extra Virgin Olive oil
Rock salt, for pasta water
Salt and pepper



CHEF'S TIP:

Puttanesca is traditional across all Italian regions. For something different, stir a 180g tin of tuna into the sauce, and serve topped with toasted breadcrumbs.

Serves: 6 | Preparation time: 5 min | Cooking time: 15 min

Add the spaghetti to plenty of salted boiling water and cook according to the instructions on the box.

Bring the Puttanesca sauce to a simmer in a large pan. Drain the pasta al dente and toss it into the frying pan with a little of the cooking water to allow the pasta to finish cooking in the pan.

Serve with Grana Padano, basil and a drizzle of Extra Virgin Olive oil.



Method for Béchamel:

Gently bring milk to the boil. In a separate saucepan, gently melt the butter. Add flour and cook over low heat for a few minutes.

Once milk is boiling, transfer a little at a time to the butter mixture, continuously whisking to prevent lumps. Bring mixture to the boil and stir continuously. Simmer for 10 minutes and adjust seasoning if desired. Pass béchamel through a sieve to remove any lumps.



Cannelloni filled with spinach and ricotta

- 1 box Barilla Cannelloni
- 1 jar Barilla Ricotta sauce
- 800g fresh ricotta cheese
- 4 bunches of English spinach, boiled in salted water, drained and finely chopped
- 1 egg
- Extra Virgin Olive oil
- ¼ teaspoon ground nutmeg
- 50g grated Grana Padano
- 2 tbs pine nuts

Béchamel:

- 1 L milk
- 50g butter
- 50g flour
- Salt and pepper



CHEF'S TIP:

Pasta is king throughout Emilia Romagna. Fresh egg pasta is rolled for cannelloni tubes and then stuffed with various ingredients like beef, poultry, ricotta and swiss chard, cheese, eggs and herbs.

Serves: 6 | Preparation time: 30 min | Cooking time: 20 min

Preheat oven to 180°C. Bring plenty of water to the boil and add salt. Add the cannelloni and cook for 4 minutes. Drain and place on a flat surface to cool. (Keep them separated to prevent them sticking, DO NOT RINSE UNDER COLD WATER.)

In a large bowl mix the ricotta cheese with spinach, a little salt and pepper, nutmeg, egg and Grana Padano cheese. Fill cannelloni with the ricotta mix.

Evenly spread half of the béchamel across the bottom of a large baking tray. Place the cannelloni on top and then cover with the remaining béchamel.

Add the Ricotta sauce on top, spread evenly and sprinkle with pine nuts. Bake for 20 minutes, then allow to rest for 10 minutes before serving.





Spaghettoni 'ai Frutti di Mare'

500g Barilla Spaghettoni
1 jar Barilla Arrabbiata sauce
¼ kg clams, cleaned
¼ kg mussels, cleaned
100g squid, cleaned and thinly sliced
100g cuttlefish, cleaned and thinly sliced
100g fresh sardines, filleted, cleaned
1 glass of dry white wine
½ cup chopped parsley
1 fresh or dry chilli, chopped (optional)
1 garlic clove, crushed
1 onion, thinly sliced
Extra Virgin Olive oil
Rock salt, for pasta water
Salt and pepper

Serves: 6 | Preparation time: 20 min | Cooking time: 20 min

Gently cook the garlic in a large fry pan and once golden add the clams and mussels, increase the heat and cook for 2 minutes with a lid on. Add wine and keep cooking with lid on until clams and mussels are opened, then add parsley. Remove half of the clams and mussels from their shells and discard the shells.

Meanwhile, add the spaghettoni to plenty of salted boiling water and cook according to the instructions on the box. In another large fry pan add oil, spring onion and chilli and cook for 2 minutes, then add the squid, cuttlefish and sardines.

Add the Arrabbiata sauce and cook for no longer than 2 minutes, then add the previously cooked clams and mussels and all their juices. Drain the pasta al dente and toss into the fry pan for up to 1 minute before serving.



Once the pasta has absorbed all juices, serve immediately with a drizzle of Extra Virgin Olive oil.



Bavette with prawns, Pesto Genovese, potatoes and green beans



500g Barilla Bavette
1 jar Barilla Pesto Genovese
1 garlic clove, crushed
1 shallot, thinly sliced
24 prawns, peeled and veined
150g potato, sliced
(French fries shape, 0.5cm thick)
150g green beans, sliced
Extra Virgin Olive oil
Rock salt, for pasta water
Salt and pepper

Serves: 6 | Preparation time: 15 min | Cooking time: 10 min

Add the bavette to plenty of salted boiling water and cook according to the instructions on the box. In a large frying pan, cook the garlic and shallot in a little oil. Once golden, add the prawns, a little salt and pepper and gently cook for a few minutes. Remove from heat and set aside.

Four or five minutes before draining the pasta, add the potatoes and green beans to the pasta and its water. Drain the pasta, potatoes and beans, and add to the frying pan with the prawns to finish cooking.

Once the excess liquid has been absorbed, remove from heat and add the Pesto Genovese. Mix well to coat pasta evenly. Serve immediately with a drizzle of Extra Virgin Olive oil.



CHEF'S TIP: Liguria is famous for its unique basil and blessed with a unique climate, which then translates into Barilla's Pesto Genovese. If needed, add a half cup of cooking water and toss with the pasta.

Spaghetti with marinated tuna in lemon and oregano, sun-dried tomatoes and Sicilian olives

400g Barilla Spaghetti
½ jar Barilla Olive sauce
350g fresh tuna (sashimi grade)
3 lemons, juiced
10 sun-dried tomatoes
10 Sicilian olives, pitted
10 basil leaves
3 tablespoons capers
1 tablespoon oregano, dried
Extra Virgin Olive oil
Rock salt, for pasta water
Salt and pepper

Serves: 4 | Preparation time: 30 min | Cooking time: 10 min

Thinly slice the tuna into strips and place in a bowl with lemon juice and Extra Virgin Olive oil then add the dried oregano, salt and pepper. Marinate for 15 to 30 minutes.

Meanwhile, add spaghetti to plenty of salted boiling water and cook according to the instructions on the box. Slice the sun-dried tomatoes, olives, capers and basil and set aside in a bowl. Drain pasta and toss it into the bowl with the sun-dried tomato mixture.

Add marinated tuna and mix well, then stir in the Olive sauce and mix until pasta has absorbed the juices. Check for seasoning and serve immediately.



CHEF'S TIP:

Sicily is famous for many reasons but most of all for its fresh seafood and capers from the island of Pantelleria. Sicily is also known for its amazing green olives. Try this recipe with any seafood of your liking.

