

PRIMO ESTATE



Joe's Family Favourite Pasta

Joe says 'You know you have a real crowd pleaser when there are NEVER any leftovers no matter how much you cook - this is one of them'. Absolutely delicious with a bottle of Primo Estate Merlesco Merlot.

Ingredients - Serves 4

500g spaghetti
100g of your favourite salami sliced and cut into 1cm strips
A fist sized bulb of fennel, trimmed, thinly sliced then roughly chopped
Handful of kalamata olives, pitted and halved
Pinch of dried chilli
2 garlic cloves, finely chopped
1 can diced tomatoes
Sea salt and freshly ground black pepper to taste
JOSEPH Cold Pressed Extra Virgin Olive Oil
Parmesan cheese

Method

Bring a saucepan of salted water to the boil then cook spaghetti until 'al dente'. Heat four tablespoons of JOSEPH Cold Pressed in a frying pan over a low to medium heat and gently fry the fennel, salami, garlic and chilli for five minutes. Add the olives and fry for a further five minutes. Add the tin of tomatoes and simmer for ten minutes. Add salt and pepper to taste. Drain the pasta and add the sauce. Serve dressed with grated Parmesan and a generous drizzle of JOSEPH Cold Pressed Extra Virgin Olive Oil.

Enjoy!

The Primo Team

PS Try lightly chilling our Merlesco Merlot on a warm day for delicious dark berry fruit refreshment just the way the Italians enjoy their light young reds.