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The appetisers:

Pomodori Secchi alla Salentina (Sundried tomatoes with capers and oregano)

These Salento-style dried tomatoes are made by cutting local tomatoes into layers, and drying them with sea salt. They are then soaked in water, seasoned with garlic, capers and oregano and preserved in extra virgin olive oil. The salty seasoning in the recipe gives the tomatoes a particular 'umami' flavour, making them extremely tasty. They are an excellent appetiser or side dish, perfect as a pizza topping, or on toasted 'bruschetta' bread, or great in 'panini', gourmet sandwiches or in pasta dishes.

Olivette Denocciate in Olio Extra Vergine di Oliva (Small pitted olives in extra virgin olive oil)

This tasty Leccino olives are hand-picked and left to ferment, to eliminate the bitter taste of oleuropein (an alkaloid found in olives). They are then seasoned with salt, flavoured with oregano, pitted and preserved in extra virgin olive oil. They are perfect served with aperitif drinks and cocktails, or an excellent ingredient to use when making pizzas, focaccias or any number of pasta sauces or meat and fish dishes.

Bruschetta Rosso Piccantino (Spicy red pepper topping for bruschetta)

Made with red peppers, chillis, extra virgin olive oil and pumpkin seeds, this can simply be spread on toasted ciabatta to make bruschetta, a traditional Italian appetiser.

The Pasta:

Lozzino's 'Vesuvio' pasta twists echo the shape of the famous volcano in the Gulf of Naples where the pasta is produced. It's a modern twist on the traditional pasta shape 'fusilli', and is only made by pasta makers in the Campania region, where Mount Vesuvius dominates the skyline. The nook and crannies of this short curly pasta make it a great match for a Neapolitan style ragu. If you're looking for authentic Italian pasta, you're in the right place. Pasta has been produced in the 'Lo Monaco' mill in Gragnano since 1797. Gragnano, a sunny valley in the Gulf of Naples, was the perfect location for pasta production, with an abundance of water streams to power the mills, and a microclimate that provided fresh wind to dry the pasta and just the right percentage of humidity. The sublime pasta that the region produced was exported from local ports, and the area became famous for this Italian food staple. Lozzino use 100% Italian wheat and the water of their local spring to make their bronze drawn pasta. The bronze die and the slow drying give the pasta a rough texture that is a perfect vehicle for your sauce.

The Sauces:

Salsa Madre

Perche Ci Credo's 'madre' or 'mother' sauce is sweet and full bodied, and made with only fresh tomatoes, a pinch of salt and a little basil. Perche Ci Credo's range of 'casareccia' (homemade) sauces are produced to traditional recipes with locally sourced ingredients in Salento, in the heel of Italy.

Salsa Cacio e Pepe

This 'cacio & pepe' sauce is a full-bodied tomato based sauce with an intense flavour of cacio cheese and black pepper. It's inspired by a simple and tasty Roman recipe that combines a lightly fried

onion, fresh tomato pulp, extra virgin olive oil and a shower of cacio cheese and black pepper. A pinch of parsley is added at the end of the cooking process. All you need to do is open the bottle and pour it over your pasta!

24 Month Aged Parmigiano Reggiano DOP Cheese 300g piece

This 24 month-aged Parmigiano Reggiano is the producer's most popular version, as its degree of ripeness enables a decisive balance between sweet and salty flavours, and its crumbly, grainy texture makes it perfect for grating on to main course dishes. It's also delicious served with sweet pickles and jams. Parmigiano Reggiano is considered one of the oldest and most prestigious cheeses, and is often nicknamed the 'King of Cheeses'. Saporista's Parmigiano Reggiano is sourced from a family business (Sapori di Parma) based in Santa Maria del Piano, a hilly area of Parma with an ecosystem and microclimate ideal for raising cows. The business was founded in 1945 by the current owners' grandfather Bonfiglio. Anna and Luca continue the artisanal traditions and values to this day.

The Sweet Treat

L'Altra Torta

A moist and more-ish, brownie-like traditional chocolate & hazelnut Piedmontese cake handmade by Cascina Barroero. Stefano Barroero's father was a pastry chef, and handed down to him the tricks and secrets of the trade. Stefano wanted to take this one step further though, and produce the raw ingredients he used in his sweet creations. When he and his wife moved to Cortemilia in the Langhe region of Piedmont, Italy, which is famous for its hazelnuts, he started growing his own nuts and turning them into cakes and confectionery. Piedmontese hazelnuts are regarded as the best in the world, and the trees of the Langhe region produce a hazelnut with a unique, delicate flavour. Stefano's hazelnuts are slowly roasted over a long period of time at a low temperature to preserve all their nutritional properties and their full flavour.

Ingredients:

Pasta: Durum wheat semolina, water

Salsa Madre: Tomato 99% (Origin Italy), Basil, Salt

Salsa Cacio e Pepe: Tomato 81% (Origin Italy), Onion, Cacio Cheese 5.4% (contains LACTOSE), Extra Virgin Olive Oil, Parsley, Salt, Black Pepper 0.4%

Bruschetta topping: sundried red peppers, chilli pepper, extra virgin olive oil, pumpkin seeds, lemon juice, wine vinegar (contains sulphites), garlic, salt

Leccino olives - Wine vinegar - Salt - Oregano - Extra virgin olive oil Allergens: Sulphites 60%

Salento style rehydrated dried tomatoes - Extra virgin olive oil - Capers - WINE VINEGAR - Garlic - Salt - Oregano Allergens: Sulphites

L'altra Torta: Piedmont IGP hazelnuts, eggs, sugar, chocolate fondant (cocoa paste, sugar, cocoa butter, soy lecithin, vanilla extract), butter Allergens: Eggs, Soy

Parmesan cheese: Raw milk, rennet and salt

Nutritional information:

Pasta Nutritional info per 80g portion: 1168kJ 268kKcal, 1,2g fat of which saturates 0.4g, 55.2g carbohydrates of which sugars 3.2g, fibre 3.2g, protein 10.4g, salt less than 0.01g

Salsa Madre: Nutritional info per 100g: Energy 83kJ, 20kcal, protein 1g, Fat 0g of which saturates 0g, carbohydrates 4.8g of which sugars 4.3g, salt 0.4g

Salsa Cacio e Pepe: Nutritional info per 100g: Energy 407kJ 98kCal, Protein 3.1g, Fat 7.6g, of which saturates 1.9g, Carbohydrates 5.4g, of which sugars 4.5g, Salt 0.8g

Leccino Olives nutritional info per 100g: Energy 439KJ 105Kcal, Protein 0.3g, Fat 9.3g of which saturates 1.3g, Carbohydrates 3.4g of which sugars 2.7g, Salt 1.5g

Dried tomatoes Nutritional info per 100g: Energy 1048KJ 251Kcal, Protein 1.6g, Fat 25g of which saturates 3.2g, Carbohydrates 8.5g of which sugars 5g, Salt 1g

Bruschetta topping nutritional info per 100g: Energy: Kcal 261 KJ 1162 Fat: 22g of which saturates 3g Carbohydrates: 14.2g of which sugars 10.7g Protein: 6g Salt: 1.7g

Parmesan cheese: Nutritional info per 100g: 1671kJ 402kCal Fat 30g of which saturates 20g Carbohydrates 0g Protein 32g Salt 1.6g

L'altra torta nutritional info per 100g: Energy Kcal 451.5 kJ 1888.25, Protein 8.11g, Fat 32.99g, of which saturates 10.33g, Carbohydrates 32.32g, of which sugars 8.13g, Salt 0.175g