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Iozzino's Fusilli Casarecce Pasta. These short noodles were traditionally made by rolling small rectangles of dough around a thin wooden pin. The twisted shape makes it perfect for holding sauces such as a simple pesto, or a chunky sauce with tomatoes, cheese and vegetables. Iozzino 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.

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 '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.

Leccino olives - these 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.

Green olive pate - produced by a Sicilian cooperative committed to preserving sustainable local methods of processing the region's prized Nocellara olives

Taralli Classici - Zio Pasquale's taralli are the best version of this traditional Puglian snack that we have tasted. We're in love with the crispy fennel infused mini-bagels that crumble in the mouth with an intense flavour experience.

Barroero's 'L'altra Torta' (meaning 'other cake') is indeed a cake like no other. It's a delicious brownie-like cake, handmade from delicious Piedmont IGP hazelnut paste and dark chocolate without flour. You have to try this melt in the mouth treat!

'Pimiento Cherry Relleno de Queso' (cherry peppers stuffed with cheese). These delicious little snacks are popular nibbles in Spain, where peppers thrive in the year round sunshine of its southern regions. Conservas Alamanaque is a small, family run factory, using traditional artisanal methods to produce canned organic fruit and vegetables from the Ebro riverbank.

Crema de Pimiento del Piquillo (piquillo pepper cream). Create a delicious appetiser by spreading this delicious soft piquillo pepper cream on toast or crackers, use as a dip with breadsticks or fresh vegetable crudités, or as a topping for canapés. Equally it makes a great pasta sauce, or an accompaniment to meat or fish. Perhaps even a sandwich filling! Made from the best piquillo peppers, artisan production methods ensure that all the flavour of the peppers is perfectly preserved.

Crema de Alcachofa (artichoke cream). Create a delicious appetiser by spreading this delicious 'crema de alcachofa' (artichoke cream) on toast or crackers, use as a dip with breadsticks or fresh vegetable crudités, or as a topping for canapés. In Spain the artichoke is prized for both its taste and its health benefits.

Olives stuffed with anchovies. These Spanish green olives are a saltier variety, stuffed with anchovies. Great with a glass of sherry, or a vermouth garnished with a slice of orange or mixed with

'sifon' (soda water). They are produced by Conservas Almanaque, a small, family run business using traditional artisanal methods to preserve organic fruit and vegetables from the Ebro riverbank

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%

Olives: Leccino olives - Wine vinegar - Salt - Oregano - Extra virgin olive oil

Taralli: soft wheat flour from Puglia, Apulian white wine (contains sulphites), wholemeal durum wheat semolina by Senatore Cappelli, olive oil, extra virgin olive oil, water, salt, wild fennel seeds, fresh yeast

Artichoke cream: artichoke hearts, sunflower oil, salt, garlic, spices Cherry peppers stuffed with cheese: cherry peppers, cheese, sunflower oil, olive oil. Contains sulphites.

Green olive pate: Nocellara olives, extra virgin olive oil, chilli pepper, garlic, ascorbic acid, lactic acid

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

Piquillo pepper cream: Piquillo peppers, sunflower oil, white wine vinegar, salt, sugar, corn starch, citric acid, garlic, spices

Nutritional information per 100g

Pasta per 80g portion: 1168kJ 268kCal, 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 0.1g

Madre sauce: Energy 83kJ, 20kcal, protein 1g, Fat 0g of which saturates 0g, carbohydrates 4.8g of which sugars 4.3g, salt 0.4g

Cacio e Pepe sauce: 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: 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

L'Altra Torta: 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

Taralli: Energy: Kcal 449, KJ 1885 Fats: 19g of which saturates 2.7g Carbohydrates: 61g, of which sugars 1.5g Protein: 8.6g Salt: 1.5g

Green olive pate: 567kJ, 136kCal, Fat 14g, of which saturates 2.5g, carbohydrate 1.2g of which sugars 0g, Protein 1g Salt 0.9g

Cherry peppers stuffed with cheese: 171.6 kCal 722.6 kJ Fat 11g, of which saturates 5.16g, Carbohydrates 14.9g, of which sugars 3.73g, Protein 2.3g, Salt 0.3g

Artichoke cream: 316 kCal 1301kJ, Fat 30.8g, of which saturates 3.3g, Carbohydrates 6.6g, of which sugars 0.2g, Protein 0.9g, Salt 1.09g

Piquillo pepper cream : Kcal 186 kJ 767 Fat 16.6g of which saturates 1.8g, Carbohydrates 7.9g of which sugars 2.9g, Protein 0.8g Salt 1.04g