



Dante's
FINE FOODS

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PASTAMIA DISHES – Part One

ROASTED CAPSICUM AND MACADAMIA TORTELLI – serves 2-3 people as a main.

Ingredients:

- 1 packet **Pastamia Roasted Capsicum and Macadamia Tortelli**
- 1 small Spanish onion, sliced into wedges
- 1 courgette, cut in half and sliced
- 1 yellow capsicum, thinly sliced
- 2 heaped tsps **Sabato Pesto**
- 1 heaped tsp **Sabato Pronto Rosso**
- Handful green beans, cut in half
- 2 spring onions, sliced
- 200g **Aoraki Salmon**, cut into bite sized pieces
- Blueriver Dairy Feta**, crumbled to taste
- Freshly ground pepper and salt to taste

Method:

Gently fry the Spanish onion, courgette, capsicum over a medium heat for 10-15 minutes. Add the Pesto and Pronto Rosso cook for a further 5 minutes. Add the green beans, spring onions and salmon cook for a further 5 minutes. Meanwhile cook the Tortelli in plenty of boiling water for 3-4 minutes, or until the pasta floats to the surface when stirred. Drain and add to the vegetable mixture. Serve with the crumbled feta to taste.

LEEK AND WALNUT TORTELLI – serves 2-3 people as a main.

Ingredients:

- 1 packet **Pastamia Leek & Walnut Tortelli**
- 1 Leek, cut in half and sliced
- 1 packet **Magills Dry Cured Streaky Bacon**, chopped
- 1 Red capsicum, chopped
- 2 cups mushrooms, chopped
- 100ml cream
- Grated **Parmigiano Reggiano** to taste
- Freshly ground pepper and salt to taste

Method:

Gently fry the leek and bacon over a medium heat for 10-15 minutes. Add the capsicum and mushrooms and fry for a further 5-10 minutes. Add the cream for the last couple of minutes. Meanwhile cook the Leek & Walnut Tortelli in plenty of boiling water for 3-4 minutes, or until the pasta floats to the surface when stirred. Drain and add to the leek and bacon mixture. Serve with the freshly grated Parmigiano Reggiano.