

foodiefile.

5 of the best... pastas

This month, we scoured delis and gourmet food shops to bring you the best imported pastas.

1. mushroom magic

Made with 13 per cent porcini mushrooms, and hailing from Apulia in Southern Italy – a region renowned for its durum wheat – **Cara Nonna Bavette ai Funghi Porcini** is a flavoured, ribbon-style pasta that is fantastic with creamy sauces. Add rocket for a peppery version. Stockists, NSW tel: (02) 9905 9844, Qld & Vic tel: (07) 3255 0555.

2. straight shooter

Pastificio Venturino Fettuccine is lightly ridged down the length of the strand, which makes it even better for picking up heavier sauces than regular fettuccine. This hand-crafted pasta is ideal with a rich, creamy boscaiola or with a thick roasted tomato sauce. Stockists, tel: (02) 9614 0040

3. get the scoop

I Due Pastori Canestrini, sometimes known as lumache or lumaconi, is shell-shaped pasta, open at one end with the other compressed and almost closed. Boil the pasta, then try stuffing it with cheese and spinach and bake in the oven. It's great with a chunky meat sauce, too. Stockists, tel: (02) 9557 2388.

4. on a roll

Squisito Cavatelli are petite, shell-shaped pasta with a rolled-in edge. The story goes that these rustic little curls were originally made by scraping three fingernails across a sheet of pasta dough. They're ideal in winter soups, such as minestrone, or add them to salads for extra texture. Stockists, tel: 1800 635 268.



5. artisan appeal

For a pasta that's sure to impress at your next dinner party, the elegant **Pirro Maccheroni al Ferretto** makes a great alternative to shorter spiral-style pastas. Made by rolling semolina dough around a thin metal rod, this artisan pasta from Calabria is perfect with a fresh tomato and basil sauce. Stockists, tel: (03) 9359 0658.



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Pastificio Venturino uses classic home-made recipes from the heart of Italy to produce a gourmet pasta. Delicate and delicious, this pasta is perfect for cafes, restaurants, or even an exquisite family meal.



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