



FUSILLI WITH CURED TOMATOES, BASIL AND SHOOTS

Serves 4



Fusilli with cured tomatoes, basil and shoots

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Ingredients:

2	Cloves Garlic
15g	Parmesan freshly grated and extra for garnish
15g	Toasted pine nuts and extra for garnish
45g	Basil and some for garnish
5/8 tbsp	Virgin olive oil
	Sea salt flakes
10	Cherry plum tomatoes
1 pinch	Mixed herbs
	Pea shoots
200g	Fusilli pasta

Method

1. Toast pine nuts, add to garlic with a good pinch of salt flakes in mortar and pestle or blender
2. Add basil, moisten with oil, add Parmesan, mix to a paste. season to finish and set aside
3. Cut tomatoes in half, dress with olive oil and mixed herbs. Place on a tray with parchment paper and dry out in low oven @ 90°C for 30 minutes
4. Cook pasta in boiling salted water, drain, transfer to a bowl
5. Dress with pesto, sprinkle in shoots.
6. Place in serving bowl, sprinkle with pine nuts, grate some Parmesan, arrange dried tomatoes and torn basil leaves



SODA BREAD

Soda Bread

Ingredients:

350g	Plain flour
100g	Wholemeal flour
5g	Sugar
5g	Salt
10 g	Baking powder
300g	Natural yoghurt
50g	Milk
60g	Grated cheese

Method:

1. Method:
2. Mix all dry goods into bowl, ensure baking powder is well dispersed
3. Stir in yoghurt and milk
4. Add cheese, bring together and turn out onto table
5. Work until a smooth dough
6. Cut in two and mould into balls, flatten slightly
7. Lightly dust with flour and mark the tops with knife
8. Bake at 200° for ten minutes and turn down to 150 for 15/20 mins
9. Cool on wire rack