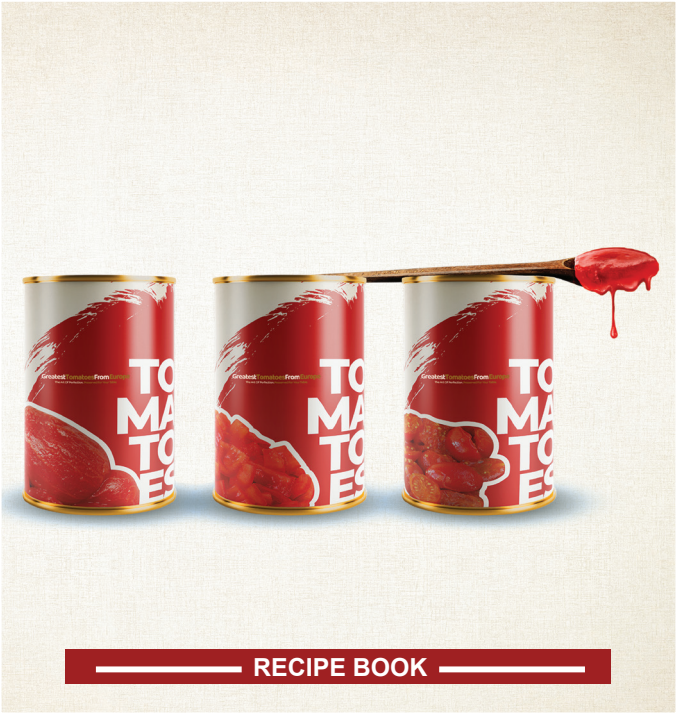
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RECIPE BOOK

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SHAKSHUKA



A great breakfast recipe or a quick one-pan brunch to serve with sourdough bread to mop up the tasty sauce.

SERVES 4

INGREDIENTS

- **10.5 oz tomato passata** (tomato puree)
- **14 oz canned cherry tomatoes**
- 1 red onion, finely chopped
- 1 red pepper, cut into ½ inch dice
- 2 cloves of garlic, crushed
- 1 tsp cumin
- 1 tsp smoked paprika
- pinch of chili powder (optional)
- 4 eggs
- 1 tbsp extra virgin olive oil
- salt and pepper, to taste
- fresh parsley or coriander (or mixed), roughly chopped to garnish

METHOD

In a skillet, heat about a tablespoon of extra virgin olive oil over medium heat. Add the onion and pepper and sauté until soft. Stir in the garlic, cumin, paprika and chili if using, and cook for 2 minutes.

Add the canned cherry tomatoes to the pan and sauté for about 5 minutes. Pour in the tomato passata, season and simmer for 10-15 minutes until the sauce has thickened slightly.

With the back of a spoon, make 4 wells in the sauce and crack the eggs into them. Cover the skillet and cook until eggs are set (about 8 minutes).

Garnish with chopped parsley or cilantro and serve with sourdough bread.

Chili con carne is rich, comforting, and full of flavor. Perfect served with rice, tortilla chips and a spoonful of sour cream for a great family meal or for serving to friends for a casual dinner party.

SERVES 4

INGREDIENTS

- 18 oz ground beef
- 2 tbsp olive oil
- 1 large onion, finely chopped
- 2 cloves of garlic, minced
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp paprika
- ½ tsp chili powder (adjust to taste)
- 1 tsp dried oregano
- **1 tbsp tomato paste**
- **14 oz canned chopped tomatoes**
- 1 can (14 oz) red kidney beans, drained and rinsed
- 1 tsp sugar (optional, to balance acidity)
- salt and pepper to taste
- a handful of fresh cilantro (optional), chopped

METHOD

Heat the olive oil in a large saucepan over medium heat. Add the chopped onion and cook until softened (about 5 minutes). Add the garlic and cook for another minute.

Add the ground beef to the pan. Cook until browned all over, breaking it up with a spoon as it cooks.

Stir in cumin, coriander, paprika, chili powder, and oregano. Cook for 1–2 minutes to toast the spices.

Stir in the tomato paste, canned chopped tomatoes, sugar (if using), and season with salt and pepper. Bring to a boil, then reduce the heat and simmer for 25–30 minutes, uncovered, until thickened.

Add the kidney beans and cook for another 10 minutes, stirring occasionally.

Taste and adjust seasoning. Garnish with fresh chopped cilantro if desired.

Serve hot with rice, tortilla chips, and a dollop of sour cream.

CHILI CON CARNE



SPANISH CHICKPEAS WITH SPICY PAPRIKA TOMATO SAUCE



This dish is so easy to make and loaded with Spanish flavors – a perfect dish to add to your brunch table!

SERVES 2/4

INGREDIENTS

- 14 oz chickpeas
- 3 cloves of garlic, thinly sliced
- ½ onion, finely diced
- 3 tbsp parsley, roughly chopped
- 2 tbsp extra virgin olive oil
- ½ tsp Spanish smoked sweet paprika
- ½ tsp hot paprika
- **9 oz tomato passata** (tomato puree)
- salt and black pepper

METHOD

Drain the chickpeas into a sieve and rinse under cold running water. Once cleaned, shake off any excess liquid and set aside.
Heat up the extra virgin olive oil in a skillet over medium heat, then add the garlic and onion, stir and soften for 3 minutes. Add the Spanish smoked sweet paprika and the hot paprika. Mix together until well combined.
Add the tomato passata and 2 tablespoons of freshly chopped parsley. Season with salt and freshly ground black pepper. Mix together and simmer for 3 minutes.
Add the chickpeas to the sauce, adjust for salt and black pepper and mix together until well combined. Simmer for another 3 minutes.
Transfer to a large shallow bowl and garnish with the remaining parsley.
Serve and enjoy!

These tasty vegetarian rice timbales are even more delicious when served with a tomato sauce. We guarantee they will become a family favorite!

SERVES 4

INGREDIENTS

- 2 cups of Carnaroli rice
- 5 oz mozzarella
- 1 cup of shelled peas
- 1 cup of grated Parmigiano Reggiano
- 2 hard-boiled eggs
- 1 beaten egg
- 1 clove of garlic
- **14 oz tomato passata** (tomato puree)
- 2 cups of onions
- **3 tbsp tomato paste**
- 5 tbsp extra virgin olive oil
- 4 tbsp butter
- breadcrumbs, to coat the tins
- sunflower oil for frying
- salt, pepper

Vegetable stock:

- 1 stick of celery
- 2 carrots
- 1 onion
- **3.5 oz canned peeled tomatoes**
- 4 cups of water

METHOD

First bring the ingredients for the vegetable stock to the boil in a saucepan and leave to simmer for 30 minutes. Next, prepare the sauce: soften the onion (cut into thin julienne strips) in olive oil in a skillet; add the peas, tomato paste and the tomato passata and cook for about 15 minutes. Cut the mozzarella into small cubes. Grease four 4-inch mini tart tins (or one large baking dish) and coat evenly with breadcrumbs. Dry fry the rice in a large skillet, add the strained vegetable stock and simmer. Halfway through cooking, add the tomato sauce and cook until the rice is al dente or still firm. Cool the rice by spreading it in a baking dish. Once it is lukewarm, mix in the beaten egg. Take the prepared tins or dish and start by spreading a layer of the rice in the bottom and up the sides. Fill with the mozzarella and the chopped hard-boiled eggs, and then cover and seal in the filling with the remaining rice. Bake at 350°F for 10 minutes, then at 425°F for another 8 minutes. Remove the sartù from the molds and serve with the remaining tomato sauce and a sprinkling of Parmigiano Reggiano.

VEGETARIAN RICE SARTÙ



EGGS IN TOMATO SAUCE



This brunch dish is so satisfying and delicious you would never guess it is made from just a few simple ingredients.

SERVES 4

INGREDIENTS

- 4 medium-sized eggs
- **14 oz canned whole peeled tomatoes**
- ½ onion, finely chopped
- extra virgin olive oil, as needed
- salt and black pepper, to taste
- a pinch of sugar
- a few sprigs of fresh parsley

METHOD

Heat a wide skillet, drizzle with oil and gently fry the chopped onion until soft and translucent. Add the canned whole peeled tomatoes, season with a pinch of salt and sugar to balance the acidity of the tomatoes, and some black pepper. simmer gently for 10/15 minutes.
Make 4 wells in the tomato sauce and crack the eggs into them. Cook the eggs for between 7 and 12 minutes, depending on how you like the egg yolks cooked - the eggs are done when the whites are cooked. Sprinkle the eggs with salt, pepper and chopped parsley.
Serve the dish piping hot with plenty of fresh sourdough bread.

Try your hand at making this traditional Neapolitan pizza at home – it's known as the oldest tomato-topped pizza in the world. A perfect treat for all the family or to share with friends.

SERVES 4

INGREDIENTS

- 14 oz bread flour
- 5 tsp fresh yeast
- 7 fl oz water
- **14 oz canned whole peeled tomatoes**
- 2–3 cloves of garlic, thinly sliced
- 2–3 teaspoons dried oregano
- 3 tbsp extra virgin olive oil
- salt and freshly ground black pepper
- a few leaves of fresh basil

METHOD

Dissolve the yeast in warm water. Add the flour, a pinch of salt and knead the dough until it is smooth and elastic. Roll out the dough with a rolling pin, place it on a greased baking sheet and leave it to rise for about 40 minutes, covered with a clean dish towel.
In the meantime, drain the canned whole peeled tomatoes in a colander, pressing down gently to remove any excess juice, and then roughly chop them. Roll out the dough evenly and place it on a greased baking sheet or pizza pan. Spread the chopped tomato evenly over the dough, leaving a border of about 2 cm. Sprinkle over the thinly sliced garlic cloves and the dried oregano. Drizzle generously with the olive oil. Season with salt and freshly ground black pepper. Bake in the center of a preheated oven at 475°F for 8–10 minutes until crisp. Garnish with fresh basil leaves.

PIZZA MARINARA



ROMAN-JEWISH FRIED ARTICHOKES WITH A RED TOMATO HEART ON A BED OF YELLOW DATTERINI TOMATOES



The most iconic dish in Roman Jewish cookery is given a new twist when combined with tomatoes for a delicious showstopper starter. Perfect for a dinner party or special occasion.

SERVES 4

INGREDIENTS

- 4 round Romanesco artichokes
- **14 oz canned yellow datterini tomatoes**
- **7 oz canned whole peeled tomatoes**
- 3 cloves of red garlic
- 1 medium leek
- salt, to taste
- 3 tbsp extra virgin olive oil
- sunflower oil, for frying, as needed (approx. 50 fl. oz)

METHOD

Clean the artichokes, removing the toughest leaves, and place in water with some lemon juice to stop discoloration.
Insert a skewer into the stem of an artichoke and fry upside down in a saucepan at least 8 inches tall filled with very hot sunflower oil for 4 minutes, remove and set aside. Repeat for all the artichokes.
Place the yellow datterini tomatoes with salt, 2 tablespoons of extra virgin olive oil, garlic and the finely chopped leek in a skillet, cook over a medium-low heat for 10 minutes, pass through a sieve and then blend with the rest of the extra virgin olive oil.
Heat the whole peeled tomatoes briefly and chop.
Pour the blended yellow tomatoes on the base of each serving plate, place an artichoke on top and then spoon the chopped peeled tomatoes in the center of each artichoke.

This delicious appetizer is perfect for a summer dinner party – the perfect combination of smooth ricotta and the intense flavor of Mediterranean tomatoes will delight your guests.

SERVES 4

INGREDIENTS

- 14 oz ricotta, beaten until smooth
- ½ cup of toasted almonds, ground
- **9 oz canned whole peeled tomatoes**, cut into dice, salt and leave them to drain in a sieve for 30 minutes.
- 6 sun-dried tomatoes
- extra virgin olive oil, as needed
- a small bunch of fresh basil
- a pinch of oregano
- salt and pepper

METHOD

Cook the drained canned tomatoes in a saucepan until all the water has evaporated.
Blanch the sun-dried tomatoes in boiling water for 1 minute, squeeze and finely chop. Mix the chopped sun-dried tomatoes, keeping a little aside for the garnish, with the cooked tomatoes in a bowl. Season with a pinch of oregano, salt, pepper and some extra virgin olive oil.
Mix half of the beaten ricotta with the ground toasted almonds. Mix the remaining half of the ricotta with fresh chopped basil, and season with salt and pepper.
Prepare 4 glasses, spread the basil ricotta mixture onto the bottom, then add two small scoops of the ricotta with almonds and finally spoon over the tomato mixture. Add the remaining chopped sun-dried tomatoes to garnish. Keep in the refrigerator until ready to serve.

TWO-TOMATO AND RICOTTA APPETIZER



PATATAS BRAVAS WITH HERBS AND SPICES



Serve this classic Spanish tapas dish with its delicious slightly spicy flavor to your friends for brunch, a night in watching a movie or as a side dish for a family meal!

SERVES 4

INGREDIENTS

- 18 oz potatoes
- **3-4 tbsp tomato paste**
- 1 tbsp Provence dried herbs
- ½ cup of sunflower oil
- 1 tsp sweet paprika
- 1-2 cloves of garlic
- a sprig of rosemary
- salt and white pepper

METHOD

Prepare a marinade with the oil, aromatic herbs, paprika, pepper and sliced garlic. Add the tomato paste and mix well.
Peel the potatoes and cut them into wedges. Cook them in boiling salted water for 5-6 minutes. Drain the potatoes and leave to cool.
When cool, mix the potatoes with the marinade, making sure all the wedges are coated evenly. Take the potatoes out of the marinade with a spoon and place them on an oven dish.
Cover the potatoes with aluminum foil and bake in a preheated oven at 350°F for 20 minutes. Halfway through cooking, brush again with the marinade and remove the foil.
Serve hot, sprinkled with lightly crushed salt and garnish with a sprig of rosemary.

A beautiful, layered dish using wafer-thin Sardinian flatbread. Pane carasau is quite complex to make. Thinly rolled dough is baked in large sheets in a very hot oven; the sheets puff up and are then removed and separated into even thinner layers, which are baked again to produce a very crisp flatbread which keeps for months.

SERVES 4

INGREDIENTS

- 4 sheets of pane carasau (Sardinian crispy flatbread)
- 2 medium eggplants
- **10.5 oz canned whole peeled tomatoes**
- 10.5 oz smoked provola
- 1 shallot
- 2 tbsp extra virgin olive oil
- potato starch, for dusting
- ½ cup of grated parmesan cheese
- a few leaves of mint

METHOD

Cook the whole peeled tomatoes roughly chopped with the chopped shallot and mint for about 10 minutes to make a sauce.
In the meantime, cube the eggplant, dust in potato starch and fry lightly in the extra virgin olive oil.
Cut the sheets of carasau bread into 4 pieces and start composing the millefeuille in 4 layers alternating the tomato sauce with the eggplant, provola in rough cubes and parmesan.
Make the last layer only with provola and parmesan.
Place in a pre-heated oven at 325°F just long enough for the provola to melt.

EGGPLANT, TOMATO AND PROVOLA MILLEFEUILLE WITH PANE CARASAU



ARANCINI



This popular rice ball snack stuffed with meat and tomato sauce with peas is a typical street food from Sicily - served with a tasty tomato sauce, it makes a delicious lunch dish.

SERVES 4

INGREDIENTS

- 2 cups of rice, boiled in salted water until al dente and drain
- ½ sachet of saffron
- ½ cup of butter
- 5 oz ground beef
- **14 oz canned whole peeled tomatoes**
- **14 oz tomato passata** (tomato puree)
- ½ cup of shelled peas, blanched and sautéed in half the butter
- 6 eggs (3 eggs for the rice mixture and 3 eggs seasoned with salt and pepper for the coating)
- 2.5 oz fresh caciocavallo cheese (or another stretch-curd cow's milk cheese), cut into cubes
- 27 fl oz oil for frying
- ½ onion, chopped finely
- 2 tbsp extra virgin olive oil
- 1 clove of garlic
- a few leaves of fresh basil
- 2 cups of all-purpose flour
- 2 cups of dried breadcrumbs
- salt and pepper

METHOD

Mix the boiled rice with the saffron, 3 eggs and half the butter, melted, while it is still hot. Mix in the sautéed peas. Let it cool.
Heat a deep saucepan, drizzle with a little extra virgin olive oil and gently fry the chopped onion until soft and translucent. Add the minced meat seasoned with salt and pepper, let it sweat for a few minutes. Take the chopped drained whole peeled tomatoes and add to the meat mixture, cover the saucepan and let it simmer.
Make the tomato sauce. Sauté the whole clove of garlic, lightly crushed, in the rest of the extra virgin olive oil in a saucepan; when golden, remove the garlic and add the tomato passata. Add the basil leaves and simmer the sauce gently until glossy for about 10-15 minutes, salt to taste.
To prepare the rice balls, take some of the rice mixture and shape it into a shell. Fill the shells in the center with the meat sauce and a small cube of caciocavallo cheese and cover with more rice mixture to close. Shape each into a round ball.
Beat the remaining 3 eggs and season with salt and pepper.
Dip the balls in flour, then in the seasoned egg mixture and finally in breadcrumbs to fully coat them.
Heat a large amount of oil in a heavy saucepan over medium-high heat. Be sure to use enough oil to completely cover the rice balls. Deep fry each rice ball until golden brown. Set the balls aside on kitchen paper to absorb the excess oil.
Serve warm on the homemade tomato sauce.

A spicy tomato marinade for wings that will have you licking your fingers!

SERVES 4

INGREDIENTS

- 8 chicken wings, burn off any feathers that there might be on the wings
- **10.5 oz canned whole peeled tomatoes, crushed**
- extra virgin olive oil, as needed
- 1 tsp hot paprika
- 2 tbsp honey
- 2 tbsp apple vinegar
- 1 fresh chili pepper, finely chopped
- 1 clove of garlic, crushed
- salt

METHOD

Put the wings in a bowl. Add the paprika, honey, and crushed canned whole peeled tomatoes.
Add salt, extra virgin olive oil, apple vinegar, chopped chili pepper and crushed garlic. Mix with your hands and cover the wings thoroughly. Cover with plastic wrap and leave in the refrigerator for 3 or 4 hours.
Preheat the oven to 350°F. Put the wings on an ovenproof tray lined with parchment paper. Bake for about 40 minutes until golden and shiny.
Meanwhile, simmer any remaining marinade in a small pan for a few minutes. Serve the wings piping hot with the tomato sauce.

GLAZED CHICKEN WINGS MARINATED IN TOMATO SAUCE



TOMATO GAZPACHO WITH MIXED VEGETABLES



One of the simplest soups to enjoy at the end of a hot summer day!

SERVES 4

INGREDIENTS

- **28 oz canned whole peeled tomatoes**
- 4 cucumbers
- 4 spring onions
- basil, finely chopped, to taste
- parsley, finely chopped, to taste
- 1 lemon (juice)
- extra virgin olive oil, as needed
- salt, to taste
- pepper, to taste

METHOD

Quickly heat the whole peeled canned tomatoes in a skillet and then puree. Cut the cucumbers into thin slices and salt. Cut the spring onions into paper-thin rounds.
In a bowl, mix the extra virgin olive oil well with the strained lemon juice and a pinch of salt and pepper.
Add the cucumbers to the pureed tomatoes, then the spring onions and the chopped parsley and basil, as well as the oil and lemon mixture. Adjust for salt and pepper to taste.
Keep refrigerated until ready to serve.
Serve with cucumber, celery, fennel and carrots cut into sticks and croutons.

This simple rustic dish is perfect for using up stale bread and is so delicious – conjuring up memories of the stunning Tuscan countryside and its traditions.

SERVES 4

INGREDIENTS

- **28 oz canned whole peeled tomatoes, chopped**
- 5 cups of stale bread
- 4 cups of vegetable broth
- 4 cloves of garlic, minced
- 10 basil leaves
- 1 celery stalk, chopped finely
- 1 carrot, chopped finely
- 3 tbsp extra virgin olive oil
- ½ tsp of sugar
- salt and pepper
- a few sprigs of fresh thyme, to garnish

METHOD

Heat a saucepan and drizzle with extra virgin olive oil over medium heat. Lightly fry the chopped celery and carrot in extra virgin olive oil with one minced garlic clove. Then add the chopped canned tomatoes, sugar and salt. Let it simmer for 40 minutes.
Heat the vegetable broth and then pour in the prepared tomato sauce. Add the stale bread, three minced garlic cloves, the rest of the extra virgin olive oil, and basil. Cook the mixture until the broth is completely absorbed.
Serve the soup in a bowl garnished with sprigs of fresh thyme.

TUSCAN BREAD AND TOMATO SOUP



LENTIL SOUP



A delicious and nutritious soup which will become a winter staple.

SERVES 4

INGREDIENTS

- 3 tbsp extra virgin olive oil
- 1 large onion, chopped finely
- 1 clove of garlic, minced
- 1.5 cups of dried brown lentils, boiled in water until cooked (or 2 cans of cooked lentils)
- **18 oz canned whole peeled tomatoes**
- 1 bay leaf
- 1 hot dried chili, finely crushed
- 34 fl oz water
- salt

METHOD

Heat a deep saucepan and pour in the extra virgin olive oil to cover the bottom. Gently fry the chopped onion and minced garlic for about 10 minutes until they are soft and translucent. Once they have taken on some color, add a tablespoon of water.

Add the cooked lentils to the saucepan, then add the peeled tomatoes, bay leaf, and crushed hot dried chili. Let the mixture cook for another 2 or 3 minutes. Add the water and season with salt. Continue to simmer over a medium-low heat for about 20 minutes.

Serve warm with fried or baked croutons, if you wish.

A delicious mussel soup for a taste of the sea – and a sauce to mop up with fresh sourdough bread!

SERVES 4

INGREDIENTS

- 2 lb mussels
- **14 oz canned whole peeled tomatoes, cut into strips**
- 1 large clove of garlic or 2 small ones, peeled
- 2 tbsp extra virgin olive oil
- a bunch of parsley, washed and chopped
- 1 chili pepper, chopped
- black pepper
- sourdough bread (Serve with about 2 slices per person)

METHOD

Clean the mussels, put them in a large pot with a lid and leave them to open over a medium heat. Stir after about one minute to distribute the heat better. As soon as they are open, turn off the heat. Throw away any mussels that have not opened.
Sauté the peeled garlic, chopped parsley and chili pepper gently in a large skillet in the extra virgin olive oil; when the garlic is just golden, add the tomatoes cut into strips and cook over a medium heat for 7/8 minutes.
In the meantime, filter the mussel liquid through a very fine sieve. Add the mussels and half the mussel liquid to the tomato sauce, mix very gently and check for salt.
Toast the sourdough bread.
Serve the mussel soup in deep bowls with toasted bread and a sprinkling of black pepper.

MUSSEL SOUP



PENNE WITH BOLOGNESE SAUCE



This Italian classic sauce is a staple that never fails to please – and while the sauce is simmering away you have plenty of time to spend with family and friends.

SERVES 4

INGREDIENTS

- 12 oz pasta (penne rigate)

For the bolognese sauce:

- 10.5 oz coarse ground beef
- 5 oz unsmoked pancetta or bacon
- ⅓ cup of carrot, chopped finely
- ⅓ cup of celery stalks, chopped finely
- ¼ cup of onion, chopped finely
- **18 oz canned chopped tomatoes**
- **3.5 oz tomato paste**
- ½ glass of red wine
- ½ glass of whole milk
- a little meat broth
- 3 tbsp extra virgin olive oil
- salt and pepper

METHOD

Dice the pancetta and put it in a large Dutch oven or covered pot (preferably made of terracotta) and let it melt slowly. Add 3 tablespoons of olive oil and the chopped vegetables and let them sweat.

Then add the ground beef and let it brown for about 10 minutes, then add the wine, stir and let it evaporate.

In the meantime, dilute the tomato paste in a little hot broth, pour it into the meat and mix well. Add salt, pepper and the chopped tomatoes. Cover and let it simmer gently for about 2 hours, stirring every so often and adding hot broth if it starts to dry up.

Towards the end of the cooking, add the milk to contrast the acidity of the tomato, mix and finish cooking.

Cook the pasta in plenty of boiling salted water, drain al dente and serve immediately dressed with plenty of bolognese sauce.

Make this classic Italian restaurant dish at home – perfect for a family weekend treat!

SERVES 4

INGREDIENTS

- fresh pasta cannelloni (2 cannelloni per person)

For the filling:

- 14 oz ground beef
- 1 stick of celery, chopped finely
- 1 carrot, chopped finely
- 1 onion, chopped finely
- grated parmesan, to taste
- 2 tbsp extra virgin olive oil
- salt and pepper to taste

For the bechamel sauce:

- 4 cups of whole milk
- 5 tbsp butter
- ⅔ cup of flour
- grated nutmeg, to taste
- salt to taste

For the tomato sauce:

- **28 oz canned whole peeled tomatoes**
- 1 clove of garlic
- extra virgin olive oil
- a few leaves of basil
- salt and pepper to taste

METHOD

For the filling: Heat the extra virgin olive oil in a saucepan and soften the chopped celery, carrot and onion. Add the ground beef and brown. Season with salt and pepper. Lower the heat and cook covered for about an hour, adding a little vegetable stock if it dries up.

For the bechamel sauce: Melt the butter in a small saucepan and add the sieved flour. Mix very well and take off the heat. Heat the milk gently and add warm to the butter and flour mixture. Cook over a very low heat, stirring constantly so that it doesn't form any lumps. Season with salt and a sprinkling of nutmeg. Turn off the heat and let it cool slightly.

For the tomato sauce, sauté the clove of garlic in extra virgin olive oil. Add the whole peeled tomatoes and cook for about 20-30 minutes over a low heat until the sauce has thickened. Season with salt and pepper.

To assemble: blanch the cannelloni a few at a time in boiling salted water for 1 minute, drain with a slotted spoon and leave them to dry on a cloth. Fill the cannelloni with the meat mixture.

Pour one ladle of tomato sauce in a buttered oven dish large enough to take all the cannelloni in a single layer. Place the filled cannelloni side by side. Cover with the tomato sauce mixed with bechamel and add grated parmesan. Bake in a preheated oven at 350°F for 30 minutes.

Take the cannelloni out of the oven and let them rest for a few minutes before serving. Garnish with a few fresh basil leaves.

MEAT CANNELLONI



CONCHIGLIONI PASTA WITH RICOTTA AND TOMATO SAUCE



A simple and creamy pasta dish with fresh ricotta and tomatoes that is extremely tasty – perfect for a mid-week family meal.

SERVES 4

INGREDIENTS

- 14 oz Conchiglioni pasta (large shells)
- 10.5 oz fresh sheep's ricotta cheese
- **14 oz canned whole peeled tomatoes**
- 1 bunch of basil
- 1 clove of garlic
- extra virgin olive oil, as needed
- 1 potato
- salt and pepper, to taste

METHOD

Sauté the garlic in a little olive oil in a heavy saucepan, remove when golden and add the whole peeled tomatoes. Cook covered over a very low heat for at least two hours. Then sieve the sauce and season with salt and pepper. Add a drizzle of raw extra virgin olive oil.
Boil the potato in its skin, peel and mash it. Mix the ricotta with the mashed potato to make a thick cream and season with salt.
Cook the pasta shells in plenty of boiling salted water and drain al dente.
Fill each pasta shell with the ricotta mixture.
Blend the basil leaves with a drizzle of olive oil to a smooth, creamy puree; keep a few basil leaves aside.
Serve in individual portions: first ladle some tomato sauce onto each plate, put 7 filled pasta shells on top and garnish with the basil puree and a few basil leaves.

Amatriciana sauce is one of the most-loved Italian pasta sauces for good reason – simplicity itself, its success depends on using the highest-quality ingredients.

SERVES 4

INGREDIENTS

- 14 oz rigatoni
- 17 oz aged Italian guanciale (salt-cured Italian pork cheek)
- **18 oz tomato passata** (tomato puree)
- 4 cups grated pecorino romano cheese

METHOD

Remove the rind and pepper from the guanciale and cut into strips. Cook in a deep skillet until it softens and melts, then add the tomato passata and simmer gently for about 15 minutes. Do not add any salt as the guanciale is already salty.
Bring plenty of water to the boil in a large saucepan, cook the pasta al dente and drain.
Add the pasta to the tomato sauce and then add 3 cups of grated pecorino cheese, stir well.
Serve with the remaining grated pecorino.

RIGATONI ALL'AMATRICIANA



TOMATO RISOTTO



A simple and creamy risotto ideal for a mid-week meal that brings summer to the table even in the heart of winter.

SERVES 4

INGREDIENTS

- 10.5 oz Carnaroli rice
- **14 oz canned whole peeled tomatoes**
- 1 bunch of basil
- ½ small yellow onion
- 3.5 cups of vegetable broth
- ½ cup of Grana Padano cheese, grated
- a pinch of sugar
- 4 tbsp extra virgin olive oil
- 2 tbsp butter
- salt, to taste

METHOD

Chop the whole peeled tomatoes, peel and chop the onion. Put both in a saucepan with a pinch of sugar, a handful of washed and dried basil leaves, 4 tablespoons of extra virgin olive oil and a generous pinch of salt. Cook the sauce covered for about 20 minutes, then remove the basil and pass the tomato sauce through a food mill.

Heat the broth and keep it warm.

Melt the butter in wide saucepan, add the rice and toast it, stirring constantly for 3-4 minutes. Add a ladleful of boiling vegetable broth and the tomato sauce and continue stirring the risotto until it is cooked, adding more vegetable broth as needed, a little at a time. Turn off the heat, add the grated cheese and stir for another minute.

Cover the saucepan and let the tomato risotto rest for 2-3 minutes before serving garnished with a few fresh basil leaves.

A fragrant dish perfect for sharing with friends.

SERVES 4

INGREDIENTS

- 2 cups of Arborio or other risotto rice
- **14 oz canned whole peeled tomatoes**
- 2 small-medium onions, chopped
- 3 cloves of garlic, chopped
- 1 green pepper, deseeded and chopped
- ½ -1 fresh chili pepper, deseeded and chopped (to taste)
- 4 tbsp olive oil
- 2 cups of vegetable broth
- 18 oz fresh, frozen or canned sweetcorn kernels
- 4 heaped tbsp coarsely chopped cilantro
- 1 cup of heavy cream
- salt and black pepper

METHOD

Lightly sauté the onions, garlic, green pepper and chili pepper in the olive oil until the vegetables are softened.
Heat the vegetable broth and keep warm.
Make a little sweetcorn puree: blitz 3.5 oz of sweetcorn in a blender with 3 tablespoons of cream to make a puree; salt to taste. Keep to one side.
Add the rice to the onions, and cook together until the rice turns slightly golden, then gradually stir in the vegetable broth, a ladleful at a time, alternating with the tomatoes with their juice. Keep stirring until all the liquid is absorbed.
The rice will be about half cooked through, still a bit tough to the teeth; then stir in the rest of the sweetcorn and half the chopped cilantro. Continue to cook over a gentle heat for another 4-5 minutes, then add the rest of the cream, and stir together with the rice mixture until the rice is just al dente.
Season with salt, pepper, add a spoon of the sweetcorn puree on each portion, sprinkle with rest of the chopped cilantro, and serve.

CREAMY CORN AND TOMATO RISOTTO



VEGETABLE LASAGNA



A delicious vegetable-based lasagna with mozzarella. Perfect for a meatless meal served with a crisp green salad or half portions as a starter.

SERVES 4

INGREDIENTS

- 9 oz fresh lasagna sheets
- **32 oz tomato passata** (tomato puree)
- 1 large zucchini, cut into fine dice
- 1 small yellow pepper, cut into fine dice
- 3.5 oz shelled peas (fresh or frozen)
- 3.5 oz spinach (fresh or frozen)
- 1 small onion, chopped finely
- 1 carrot, chopped finely
- ½ glass of white wine
- 10.5 oz mozzarella, chopped coarsely
- 1 cup of freshly grated parmesan
- 1 bay leaf
- 2 tbsp of extra virgin olive oil
- salt and pepper

METHOD

Heat a deep skillet over low heat and drizzle with extra virgin olive oil and soften the chopped carrots and onions over low heat, then add the finely diced zucchini, pepper, peas and spinach. Sauté the vegetables for 5 minutes over medium heat and season with salt and pepper.

When the vegetables are cooked, add white wine and let it evaporate. Add the tomato passata, a glass of water and the bay leaf and bring it to a boil. Then turn down the heat and simmer for 20-30 minutes until the vegetable sauce has thickened. Taste it and adjust the seasonings as needed.

Preheat the oven to 350°F. Spread a layer of the vegetable sauce on the bottom of a rectangular oven dish and then start layering the fresh lasagna sheets. Each layer of pasta should be topped with the vegetable sauce, a few pieces of coarsely chopped mozzarella and some grated parmesan until all the ingredients are used up. Finish the dish with the sauce and a generous helping of parmesan.

Bake for 20 - 25 minutes. Switch to the grill function for 5 minutes before taking it out of the oven.

Take the lasagna out and let it rest for 5 minutes before serving.

Serve warm.

A delicious and simple seafood pasta dish for a get-together with friends or a family meal; serve with Italian bread to mop up every drop of the sauce!

SERVES 4

INGREDIENTS

- 14 oz fresh tagliolini pasta
- 2.5 lb mussels in their shells
- **14 oz tomato passata** (tomato puree)
- 2 desalinated salted anchovies
- pepper, to taste
- 2 cloves of garlic
- ½ Italian chili pepper
- ½ glass of white wine
- 2 tbsp extra virgin olive oil
- salt

METHOD

Steam the mussels in a saucepan with pepper and the white wine. As soon as they open, remove them and shell the mussels; keep the liquid from the mussels for the sauce.
Put the garlic, extra virgin olive oil, chili pepper, anchovies, shelled mussels, tomato passata and a little mussel water in a large saucepan and cook gently for 12 minutes.
Cook the tagliolini in plenty of boiling salted water for 4 minutes and drain well, dress with the tomato and mussel sauce and mix well.

TAGLIOLINI WITH MUSSELS AND TOMATO SAUCE



PAPPARDELLE WITH PRAWNS AND MUSSELS



A tasty and fresh seafood pasta perfect for relaxing summer evenings with friends.

SERVES 4

INGREDIENTS

- 14 oz fresh egg pappardelle
- 18 oz shelled prawns
- 1.2 lb mussels
- **7 oz tomato passata** (tomato puree)
- 2 cloves of garlic
- 1 desalinated salted anchovy
- a few leaves of basil
- a few sprigs of parsley
- ½ Italian chili pepper
- 2 tbsp extra virgin olive oil
- ½ glass of white wine

METHOD

In a pan, steam the mussels and shell them once open and set aside, keeping a little mussel water for the sauce.
Sauté the whole cloves of garlic, slightly crushed, chili pepper and anchovy in a skillet in extra virgin olive oil, add the prawns and the shelled mussels.
Sauté the seafood and deglaze with the white wine, add the tomato passata, basil and parsley and cook for 5 minutes.
Meanwhile cook the pappardelle in boiling water and drain after 4 minutes, add the pasta to the sauce, add the mussel water, stir gently to let it combine, turn off the heat and serve immediately.

This vegetarian carbonara uses red onions to create a delicious twist on the classic Roman pasta dish. The creamy sauce clings to the 'butterfly' pasta (also called pasta bows) beautifully.

FAKE CARBONARA WITH RED ONION AND FARFALLE PASTA



SERVES 4

INGREDIENTS

- 14 oz farfalle pasta
- **14 oz canned yellow datterini tomatoes**
- 350g grated pecorino romano cheese
- 1 tbsp sugar
- 3 red onions
- 2 tbsp extra virgin olive oil
- pepper, to taste
- salt, to taste
- ½ glass of white wine

METHOD

Heat the red onion sliced into rings with the white wine in a pan and cook slowly until softened, stirring occasionally. Remove a little of the red onion and set aside for the garnish.
Cook the canned yellow datterini tomatoes in a very deep skillet in extra virgin olive oil with the sliced red onion for about 10 minutes and add the sugar.
Meanwhile cook the farfalle pasta al dente according to packet instructions.
Blend the yellow datterini tomato sauce with a handheld blender until creamy. Then add the pasta, adjust for seasoning, mix and turn off the heat. Add the grated cheese and mix gently until well-combined and creamy. Garnish with the remaining red onion.

SPAGHETTI WITH CLAMS, TOMATO AND CRUNCHY BREADCRUMBS



An Italian summer classic with a crunchy twist that is easy to make at home and will bring all the flavors of the Mediterranean to your table.

SERVES 4

INGREDIENTS

- 14 oz spaghetti
- 28 oz Mediterranean clams
- **7 oz tomato passata** (tomato puree)
- 1 cup of coarse breadcrumbs
- 2 desalinated salted anchovies
- 4 cloves of red garlic
- 3 tbsp extra virgin olive oil
- salt to taste
- a bunch of basil
- pepper, to taste
- a splash of white wine

METHOD

Take a cast-iron skillet and toast the breadcrumbs with 2 whole garlic cloves and the anchovies in 1 tablespoon of extra virgin olive oil, stirring often so they do not burn. Once toasted, remove the garlic and any remaining pieces of anchovy. Keep to garnish the spaghetti.

Prepare a tomato sauce with the passata, basil (keeping a few sprigs aside for the garnish) and 1 tablespoon of extra virgin olive oil, cooking gently for about 10 minutes.

In a deep skillet, sauté the remaining garlic in 2 tablespoons of extra virgin olive oil, add pepper to taste, add the whole clams with a splash of wine and half a glass of hot water, cook until the clams open and then remove the shells.

In the meantime, cook the spaghetti al dente according to packet instructions and drain.

Add the tomato sauce to the clams, season with salt, add the drained pasta, mix well until all the spaghetti is coated and divide into 4 serving plates. Add a generous sprinkling of toasted breadcrumbs to each and garnish with a sprig of fresh basil.

The most classic of all pasta dishes: Spaghetti with Tomato Sauce! If you order this in Naples, your waiter may ask if you want cheese; and when you say “no”, which you should do because that’s the way the locals eat it, your waiter will say: “Ah, yes, it’s better to taste the delicious tomatoes this way”.

SERVES 4

INGREDIENTS

- 14 oz spaghetti
- **14 oz canned whole peeled tomatoes,** drained, deseeded and coarsely chopped (reserve the juices to add later or for another use)
- 2 tbsp extra virgin olive oil
- 2 cloves of garlic, chopped finely
- pinch of red chili flakes
- 5/6 fresh basil leaves
- a pinch of sugar, optional
- oregano to taste
- salt

METHOD

Heat the extra virgin olive oil in a frying-pan over a medium heat; add the garlic and red chili flakes and cook together over medium low heat for a few minutes until soft and starting to caramelize.
Add the coarsely chopped tomatoes, half of the basil and a pinch of sugar if using. Season with salt and oregano.
Simmer over a gentle heat for 15-20 minutes. Taste for seasoning.
Meanwhile, bring a saucepan of water to the boil, salt and cook the spaghetti until al dente.
Drain, reserving a little bit of the cooking water, and mix with the sauce. Over a medium heat, toss the pasta and sauce, adding a little bit of the reserved tomato juices from the can and the reserved pasta water.
When the sauce and pasta have come together, serve immediately garnished with the remaining basil leaves.

SPAGHETTI WITH TOMATO AND BASIL



CURRIED RED PRAWNS IN TOMATO SAUCE



An easy lunch or supper dish that is so tasty – serve with rice or any soft bread to mop up the delicious sauce.

SERVES 4

INGREDIENTS

- 16 medium red prawns
- 1 tbsp of curry powder
- **7 oz tomato passata** (tomato puree)
- 1 shallot
- 1 sprig of sage
- salt to taste
- extra virgin olive oil

METHOD

Peel the red prawns and devein them.
Sauté the shallot in the extra virgin olive oil, add the red prawns, sauté them lightly.
Add ½ glass of hot water, the tomato passata, the sage, salt and the curry powder, cover with a lid and cook on low heat for about 30 minutes.

A perfect weekday lunch or dinner dish – try this classic Italian recipe for a family favorite dish.

SERVES 4

INGREDIENTS

- 17 oz lean ground beef
- 5 cups of stale crustless bread
- 1 large egg
- 2 oz freshly grated parmesan cheese
- 2 tbsp flat-leaf parsley, chopped
- ¾ cup of milk
- 1 clove of garlic
- ½ cup of sultanas and pine nuts
- vegetable or sunflower oil, for frying
- **21 oz canned whole peeled tomatoes**, crushed or pureed in a blender
- 1 small onion, finely chopped
- 2 tbsp extra virgin olive oil
- salt and freshly ground black pepper

METHOD

Soak the bread in a little milk. Squeeze gently to remove any excess liquid and place in a bowl with the ground beef, parsley and garlic. Mix well and add the egg, a pinch of salt, black pepper, the parmesan and sultanas and pine nuts. Combine thoroughly with your hands and shape into meatballs.

Heat the vegetable or sunflower oil in a large heavy skillet and fry the meatballs over a medium heat for 25–30 minutes. Keep turning them carefully to prevent them catching on the bottom of the pan. Remove from the skillet, drain on paper towels and keep to one side.

Meanwhile, make the tomato sauce. Sweat the onion in the extra virgin olive oil in a heavy pan over a medium heat until soft and translucent. Add the pureed whole peeled tomatoes and season with salt and black pepper. Transfer the meatballs to the sauce and cook for 10 minutes to heat through.

Serve piping hot.

MEATBALLS IN TOMATO SAUCE



TUNA FISH BURGER



A delicious spicy tuna version of a burger with a delicious homemade ketchup – this chef's recipe will delight your friends when they come over for a burger!

SERVES 4

INGREDIENTS

- 4 burger buns
- 23 oz fresh tuna, minced
- mixed spices, to taste (turmeric, cumin, anise)
- 7 oz mozzarella
- 4 lettuce leaves
- **10.5 oz tomato passata** (tomato puree)
- 1 tsp mustard
- 2 tbsp brown sugar
- 6 fl oz white vinegar
- 2 tsp soy sauce
- 2 red onions
- 1 bay leaf
- salt

METHOD

For the ketchup

Cook the tomato passata in a saucepan with half the vinegar, 1 tablespoon of brown sugar, soy sauce and a pinch of salt for 10 minutes over low heat. Slice the onions thinly and caramelize in a skillet with 1 tablespoon of brown sugar, the rest of the vinegar, two pinches of salt, and the bay leaf for 15 minutes on a low heat.

For the tuna burger

Add the spices to the minced tuna. Mix well and then form into 4 burgers; grill for 3 minutes.

In the meantime, blend the mozzarella into a cream.

To assemble the burgers, spread a little mozzarella cream and homemade ketchup on the sliced burger buns, top with a leaf of lettuce, the tuna burgers, then add more mozzarella cream and homemade ketchup and the onions and mustard, and finish with more ketchup.

This is based on a classic Neapolitan recipe for salt cod – a local favorite. If you cannot find salt cod fillet, you can use any thick fillet of firm white fish and adjust the seasoning.

SERVES 4

INGREDIENTS

- 24 oz desalted salt cod fillets
- 4 large potatoes, peeled and cut in rounds (medium thickness)
- 12 green olives
- **24 oz canned whole peeled tomatoes**, mashed with a fork, including the juice
- rice flour, to coat the salt cod
- pecorino romano cheese, to taste
- 4 cups of onions, peeled and thinly sliced
- olive or sunflower oil, for frying
- extra virgin olive oil, as needed
- salt and pepper

METHOD

Soak the salt cod fillets for a few hours, changing the water often. Dry the salt cod fillets well with paper towel. Check to see that there are no bones in the salt cod, then cut each piece of cod into 4 pieces of about 1.5 inches each keeping the skin on as it keeps the fish together during cooking.
Flour the pieces of cod, shaking off any excess flour. Fry the cod pieces in olive or sunflower oil until light golden, about 2 minutes on each side. Remove the cod pieces from the pan, carefully dry on paper towels and set aside.
Make a tomato sauce by cooking the tomatoes in a skillet with a drizzle of extra virgin olive oil. Do not add salt as the cod will be salty enough.
Cook the potatoes in boiling water for a few minutes.
Take an oven dish, cover the bottom with a few ladles of the tomato sauce and then layer half the potatoes, a sprinkling of grated pecorino romano cheese, half the salt cod and half the olives and repeat to finish all the ingredients, keeping a little tomato sauce to one side.
Cook in a pre-heated fan-assisted oven at 350°F for about 20 minutes covered with foil and then uncover and finish in the oven for another 10/15 minutes.
Serve piping hot, with the remaining tomato sauce on the side.

BAKED SALT COD WITH POTATOES AND OLIVES IN TOMATO SAUCE



PEARL BARLEY WITH OCTOPUS AND EGGPLANT "ALLA NORMA"



Surprise your guests with this Sicilian-inspired dish with a twist! Tender octopus and soft fried eggplant in a savory tomato sauce are combined with pearl barley for a dish that will please the most discerning palates.

SERVES 4

INGREDIENTS

- 10.5 oz pearl barley
- 2.4 lb frozen octopus, defrosted
- **7 oz tomato passata** (tomato puree)
- 2 medium eggplants
- basil
- salt to taste
- 2 tbsp extra virgin olive oil
- ½ glass of white wine
- 3.5 oz aged, salted ricotta

METHOD

Boil the pearl barley for 20 minutes, drain and set aside.
Take the defrosted octopus and boil it in water for about 30 minutes; leave it in its water to rest for another hour, remove and slice thinly.
Meanwhile, prepare the tomato sauce with the passata, extra virgin olive oil and white wine, salt and basil, and cook for about 15-20 minutes, then add the octopus, let it cook in the sauce for about 10 minutes.
While the sauce is cooking, cut the eggplant into cubes and fry them in extra virgin olive oil.
Add the barley and the fried eggplant cubes to the sauce with the octopus and mix; garnish with plenty of grated salted ricotta.

A lovely dish for a casual weekday dinner to welcome in the new season's peas – perfect in spring when the nights are still a little chilly.

SERVES 4

INGREDIENTS

- 28 oz lean beef chuck, diced
- 2.2 lb fresh green peas
- 2 tbsp butter
- 1 medium onion, roughly chopped
- **3.5 oz tomato passata** (tomato puree)
- 3 tbsp extra virgin olive oil
- 4 cups of beef broth
- salt and freshly ground black pepper

METHOD

Heat the butter and oil in a heavy saucepan over a medium heat and sweat the onion for a few minutes until it is soft and starts to caramelize. Add the meat and sear for 10 minutes until browned on all sides. Add the shelled peas and let them cook for another few minutes.
Pour in the beef broth and tomato passata and season with salt and black pepper. Simmer very gently over a medium heat, uncovered, for about 1 hour until the sauce has reduced a little and the meat is tender.

BEEF STEW WITH PEAS



MAINS

STUFFED TOMATOES



A delicious vegetable dish to serve with simply grilled meat or fish or as a light starter.

SERVES 4

INGREDIENTS

- **14 oz canned whole peeled tomatoes:** remove from the can (keep the juice) place on kitchen paper and salt lightly to remove excess liquid
- a small bunch of parsley
- 1 cup of crustless stale bread
- ¾ cup of pearl barley (optional), cooked first according to packet instructions.
- 1 cup of grated parmesan
- ½ cup of vegetable broth
- salt and pepper, to taste
- 1 clove of garlic, finely chopped
- extra virgin olive oil, as needed
- basil leaves, as needed to garnish

METHOD

Place the bread into a food mixer. Add the parsley, finely chopped garlic, grated parmesan, and any remaining pieces of tomatoes from the can. Blitz and season with salt, pepper, and olive oil.

In a bowl, mix the breadcrumb mixture and the cooked pearl barley, if using. Fill the tomatoes with the mixture and sprinkle some parmesan on top and a drizzle of the extra virgin olive oil.

Preheat oven to 325°F. Line an ovenproof dish with parchment paper. Place the stuffed tomatoes on the ovenproof dish and add vegetable broth and the reserved tomato juice to cover the bottom. Seal with aluminum foil. Bake the stuffed tomatoes for 30 minutes.

Remove the foil and change the oven to a grill function to slightly brown the top of the stuffed tomatoes.

Serve warm, garnished with a few fresh basil leaves and with some of the tomato-flavored broth.

A delicious brunch or side dish to serve with simple grilled meat or as part of a vegetarian feast.

SERVES 4

INGREDIENTS

- 4 long eggplants, cut in half lengthways
- 3 oz pecorino cheese, cut into small dice
- **17 oz canned whole peeled tomatoes**
- 2 tbsp breadcrumbs
- 1 clove of garlic, minced
- 3 tbsp extra virgin olive oil
- 4 tbsp grated parmesan cheese, optional
- basil leaves, torn roughly
- salt

METHOD

Cut the flesh of the eggplant into a diamond shape, being careful not to cut through the shell. Season with salt and let the eggplant rest for an hour to remove their bitter taste. After resting, squeeze them and pat them dry. Scoop out the flesh with a teaspoon and cut it into small pieces. Set the eggplant shells aside.

Heat the extra virgin olive oil in a skillet. Sauté the minced garlic and the small pieces of eggplant flesh for a few minutes, then add the whole peeled tomatoes. Cook over high heat for about 15 minutes. Turn off the heat and add the breadcrumbs and the basil leaves, roughly torn.

Preheat the oven to 375°F. Prepare the eggplant shells like a boat. First, place the diced pecorino cheese on the bottom, then cover it with the tomato and eggplant mixture. Place the stuffed eggplant in an ovenproof dish and add a little water. Bake for 1 hour.

Serve warm, sprinkled with a little grated parmesan and some fresh basil leaves.

STUFFED EGGPLANTS



RATATOUILLE



A perfect recipe for the summer, to be served as a main or side dish with sourdough bread.

SERVES 4

INGREDIENTS

- 4 peppers
- 1 onion, finely chopped
- **1 tbsp tomato paste**
- 3 zucchini
- 2 eggplants
- **14 oz canned whole peeled tomatoes**
- 1 leek (white part)
- 2 potatoes
- extra virgin olive oil, as needed
- fresh parsley, to taste
- fresh basil, to taste
- salt, to taste
- pepper, to taste

METHOD

Dice the peppers and sauté in a skillet over medium heat with the chopped onion in the extra virgin olive oil. Add the whole peeled tomatoes and the tomato paste. Cook for another 10 minutes until the peppers are soft and the sauce has thickened.
Pour the contents of the skillet into a tall, narrow pot and puree with a hand blender until it becomes a smooth cream. Slice finely the other vegetables.
Oil the bottom of an oven dish. Pour the pepper and tomato cream into the dish in a single layer and then alternate the vegetables in the dish in neat layers.
Salt the vegetables, drizzle with extra virgin olive oil, season with a little pepper and sprinkle some finely chopped parsley on the top. Cover with parchment paper, making a small hole in the top.
Cook in a preheated oven at 325°F for about 50 minutes. Remove the parchment paper and brown the top in the oven for a few more minutes.
Garnish with fresh basil.

A delicious dessert to end a dinner party – ask your guests to guess the surprise ingredient!

SERVES 4

INGREDIENTS

For the jam:

- **35 oz canned cherry tomatoes**
- 1.5 cups of sugar
- 2 pieces of orange peel
- Jars to be sterilized

For the panna cotta:

- 4 cups of fresh heavy cream
- 1 cup of sugar
- 1 vanilla bean
- 6 sheets of leaf gelatin
- extra virgin olive oil to taste
- smoked Maldon salt to taste
- basil

METHOD

To make the jam, remove the skin from the canned cherry tomatoes if they are not peeled. Coarsely chop the tomatoes and add them to the sugar. Leave to rest for 3 hours. Next put everything in a pan and bring to the boil, then lower the heat and cook for about an hour and a half over a very low heat. When the cooking is complete, add the orange peel and pot the tomato jam in previously sterilized jars. Store in a cool, dry place. Once a jar has been opened, store in the fridge and consume rapidly.

To make the panna cotta, soak the gelatin leaves in water and ice. Score the vanilla bean lengthwise and scrape out the seed pulp with a knife. Put the cream, sugar and vanilla seeds and bean in a saucepan. Heat everything over a low heat and turn off as soon as the cream comes to the boil. Remove the vanilla bean. Once the gelatin is soft, squeeze out the excess moisture and add to the saucepan with the warm cream. Whisk by hand until the gelatin is dissolved (you could also use a hand blender). Take some dessert or brandy glasses, pour in the mixture and chill for about 4 hours. Garnish with the tomato jam and some micro leaves of basil and a drizzle of extra virgin olive oil and smoked Maldon salt to taste, if you like.

PANNA COTTA WITH TOMATO JAM



The gingernut-fresh basil crust is delightfully unusual, and the tomato jam is so delicious, you may make double the amount to serve with a cheese plate.

TOMATO-TOPPED CHEESECAKE WITH GINGERNUT-FRESH BASIL CRUST WITH TOMATO JAM



SERVES 10-12

INGREDIENTS

For the biscuit crust:
- 6 oz gingernut biscuits
- ½ cup of butter, melted
- 2-3 tbsp sugar (it depends on the sweetness of the gingersnap cookies)
- 1 cup of fresh basil, thinly sliced

For the ricotta filling:
- 16 oz whole milk ricotta cheese
- 2 egg yolks
- 1 whole egg
- 4-5 tbsp whipping cream
- 3-4 tbsp sugar
- grated zest of 1 lemon or several dashes pure lemon extract
- pinch of salt

For the topping:
- **6 oz tomato passata** (tomato puree)
- ½ cup of water
- 1 tbsp sugar
- 1 stalk celery, finely chopped
- 1 tsp salt
- 1 packet powdered gelatine

For the caramelized tomato jam:
- 10 oz sugar
- **32 oz canned whole peeled tomatoes**
- large pinch salt

To garnish:
- about 10-12 fresh basil leaves

METHOD

Crush the biscuits and mix with the melted butter, sugar, and basil; press into the bottom of a cake or pie dish, and place in the refrigerator to chill while you prepare the filling. Break up the ricotta in a mixing bowl, and beat in the egg yolks and whole eggs, then add the cream, sugar, lemon zest or extract, and salt. Spread the ricotta mixture over the chilled crust. Preheat the oven to 340°F and bake for about 20 minutes or until the cheesecake turns golden on top and is slightly set. Remove from the oven and leave to cool. Combine the tomato passata with half the water, the sugar, the celery and the salt. Bring to a boil, then reduce the heat and simmer 10-15 minutes or until the celery softens; add more water if it gets too thick or might burn. Meanwhile, sprinkle the gelatine over the remaining water and leave about 5 minutes until it is softened, and thickened. Strain the tomato sauce, pressing the celery to extract as much of the celery flavor as you can; discard the solids. Add the softened gelatine to the tomatoes, mix well and cook over a medium low heat until the gelatine dissolves completely. Pour the strained tomato mixture over the cheesecake, tilting the pan so that the tomato layer is thin and even. Place in the refrigerator and chill until ready to serve. To make the tomato jam, place the sugar in an even layer in a heavy-bottomed saucepan. Cook over a medium low heat until the sugar begins to melt and color. Add the whole tomatoes from the can, reserving the juice; break the tomatoes up with a wooden spoon as you cook them. You want the jam chunky. When they are slightly browned here and there, add the juice that the tomatoes came in, taking care that the sugar does not burn. Cook together, stirring every so often, until the tomatoes have concentrated to a thick, jammy consistency; it will take about an hour. Serve the slices of cheesecake garnished with fresh basil and the tomato jam on the side.

The canned tomatoes help make this cake moist and dense for a surprising but delicious twist on a traditional apple cake!

SERVES 12

INGREDIENTS

- 1.5 cups of plain flour
- 1.5 cups of whole wheat flour
- 2 tbsp ground flaxseed (optional)
- 1 tbsp baking powder
- 2 tsp cinnamon
- ½ tsp salt
- 4 tart apples, unpeeled and cut into large (½"-1") chunks
- 1 tbsp lemon juice (or enough to keep the apples from turning brown)
- 3 large eggs
- 7 tbsp canola or olive oil
- 1 cup of brown sugar
- ½ cup of sugar
- **5 oz canned whole peeled tomatoes**
- orange juice or water (about ½ cup)
- 2 tsp vanilla extract
- 1 cup of chopped walnuts or pecans (optional)
- non-stick cooking spray or butter to grease the tin

METHOD

Preheat the oven to 350°F. Spray a cake tin well with nonstick cooking spray or grease with butter using parchment paper.

In a large bowl, stir together the flours, flax seed, baking powder, cinnamon and salt. In another bowl, toss the apple chunks with the lemon juice, about ¼ cup of the sugar and a bit of cinnamon; set aside.

In a third bowl, whisk together the eggs, oil, brown sugar, the rest of the sugar, tomatoes, orange juice and vanilla until smooth. Add to the dry ingredients and stir just until mixed through.

Pour a third of the batter into the prepared pan and smooth the top. Scatter with a third of the apples (and half the nuts, if you're using them), then repeat with another layer of batter and apples and nuts, and a final layer of batter, then apples on the top. (Nuts are best kept inside the cake to keep them from burning.) Pour any juices that accumulated in the bottom of the apple bowl on the top.

Bake for 1 hour and 15 minutes, until golden and springy to the touch.

Cool the cake in the pan to lukewarm before inverting it onto a wire rack or plate.

TOMATO APPLE CAKE



A delicious twist on a classic apple pie. These mini apple pies are perfect for an elegant dinner party or celebration that can be prepared in advance leaving you to spend time with your guests – just give free rein to your creativity in decorating the plates!

MINI APPLE PIES WITH CHERRY TOMATO JAM



SERVES 4

INGREDIENTS

For the pastry:
- 4 cups of Italian type 00 extra fine flour
- 9 oz butter
- ⅓ cup of icing sugar
- 7 tbsp iced water
- Salt

For the filling:
- 5-7 cups of reinette apples
- 1 tsp cinnamon
- 1 tsp vanilla extract
- 2 cups of water
- 1 lemon
- ½ cup of sugar
- 4 tbsp butter
- 3 tbsp raisins
- a little milk, to brush the pies

For the jam:
- **10.5 oz canned drained cherry tomatoes**
- ½ cup of sugar
- ¾ tsp salt

To garnish:
- A few sticks of cinnamon, an apple, a handful of raisins and icing sugar, a few berries or redcurrants as you wish.

METHOD

First cut the cold butter into small pieces and put it in a food mixer with the flour, salt and sugar, and mix for a minute. Add the iced water and mix just for a few seconds to get a rough dough, turn it onto a work surface and knead by hand until it is smooth and well mixed, wrap in plastic wrap and leave to rest in the refrigerator. Wash and peel the apples, cut them into small pieces and place them in a bowl with water with a little lemon juice. Heat the sugar, cinnamon and vanilla in a non-stick saucepan. Add the water and let the caramel cook, stirring with a wooden spoon, until it forms large bubbles. Then add the butter to the caramel and let it melt, add the apples and raisins, sauté the mixture for a few minutes until the apples have softened a little, take off the heat and let the mixture cool. Drain the canned cherry tomatoes, put them in a saucepan with the sugar and salt and simmer gently for about 10 minutes, stirring occasionally with a wooden spoon. Then pour the jam into a jar and let it cool.

Lightly grease four 8 inch fluted tart tins with butter. Take the pastry from the refrigerator, and on a floured work surface divide it into 8 small pieces. Roll each pastry piece out with a rolling pin to a thickness of about ¼ inch. Line the tins with four of the eight pastry rounds and put the apple mixture into the center of each, forming a little mound, dividing the mixture equally. Cover with the remaining four pieces and press down the edges, cutting off any excess pastry. Crimp the pie crust of each pie using your index finger to push down on the edge of the pastry and the finger and thumb of your other hand to pinch the pastry either side. With a sharp knife, make a few slits in each pie near the center. Brush the pies with a little milk and cook in a conventional oven at 325°F for 35 minutes. Once the apple pies are golden, turn the oven off and leave them to cool in the oven. Take the cool pies out of the oven and place them on individual dessert plates. Place the cherry tomato jam on a dessert spoon or on the side, a slice of fresh apple, a few raisins and some icing sugar. Decorate each plate with a few redcurrants, berries or as you wish.

ACKNOWLEDGEMENTS

We extend our gratitude to the individuals whose expertise and creative vision have played a vital role in bringing this recipe book to life.

*To **Massimo Riccioli and Viviana Marrocoli,** we offer our sincere thanks for their culinary knowledge and exceptional contributions to the recipe development.*

*We are equally indebted to **Nicola Galiero** for his outstanding photography, capturing the essence of each dish.*



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DAVIA CRAGNANO

PANCRAZIO

SICA

TORRENTE
buccati dal sole del sud