

June IN THE ISSUE



COVER RECIPE ❖

Pasta with sausage & tomato

SERVES 2

200g pappardelle

3 garlic cloves, peeled, finely chopped

1 tbsp tomato purée

2 tbsp extra-virgin olive oil

10 ripe plum tomatoes

2 spicy Italian sausages, skin removed, crumbled

**a pinch of dried red chilli, if you like your pasta spicy
salt and freshly ground black pepper**

**2 tbsp smoked ricotta or mozzarella, or grated Pecorino
chopped basil, to garnish**

Fry the sausage in the oil in a large frying pan over a medium-high heat, until browned all over. Add the garlic and tomato purée to the pan, then sauté for another minute or two. Cut the tomatoes in half, then add them to the pan. Stir and cook for about 10-15 minutes. Stir in some extra dried chilli if you like it hot, then season with salt and pepper.

Meanwhile, bring a saucepan of salted water to the boil, add the pappardelle and cook according to the packet instructions, until al dente. Drain.

Stir the pappardelle through the sauce, then serve with a little chopped basil and a dollop of ricotta scattered over the top.

IN SEASON

8 What's in season

12 Five reasons to visit Lake Garda

14 In print

The latest Italian cook book releases.

15 Katie Caldesi, a cook's travels

Katie takes her children nettle gathering.

16 Perfect pasta ❖

Handy accessories for creating the best pasta recipes.

19 What's on... June

Food events taking place in Italy and the UK during June.

FEATURES

44 Vero Italiano: The classics ❖

Mario Matassa uncovers the truth behind traditional Italian dishes.

52 I am love ❖

Chef Carlo Cracco talks about creating the food for the new film.

60 Global eating Italian-style

Francesca Unsworth looks at how global dining is changing.

72 Gourmet Guide to Turin

Becky Ambury explores the foodie haven in Piedmont.



24



59



74

RECIPES

10 In season recipes

Mario Matassa creates four tasty dishes using June's ingredients.

22 Pronto! Meals in minutes

Six speedy dinners that take the stress out of mid-week cooking.

26 New ideas for Italy's staple ❀

Jacob Kennedy's inventive take on some classic pasta recipes.

38 Perfect start

Five starter ideas that set the standard for a family meal.

56 For all ages

Tessa Kiros's colourful creations will appeal to adults and kids alike.

65 The elegance of simplicity

Luciana Sampogna goes back to Italian basics with a selection of simple recipes that taste divine.

78 A taste of Tuscany ❀

Valentina Harris picks three of her favourite dessert recipes from the region of Tuscany.

83 4 takes on asparagus ❀

Four ways to enjoy the seasonal delicacy.

98 Cucina della nonna

Paolo Arrigo recreates his nonna's recipe for stuffed onions.

❀ Denotes on the cover

TRIED & TASTED

90 Drink Italia

All you need to know about Italian wine.

92 Penne pasta taste test ❀

We put dried penne to the test.

EVERY ISSUE

21 In the mail

51 Back issues

77 Cookery school in focus

88 Ask Taste Italia

97 Next issue

Turn the page for a full listing of this month's recipes in our recipe finder

Subscribe
Subscribe to *Taste Italia* and save over £1 on each issue!

36

