

World Gourmet Summit 2006
Culinary Masterclass
Singapore Tourism Board, Auditorium

20 April 2005 /3.00pm – 5.00pm

GRAGNANO FETTUCCELLE PASTA SERVED WITH ANCHOVIES
AND GREEN CAPSCIUMS

Presented by
Masterchef Gennaro Esposito

Serves 4

Ingredients:

Gragnano Fettucelle Pasta

- 400g Fettucelle pasta
- 300g Fresh anchovies, cut lengthwise and boned
- 100ml Vinegar
- 10g Salt
- 300g Sweet green capsicums, seeded and chopped
- 5 Fresh oregano leaves
- Olive oil, to taste

Sauce

- 1 Garlic clove, peeled and chopped
- 120ml Extra virgin olive oil
- 1 Red capsicum, seeded and chopped
- 5 Ripe tomatoes, peeled and diced
- 5 Flat-leaf parsley, chopped
- 3 Basil leaves, chopped
- 100g Fresh tuna "diced"



Method

1. For the sauce: Sweat the chopped garlic in the olive oil, add the chopped red capsicum and sauté for 3 minutes. Add the diced tomatoes, chopped basil and parsley and cook for another minute. Keep warm.
2. Marinate the anchovies with vinegar, salt and a little of olive oil for 30 minutes.
3. Cook the pasta in a pot of salted, boiling water until al dente; then drain well. Gently toss the paste with the sauce; add the marinated anchovies, fresh oregano and drizzle with a little olive oil. Toss well and transfer to warm serving plates and serve.