

Marcozzi pasta

In Campofilone, a small town in the Marche region of Italy, pasta aficionados use their years of experience to create 40 different shapes and sizes of this delicious Italian staple. Their maccheroncini is a speciality, traditionally made using 10 whole eggs for every kilo of flour, no water, and kneaded by hand. The pastry is rolled into an extremely fine sheet and it is a delicate pasta to cook.

The hand-selected ingredients are simple — wheat, bran, organic eggs. Only small batches of pasta are made to ensure a consistently high standard. Experienced chefs taste the pasta before it is sold.

An excellent pasta recipe, easy enough for the most amateur cook to master is Hot Tagliatelle. The tagliatelle from Antica Pasta by Marcozzi reveal the flavour of Campofilone traditions and are perfect for this starter.



HOT TAGLIATELLE (Serves 3/4 people)

Ingredients: 250g Antica Pasta tagliatelle, 250g hot salsiccia (italian sausage), 3 courgettes, chopped tomatoes, 1 onion, 1 sprig of parsley, extra virgin olive oil, salt, parmesan cheese to taste.

Directions:

Cook the pasta in a pan of salted water until it is 'al dente'. While it is cooking heat some olive oil in a pan and add the finely chopped onion. Cook until the onion is soft and clear, then add the sliced courgettes. Wilt the vegetables over a low heat before adding the chopped sausage and letting it cook for a few minutes. Add parsley, tomato and salt to taste then serve it with the tagliatelle.

L'Antica Pasta

