

World Gourmet Summit 2008

Singapore Tourism Board Auditorium

23 April 2008 / 9.00am to 10.00am

PACCHERI WITH ORANGE & CHERRY TOMATO

Presented by
Carlo Marengoni

Ingredients:	
1kg	paccheri pasta
Pasta Sauce	
50ml	extra virgin olive oil
1	onion, peeled and opped
100ml	orange juice
150g	cherry tomatoes
100g	sun-dried tomatoes
50g	orange zest
50g	chopped parsley
50g	grated pecorino cheese



Recipe Notes:

Method for Cooking:

Cook the paccheri pasta in a pot of boiling water for 10 minutes. Drain well and set aside.

For the pasta sauce:

Heat the olive oil in a saucepan and sauté the chopped onions until fragrant. Add in the orange juice, cherry tomatoes, sun-dried tomatoes and orange zest and cook for a few minutes.

To serve:

Place the cooked pasta into each serving plate and ladle the pasta sauce over and toss well. Garnish with chopped parsley and grated pecorino cheese.