

World Gourmet Summit 2007
Grand Copthorne Waterfront Hotel Singapore

23 April 2007 / 3.00pm to 5.00pm

PIPETTE RIGATE PASTA SALAD
TUNA, CAPERS, SUN-DRIED TOMATOES

Presented by
Michele Pavanello

Ingredients:	
250gms	Tuna in Oil
200gms	Vine Tomatoes, Seeded and Diced
200gms	Sun-Dried Tomatoes, Chopped
100gms	Onions, Peeled and Thinly Sliced
80gms	Capers
10gms	Fresh Basil, Chopped
10gms	Fresh Italian Parsley, Chopped
2gms	Freshly Ground Pepper
320gms	Pipette Rigate Pasta
60ml	Extra Virgin Olive Oil



Recipe Notes:

Method for Cooking:

1. Mix tuna, vine tomatoes, sun-dried tomatoes, sliced onions capers, chopped basil, parsley and freshly ground pepper in a bowl and marinate overnight for 12 hours to infuse the flavours .
2. Bring a pot of salted water to a boil and cook the pipette rigate until al dente, for 5 to 6 minutes. Drain pasta thoroughly in a colander. Lightly toss pasta with olive oil and marinated tuna. Serve immediately.