Rigatoni Campagnolo

Serves 4

Prep Time: 20 mins

Cook Time: 40 mins

A family favourite, goat cheese adds a tangy creaminess to this pasta dish.

Ingredients:

2 Red Peppers, Cored, Seeded & Cut Into 2 Inch Pieces

1 Small Red Onion, Peeled & Chopped

2 Cloves Garlic, Peeled And Minced

4 Links Italian Sausage (Hot or Mild)

3 Tablespoons Olive Oil

1 (28 oz) Can Imported Crushed Tomatoes

3 Tablespoons Fresh, Chopped Basil

Salt & Pepper

Red Pepper Flakes (Optional)

1 (4 Ounce) Package Goat Cheese, Cut Into 4 Slices

1 Pound Rigatoni Pasta

Directions:

In a heavy saucepan, add the olive oil, and then brown the sausage links well on all sides over medium heat.

Remove from the pot, and slice the sausages into 1/3 inch slices.

Add the onions, and cook for about 5 minutes or until soft.

Add the garlic, and cook an additional minute or two.

Add the tomatoes, basil, salt, pepper and red pepper flakes if using and mix well, then add the sausages to the sauce.

Continue to cook for about 20 minutes over low heat, or until the sauce has thickened.

Add the red pepper to the sauce and keep it warm while you cook the pasta.

Cook the pasta until it is "al dente", and then drain.

Mix the pasta with the warm sauce.

Serve in individual bowls, with a slice of goat cheese on top.

Risotto With Fava Beans & Candied Lemon

Serves 4

Prep Time: 25 mins

Cook Time: 40 mins

A fresh and vibrant risotto dish to celebrate spring.

Ingredients:

2 Tablespoons Unsalted Butter

2 Tablespoons Olive Oil

1/2 Cup Finely Chopped Onion

1/2 Cup Finely Chopped Pancetta

1 1/2 Cups Arborio Rice

1/2 Cup White Wine

6 Cups Vegetable or Chicken Broth

1 1/2 Cups Fresh, Shelled Fava Beans

1/2 Cup Fresh, Chopped Parsley, or Other Fresh Chopped Herb

To Finish:

1/4 Cup Grated Pecorino Romano Cheese

2 Tablespoons Butter

Candied Lemon

1/2 Cup Sugar

1/2 Cup Water

1 Lemon

Directions:

To Make the Candied Lemon: Heat the sugar and water in a small pan and cook until the mixture starts to become syrupy and just begins to color.

Remove the peel from the lemon and cut away as much as the white pith as you can with a sharp knife.

Cut the peel into thin strips and drop into the sugar syrup.

Cook for about 3 minutes over medium low heat.

Remove the peel from the syrup, letting it cool on a plate until needed.

For The Risotto: Heat the 4 tablespoons of butter and oil in a heavy saucepan.

Add the onions and cook until translucent.

Add the pancetta and cook until no longer pink.

Add the rice and stir until it is well coated with the butter and oil mixture.

Begin to add the wine, and stir continually over medium heat until it is absorbed.

Start to add 1/2 cup of hot broth, stirring as it is absorbed.

Continue in this manner, adding ladles full of hot broth, and stirring continuously.

About 10 minutes into the cooking time, add the fava beans and continue cooking for about 15 minutes more, or until the rice is cooked, but remains slightly firm to the teeth.

Remove from the heat, add the remaining butter and the pecorino cheese.

Serve, scattering the candied lemon on top of each bowl of risotto.