

## CIME DI RAPA

### METHOD

*Recipes from Pasta Love by Jaclyn Crupi*

Bring a large pot of well-salted water to the boil. Chop up a bunch of Cime di Rapa and boil for 5 minutes.

With a slotted spoon remove the Cime di Rapa and drain. Add the pasta to the water and cook until al dente.

In a fry pan, fry two cloves of chopped garlic, two anchovies and some chilli in olive oil.

Add the cime di Rapa and some salt to the fry pan. Add the pasta and a ladleful of pasta water to the fry pan and bring the pasta and sauce together. Add more pasta water if needed. Drizzle with the freshest olive oil you have and serve with pangrattato.

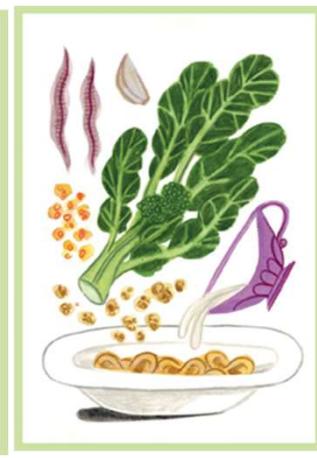
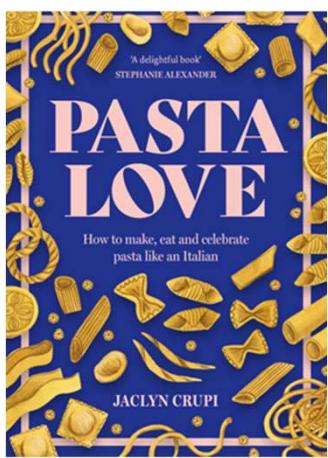
### PASTA

Orecchiette, cavatelli, fusilli (dried or fresh)



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# PASTA E FAGIOLI

*Recipes from Pasta Love by Jaclyn Crupi*

## PASTA

Conchiglie, ditalini, lumaconi (dried as these shapes are not possible to make fresh)

## METHOD

Soak 300 g of dried borlotti beans overnight. Drain and cook the beans in water until tender (1–1.5 hours). Leave beans to cool in the cooking liquid.

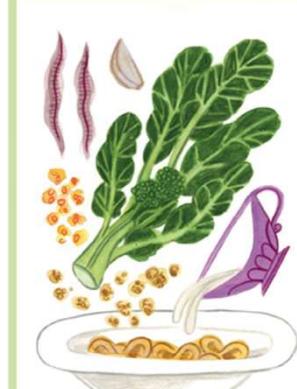
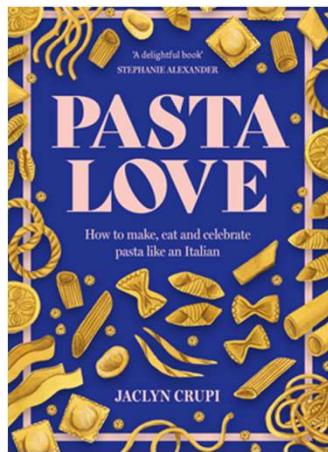
Crush one clove of garlic with the side of a knife and fry it along with one chopped stalk of celery and a sprig of rosemary in a large saucepan. Add a tin of chopped tomatoes. Cook for 10 minutes.

Add the beans and two ladles of their cooking water. Add salt and cook for 10 minutes. Add some more cooking liquid and the pasta (200 g). Cook until al dente. Drizzle with the freshest olive oil you have and serve.



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# NETTLE PASTA

*Recipes from Pasta Love by Jaclyn Crupi*

## PASTA

Paccheri, rigatoni, mezze maniche, calamarata (fresh or dried)

If making fresh pasta you could add some nettle purée to the pasta dough (you might need to compensate for the extra hydration by adding some extra flour).

## METHOD

Blanch a bunch of nettle or cavolo nero or warrigal green leaves (remove stalks) and two peeled garlic cloves in a large pot of well-salted water for 5 minutes.

Remove the greens and garlic with tongs and place in a blender or food processor and purée until smooth. Pour in 200 ml olive oil and blitz until smooth. Add the zest of a lemon.

Cook the pasta in the same pot as the greens until al dente.

Combine the pasta and the sauce along with a little bit of cooking liquid. Serve with grated parmesan or ricotta.



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