

SIRROMET®



A FIVE STAR WINERY



Spaghetti with Grape Tomato and Rocket Tapenade

Serves: 4 Preparation: 10 mins Cooking: 5 mins

You'll need

1 punnet	The Original™ grape tomatoes
1/2 cup	Spanish onion, diced
1/2 cup	Peas
1 cup	Rocket leaves
1/2 cup	Green olives, sliced
1 tsp	Red chilli, seeds removed and finely diced
1/2 cup	Basil leaves
1 clove	Garlic, crushed
200g	Spaghetti
1/2 cup	Pecorino or parmesan, grated
100ml	Olive oil
Pinch	Salt and pepper, to taste

Wine match

2014 Vineyard Selection Pinot Gris

This recipe was written and supplied by Andrew Mirosh

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Method

1. Halve the grape tomatoes and place half of these on a baking tray, cut side up. Cook at 100C for 2 hours. Cool.
2. For tapenade, place half the oven-dried grape tomatoes, rocket, 1/4 cup cheese, basil, garlic and 50ml olive oil in a food processor and blend until smooth. Season with salt and pepper to taste.
3. Cook spaghetti in boiling salted water until 'al dente'. Add peas to the water for last two minutes, until cooked. Drain, keep warm.
4. Heat remaining oil in a large pan and add onion and chilli.
Fry until onion is soft.
5. Add cooked spaghetti and peas, remaining oven-dried grape tomatoes, remaining fresh grape tomatoes, olives and half the tapenade.
Toss until warmed through.
6. Divide between bowls, top with remaining tapenade and remaining cheese.

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