

Pasta

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Jamie Spaghetti Bolognese



Ingredients

- 2 cloves of garlic
- 1 onion
- 2 sprigs of fresh rosemary
- 6 rashers dry-cured higher-welfare smoked streaky bacon
- olive oil
- 500 g minced beef
- 200 ml red wine
- 1 x 280 g jar of sun-dried tomatoes
- 2 x 400 g tins of plum tomatoes
- 500 g dried spaghetti
- Parmesan cheese
- extra virgin olive oil

Method

1. Preheat the oven to 180°C/350°F/gas 4.
2. Peel and finely chop the garlic and onions, pick and finely chop the rosemary, then finely slice the bacon.
3. Heat a splash of oil in a casserole pan on a medium heat, add the bacon, rosemary, garlic and onion and cook for 5 minutes, or until softened, stirring occasionally.
4. Add the minced beef, breaking it apart with the back of a spoon, then cook for 2 to 3 minutes, or until starting to brown, then pour in the wine. Leave to bubble and cook away.
5. Meanwhile, drain and tip the sun-dried tomatoes into a food processor, blitz to a paste, then add to the pan with the tomatoes. Stir well, break the plum tomatoes apart a little.
6. Cover with a lid then place in the oven for 1 hour, removing the lid and giving it a stir after 30 minutes – if it looks a little dry at this stage, add a splash of water to help it along.
7. About 10 minutes before the time is up, cook the spaghetti in boiling salted water according to the packet instructions.
8. Once the spaghetti is cooked, drain, reserving a mugful of cooking water, then return to the pan with a few spoons of Bolognese, a good grating of Parmesan and a drizzle of extra virgin olive oil.
9. Toss to coat the spaghetti, loosening with a splash of cooking water, if needed.
10. Divide the spaghetti between plates or bowls, add a good spoonful of Bolognese to each, then serve with a fine grating of Parmesan.

Spaghetti all'Amatriciana



Ingredients

- 4 onions
- 2 cloves garlic
- 400 gr tin tomatoes
- small tin of tomato paste
- pack of salted bacon from Delhaize or similar (e.g. pancetta)
- 1 tsp chili flakes
- olive oil

Method

1. Chop onions and mince garlic, cube bacon
2. Put olive oil in a pan and add the meat, fry until crisp
3. Add the onions and garlic for a few minutes until soft
4. Add salt, pepper and chili flakes
5. Add tomatoes and stir, reduce heat and continue stirring occasionally for 15-20 minutes

Roasted Broccoli & Bacon Conchiglie Bake with Lemon Crème Fraîche

Ingredients

- 300 gr conchiglie or other favourite pasta shape
- 1 large head of broccoli, chopped into small bits (the size of rough granola)
- 160 gr free-range bacon lardons
- A few sprigs of fresh thyme
- 3 tablespoons olive oil
- 400 gr crème fraîche
- 100 gr spinach, roughly chopped
- 1/2 a lemon, juice only
- 1 teaspoon sea salt (optional)
- 30 gr Parmesan cheese, grated
- 40 gr panko or fresh, white breadcrumbs

Method

1. **Preheat the oven to 200C fan/220C/gas 7**
2. Cook the conchiglie in boiling salted water for 10 minutes, then drain.
3. While the pasta is cooking, tip the broccoli, bacon and thyme into a large roasting tin, mix with 1 tablespoon of the olive oil, then transfer to the oven and roast for 10 minutes while the pasta cooks.
4. Stir the cooked, drained pasta through the roasted broccolie and bacon, along with another tablespoon of oil, the creme fraiche, spinach, lemon juice and sea salt (if using).
5. Scatter the dish with the Parmesan and breadcrumbs, drizzle with the remaining tablespoon of oil, then bake for a further 15-20 minutes, until the top is golden brown and crunch. Serve hot.

Notes

- "I like to make this mac & cheese-style dish in a large, shallow roasting tin, so you get the maximum surface area for the crunchy topping. There's broccoli and spinach for added greens and a wonderful savoury note from the bacon. Feel free to use any cheese you have left over in the fridge: blue cheese or cheddar would work well."

- **"Make it veggie:** Consider substituting the bacon with a jar of sliced artichokes, drained and chopped into slightly smaller bits, and use vegetarian Parmesan."
- Rukmini Iyer, *The Quick Roasting Tin*, page 62

Barbara's spaghettisaus (de beste)

Ingredients

- 500 gr gehakt (gemengd varken/rund)
- Diepvrieschampignons
- 1 ui
- Cayenne peper
- peper en zout
- spaghettikruiden
- 2 laurier
- 2 look (of 1 grote)
- een pot goeie slechte spaghettisaus van Delhaize of Colruyt (met het witte deksel)
- 1 klein blikje tomatenpuree

Method

1. Bak de fijn gesnipperde ui aan in boter
2. Doe het gehakt erbij en bak het bruin, kruid met peper en zout
3. Voeg de tomatenpuree erbij en roer het door het gehakt
4. Voeg vervolgens de pot tomatensaus toe
5. Alle kruiden en fijngeperste look mogen in de pot
6. Als laatste kunnen (veel) diepvrieschampignons bijgevoegd worden
7. Laat de saus minstens 15 min pruttelen

Ultimate Mac & Cheese



Ingredients

- 250g pasta of your choice (e.g. macaroni)
- 200g streaky bacon, chopped
- 60g butter
- 3 heaped tablespoons plain flour
- 500ml full fat milk
- 150g Cheddar cheese, grated
- 150g mozzarella cheese, grated
- 50g Parmesan cheese, grated
- 2 teaspoons mustard
- 1 tiny splash Worcestershire sauce
- 1/2 teaspoon white pepper
- 1/4 teaspoon ground nutmeg
- salt, to taste
- 30 to 50g breadcrumbs
- olive oil

Method

1. Preheat the oven to 220 C / Gas 7.
2. Bring a saucepan of salted water to the boil over a high heat. Cook your pasta in salted water according to the instructions on the packet or until al dente. Meanwhile, fry the bacon in a little oil over a medium heat until golden brown. When both of these steps are complete, put to one side.
3. Melt your butter in a separate pan over a medium heat, being careful not to burn it. Stir in your flour with a whisk until a solid dough-like formation appears. At this point slowly and little by little, making sure you continue to whisk throughout, add in your milk - ensuring no lumps form.
4. Once all the milk has been incorporated and the sauce has thickened, add in all of your Cheddar, mozzarella, half of your Parmesan, and all of your mustard, Worcestershire sauce, white pepper, nutmeg and salt to taste. Continue whisking until you have a smooth texture. Combine with your bacon and pasta and give it a good mix so all the pasta is covered.
5. Pop it in a suitably sized ovenproof dish. Sprinkle your breadcrumbs and leftover Parmesan on top so all the top is mostly covered, drizzle a little olive oil over to ensure the breadcrumbs crisp nicely.
6. Bake in the preheated oven for around 20 minutes or until the top is browned and crispy. Remove from the oven and serve.

Notes

- Mix Parmesan with eg Gruyere for the topping
- Homemade breadcrumbs work better than breadcrumb packets from the shops (better crunch on top)
- Use flavoured cheeses like smoked or spicy for a deeper flavour
- Can prepare in advance, but don't put the bread crumbs and olive oil before it's ready to go in the oven

Pasta with 15-Minute Burst Cherry Tomato Sauce



Ingredients

- 450gr pasta

- Kosher salt
- 5 tablespoons of olive oil
- 2 large garlic cloves, finely chopped
- about 800 gr cherry tomatoes
- 1/2 teaspoon freshly ground black pepper
- Pinch of sugar
- 20 gr coarsely chopped fresh basil
- Freshly grated Parmesan (for serving)

Method

1. Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente; drain and transfer to a large bowl.
2. Meanwhile, heat oil in a 12" skillet or wide heavy saucepan over medium-high. Add garlic, then tomatoes, pepper, sugar, and 1 tsp. salt. Cook, stirring occasionally, until tomatoes burst and release their juices to form a sauce, 6-8 minutes.
3. Toss pasta with tomato sauce and basil. Top with Parmesan.

Notes

- Can add pre-cooked meats at the last step as well