

Good Living

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LAST ORDERS

Food to die for



Crema of
the crop, p5

Where the
crab is fab, p7

The world's
favourite fruit, p10

IN STORE

Master pasta

It's called Pirro Filei Calabresi but this is actually a type of strozzapreti pasta which translates as "priest stranglers", supposedly referring to a gluttonous priest's fatal encounter with this pasta shape. Made in Calabria from durum wheat and water, the robust pasta is rolled around a small piece of iron to produce the characteristic twisted shape. The texture is bold but one slight drawback is its 18 minutes' cooking time. Importer Leo Madafferi doesn't see that as a problem: "Good pasta takes a long time to cook but the end result is great. Just serve it with a fresh tomato sauce."

\$3.45/500g Continental delis.

Tuna in

One of the most ancient towns in Sicily, Sciacca is a picturesque fishing port where the Agostino Recca company has been processing tuna, clams and anchovies for four generations.

Melbourne's Raw Materials now imports the products. The Agostino Recca Tuna Fillets, chunky pieces of yellowfin preserved in olive oil and salt, would make a tasty salad nicoise or pile them on hot sourdough toast for an instant satisfying lunch.



\$13/200g, Fairlight Gourmet Butchers, Fairlight, 9949 2460; and the anchovies at AC Butchery, Rose Bay, 9363 4971.

Flower feast

Artichokes are thought to have first been cultivated in Sicily and are classified as an inflorescent vegetable (that is, one with an edible

flower). In the new Select jars of chargrilled artichoke, the unopened flower and stem are marinated in sunflower oil and wine vinegar. With a mild, smoky taste, they are perfect for antipasto or in a salad with witlof, prawns and cannellini beans. *\$4.99/280g, Woolworths stores.*

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