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SARAGOLLA DURUM WHEAT PACCHERI PASTA WITH ASPARAGUS, SARDINIAN MULLET BOTTARGA AND GOLDEN HABENERO CHILLIS

Londoners can now get their hands on some of the most delicious and hard-to-come-by Italian ingredients through tasting box delivery service originario. Here, the company's gastronomic mastermind Luca Zampa shares a recipe using local and artisanal specialities from June's box. Buon appetito!

SERVES 4

INGREDIENTS

320g Saragolla durum wheat paccheri pasta by Sabatini¹
300g white asparagus
 Zest of half a lemon
100g Cabras bottarga²
 80g butter
8 tbsp of extra virgin olive oil Casino Caprafico³
 1 Golden Habenero chilli pepper in extra virgin olive oil by Lu Cavaliere⁴
2 tsps of oil from chilli pepper jar
 40g coarse salt
Fresh dill

METHOD

1. Wash the asparagus. Remove the tough part of the stem and cut into thin strips lengthwise.
2. Cut the lemon zest into thin strips.
3. Thinly slice the bottarga.
4. Fill a deep pot (8 litres or bigger) with 5 litres of water. When it boils, add 40 grams of salt. Boil the Saragolla paccheri for 13 minutes (follow the timing exactly). Meanwhile, melt the butter in a large frying pan. Add 4 tablespoons of extra virgin olive oil and half a ladle of the cooking water from the pasta. Remove frying pan from the heat.
5. Remove the pasta from heat and allow to rest in the water for one minute.
6. Drain, then add the butter and oil mixture. Mix well, and add the uncooked asparagus, strips of bottarga, lemon zest, the Golden Habanero chilli pepper and a couple drops of spicy oil from the chilli jar. Serve the pasta plated on individual dishes. Decorate with sprigs of dill and a drizzle of extra virgin olive oil.

To order June's tasting box, or more delectable artisanal products from Italy, visit originar.io

¹Fragrant **Paccheri pasta** is produced using an ancient and pure grain, the Saragolla. It is rich in amino acids, vitamins and minerals, but has more protein and a lower gluten content than other grains. Ground by stone, the pasta dough is cut on bronze plates and dried slowly at low temperature.

²The **bottarga** from Peschiera Pontis in Sardinia, is made of dried and salted mullet eggs and has a history that dates back to about 1300. Intensely flavoured, it is produced in an environmentally and socially sustainable way, by a consortium of fishermen in Cabras on the west coast of the island.

³**Extra virgin olive oil** by Casino di Caprafico in Abruzzo. The fruity taste and aroma, with slightly bitter and spicy notes and low acidity ensure that this extra virgin olive oil is amongst the best in Italy.

⁴The **Golden Habenero pepper** from Lu Cavaliere is grown in Abruzzo by Paolo Rossi, who cultivates over 20 varieties of chilli from all over the world. The Golden Habenero is from the *Capsicum chinense* family - one of the hottest varieties. It has a sweet and intense aroma, with notes of fruit and citrus.