

## Dan Hannigan's Summer Pasta Recipes

### Heirloom Tomato, Peach and fregola salad



#### Ingredients:

- 200g fregola
- 500g mixed heirloom tomatoes
- 1 banana shallot
- 50g basil
- 30g honey
- 100ml extra virgin olive oil
- 50ml sherry vinegar
- 200g velvet cloud yoghurt
- 100g sourdough/bread

#### Method:

- Pour fregola into a pot of boiling water and boil for about ten minutes and then drain to cool down
- Finely chop the basil and shallots and place in a bowl with the honey, sherry vinegar and olive oil and whisk together
- Finely slice your peaches and add to the dressing
- Chop your tomatoes into bitesize pieces and add to the bowl with the dressing and mix together
- Chop your bread and toss with a little olive oil and salt and bake for 10 minutes at 180 degrees until crispy to make croutons
- Mix your fregola into the tomatoes and mix thoroughly
- In a bowl or plate, place the velvet cloud yoghurt on the base followed by your tomatoes and fregola.
- Top with some torn basil and your croutons and enjoy

## Gnocchi a la francais



- 1kg packet of gnocchi
- 500g fresh/frozen peas
- 200g pancetta lardons
- 100ml white wine
- 1 lemon zested and juiced
- 1 head of cos lettuce
- 50g butter
- 20g Parmesan

### Method:

- In a frying pan, pour in a tablespoon of vegetable oil, fry the pancetta until crispy and then take out the pancetta and leave in a bowl for later.
- Chop up your lettuce into bite size pieces and leave to the side
- In the same frying pan, using the oil and fat from the pancetta, carefully pour in your gnocchi from the packet and fry until golden brown
- Once your gnocchi is golden brown, pour in the peas, cooked lardons and white wine and boil for 30 seconds
- Add the butter, lemon juice, zest, lettuce and toss until all mixed
- Season with salt and pepper and place in your bowls
- Add the parmesan either grated or shaved and enjoy

## Spaghetti vongole



### Ingredients:

- 500g Spaghetti
- 1kg fresh clams
- 200ml olive oil
- 200ml white wine
- 5 cloves garlic
- 2 red chilli
- 100g flat leaf parsley
- 2 lemons juiced and zest

### Method:

- In a large pot of salty boiling water, place your spaghetti in and boil for 8-10 minutes depending on the spaghetti you get. General rule would be 1-2 minutes less than the packet says to get perfectly al dente pasta.
- Chop your chilli and parsley and leave to the side
- Finely slice your garlic and place in another pot or frying pan with the olive oil and heat until the garlic starts frying
- Once the garlic turns a light golden brown, add the chilli and clams to the pan
- Pour in the white wine and boil until the clams open
- Once your pasta is cooked, drain it and keep to the side until ready to add to your clam pot
- Once the clams open, add the lemon juice, zest and chopped parsley and cooked pasta
- Toss together and pour into your bowls
- Finish with more parsley and lemon zest on top and enjoy

**PHOTOS BY MAX HERNANDEZ**