

*Lagostina*

Maestria®



The Italian pleasure of fine cooking.

[www.lagostina.com](http://www.lagostina.com)

# GREEN TAGLIATELLE WITH ZUCCHINI, PRAWNS AND TOMATOES



## Ingredients For 4 people

### Cooked on hob

#### INGREDIENTS FOR GREEN HOME MADE TAGLIATELLE

- 300 gr of purpose flour
- 60 g of fresh basil
- 3 medium eggs
- Salt to taste

#### INGREDIENTS FOR SAUCE

- 2 tablespoons of extra virgin olive oil
- 2 cloves of garlic
- 1 bunch of fresh basil
- 10 pcs of cherry tomatoes
- 200 g of zucchini (3 pcs)
- Half a glass of white wine
- 150 g of whole prawns
- 3 pcs of pumpkin flowers (optional)

## Method

### HOW TO PREPARE GREEN HOME MADE PASTA TAGLIATELLE:

Rinse and peel the basil, separating the leaves from the stems.

Add the only basil leaves (keeping the stems that will be used for the sauce) to the flour and blend with the help of a kitchen mixer.

In a bowl, mix blended flour with the eggs and salt, knead the dough with your hands or with the help of a planetary mixer until you have obtained a smooth and elastic dough.

Cover the dough with plastic wrap and let it rest in the fridge for about half an hour.

After half an hour, roll the dough into a sheet with the help of a pulp of the desired thickness, roll the dough dusted with flour to prevent sticking and cut into noodles of the desired width

Shell the prawns, set aside the heads.

In the pan put extra virgin olive oil, a whole clove of garlic, the basil stalks and the heads of the slightly squashed prawns.

As soon as garlic will be golden colour, fade with white wine.

As soon as the wine has evaporated, remove the garlic, the basil stalks and the shrimp heads, leaving only the cooking sauce obtained in the pot.

Wash the tomatoes and zucchini.

Cut the tomatoes in half, the diced zucchini.

Cut the shrimp into small pieces.

Add everything to the pan and cook for 5 minutes.

Cook the pasta in salted water in full boiling.

Add the cooked pasta sauce with the still hot sauce, mix well and add the zucchini flowers (if you have them available).

**Enjoy!**



Zero movement patented removable handle  
Perfect versatility  
from the hob to the oven to the table.



Dishwasher safe  
(stainless steel  
part only)



Oven safe  
(stainless steel  
part only)



MADE IN ITALY



# TIELLA WITH RICE, SEAFOOD AND VEGETABLES



## Ingredients For 4 people

**Cooked first on hob and than in an oven**

- 200 g Carnaroli rice
- 500 g of fresh mussels with shells
- 200 g of potatoes
- 2 cloves of garlic
- 30 g of parsley
- 300 ml of water
- 3 pcs of tomatoes
- Half of a white onion
- 50 g of Parmigiano Reggiano DOP
- 30 g of breadcrumbs
- 5 tablespoons of extra virgin olive oil
- Fine salt
- Black pepper

## Method

Clean the mussels well. Open the mussels in half with the help of a small knife, place a bowl under the mussels to collect their liquid.

Leave the part of the valve to which the mussel is attached and throw away an empty part.

Strain the liquid from the mussels obtained, using a sieve with a tight mesh, so as to eliminate all the impurities.

Cut potatoes and tomatoes into thin slices.

Chop the garlic and parsley.

Slice the onions into thin rings.

Oil a saucepan with 4 tablespoons of oil.

Start composing the Tiella: Take a big pan, place the onion on the bottom, a little garlic and arrange the potatoes in a radial pattern, so as to leave no space.

Add a few slices of tomato, salt and pepper and distribute a handful of chopped parsley. Now place the raw mussels in a radial pattern, leaving some space between them. At this point spread the raw rice covering the entire surface of the Tiella.

Put the pan on the hot hob. Sauté lightly without stirring. At this point, gently pour the liquid from the mussels, which will make the preparation more tasty.

Arrange all the other ingredients in layers on top.

Sprinkle the last layer with grated Parmesan and breadcrumbs.

Bake in a hot oven at 200 ° C for 60 minutes, placing the pan with Tiella in the lower part of the oven.

**Enjoy!**



Zero movement patented removable handle  
Perfect versatility  
from the hob to the oven to the table.



Dishwasher safe  
(stainless steel  
part only)



Oven safe  
(stainless steel  
part only)



**MADE IN ITALY**



# ROLLS OF AUBERGINE "ALLA PARMIGIANA" STUFFED WITH PASTA



## Ingredients For 4 people

Cooked first on hob and than in an oven

- 2 big round shape aubergines
- 200 g of fresh or dried egg pasta
- 200 g of tomato pulp
- 200 g of grated Parmesan cheese
- 1 clove of garlic
- An onion
- 1 bunch of fresh basil
- 1 tablespoon of extra virgin olive oil
- Salt and pepper
- 500 ml of seed oil for frying

## Method

Wash the aubergines and cut them into slices each 3-4 mm thin.

Heat the seed oil in a big frying pan and fry the sliced aubergines.

Pour some extra virgin olive oil into another pan.

Add a whole clove of garlic and chopped onion.

Stew the onion and garlic over low heat.

Add the tomato puree and cook for about 15 minutes.

Once the tomato sauce is ready, place a side a half of its volume, in order to use it later.

In another pot, cook the pasta in salted water for about 5 minutes.

Add the cooked pasta to the pan with the tomato sauce.

Add some basil leaves and grated Parmesan. Mix well.

Take the slices of fried aubergines, place some pasta inside of each slice, roll it up and create a roll.

Arrange the rolls on the bottom of the pan used to make the sauce.

Top with some of the tomato sauce (you places a side before).

Repeat the layers alternating with tomato sauce, grated parmesan and basil leaves.

Sprinkle the last layer with basil leaves, grated Parmesan and a drizzle of extra virgin olive oil.

Bake in a hot oven at 200 ° C for about 10 minutes.

Serve the warm or cold rolls.

**Enjoy!**



Zero movement patented removable handle  
Perfect versatility  
from the hob to the oven to the table.



Dishwasher safe  
(stainless steel  
part only)



Oven safe  
(stainless steel  
part only)



MADE IN ITALY



# BAKED RICOTTA AND BASIL PASTA SHELLS



## Ingredients

For 4 people

**Cooked first on hob and than in  
an oven**

- 16 pasta shells (conchiglioni)
- Parmesan

### INGREDIENTS FOR STUFFING

- 250 g of ricotta
- 70 g of parmesan
- Some basil leaves

### INGREDIENTS FOR SAUCE

- 4 ripe tomatoes
- Salt
- Pepper
- Fresh thyme
- Garlic
- Olive oil

## Method

### THE STUFFING

Cut the basil leaves.

Mix the ricotta, basil, parmesan, salt and pepper in a bowl and then store in the fridge.

Cook the pasta shells in a Maestria saucepan of boiling water for 6 minutes.

### THE SAUCE

Cut the tomatoes into small pieces.

Fry lightly on the pan with a little olive oil and garlic.

Let simmer on medium heat for 10 minutes. Preheat the oven to 180°.

During this time, stuff each pasta shell.

Lay the filled pasta shell in the pan one by one.

Live to simmer for 5 minutes.

Sprinkle with parmesan.

Put in the oven for 15 minutes.

**Enjoy!**



Zero movement patented removable handle  
Perfect versatility  
from the hob to the oven to the table.



Dishwasher safe  
(stainless steel  
part only)



Oven safe  
(stainless steel  
part only)



MADE IN ITALY

