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Spaghetti alla Vernaccia

I have always been fond of cooking pasta in a bag since university days when it was the only way of cooking for more than a couple of people with the limited resources of a baby Belling cooker. Even now I look forward to opening the bag and breathing in the fragrant aroma released from the bag so cooking al cartoccio (that's 'car-toch-ee-oh') makes something so easy a great dinner party trick.

500g dried spaghetti or spaghettini

200g onion, thinly sliced

200g Sardinian Vernaccia di Oristano or light sherry

150g mushrooms

a good handful of parsley

a knob of butter

olive oil to fry

Trapani sea salt & pepper

Preheat your oven to 220°C/430°F/Bake. Thinly slice the onions and sauté in olive oil and threequarters of the Vernaccia until the alcohol has evaporated. Rub your mushrooms clean, slice, then raise the heat and sauté with a touch more olive oil if required and season. Meanwhile cut 6 lengths of greaseproof paper or kitchen foil 30-40cm long. Cook the spaghetti for 4 or 5 minutes until it is on the firm side of al dente, drain in a colander, rinse with water then pop it in your cartoccio. Toss in the onion and mushrooms with a small knob of butter to lubricate, some chopped parsley, salt, pepper and a splash of wine. Fold two edges over together to seal the top then twist the ends closed like a fat Christmas crackers and arrange on a large oven dish in your oven. Bake for 5 minutes. Serve the pasta in cartoccio at the table and invite everyone to open their bags and dig in. Serves 6.

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