



**FILIPPO  
BERIO®**

# CLASSIC ITALIAN RECIPES

**A delicious selection  
of classic Italian recipes**

*In partnership with*

**CIRIO**

[www.filippoerio.co.uk](http://www.filippoerio.co.uk)  
[www.cirio1856.com](http://www.cirio1856.com)



Italian cooking has long been one of the UK's best-loved cuisines. This enduring popularity is probably best accounted for not only because of how it tastes but also because of its remarkable simplicity and endless versatility.

Mouth-watering, time honoured classics such as Sugo al Pomodoro or Ragù alla Bolognese rely more on the quality of a few key ingredients than on elaborate time consuming preparation, and can easily be cooked ahead and stored making them perfect for the pace of modern life.

The following selection of delicious recipes, brought to you by Filippo Berio in partnership with Cirio, has been carefully prepared to offer you a simple, easy-to-follow guide to some of the absolute classics of Italian cookery.

*Why not try some of our 'batch cook friendly' recipes?*

Cook double quantities of our "batch cook friendly" recipes, portion out and freeze the remainder for tasty home cooked meals that can be ready in minutes.



*The perfect Olive Oil for the perfect recipe.*

Filippo Berio's passion for olive oil is shared by food lovers across the world who rely on its superb quality to bring out the very best in their food every time.

Here are just a few of the many olive oils in our range...

## EXTRA VIRGIN OLIVE OIL

Has a unique rich, fruity flavour and complements the fresh ingredients in all your recipes making it perfect as a healthy condiment.

- Ideal for sauces, marinades and salads.
- For drizzling on all your favourite pasta dishes or soups.
- Or dipping with bread.



## OLIVE OIL

Expertly blended, Olive Oil is ideal for those who prefer a lighter taste, or in recipes requiring a softer flavour.

- Use for everyday cooking.
- Ideal for delicate dressings and sauces.
- Or use as a healthier substitute for butter.

## MILD & LIGHT OLIVE OIL

The ultra light taste of Mild & Light Olive Oil means it carries no trace of olive flavour, making it perfect for cakes and desserts.

- Use for healthier frying from stir fries to fried eggs.
- Ideal for roasting potatoes or deep frying chips.
- Baking bread, cakes and biscuits.



# Simple ITALIAN COOKING TIPS

**Remember** to keep at least two types of Filippo Berio Olive Oil in your cupboard:

- An Extra Virgin Olive Oil for dressing, marinades and drizzling.
- A lighter Olive Oil for cooking, roasting and frying.

**High-quality ingredients** are essential to Italian cooking; the better your olive oil, tomatoes, and cheese, the better the simple dishes will be.

**Stock your cupboards** with a good range of typically Italian larder foods to ensure you always have a quick simple meal to hand - olive oil, tinned tomatoes, dried pasta, Arborio rice, beans and pulses, anchovies, tuna, olives, herbs and seasoning, capers, pestos, cured meats, vinegars etc. . .

**Pre-cooked pasta sheets** take the hard work out of making lasagne. Make sure your white sauce is runny and not too thick. This will help the lasagne sheets cook.

### FOR LASAGNA AND CANNELLONI *Classic Béchamel Sauce*

Melt 85g butter in a pan then, stir in 85g plain flour and gradually add 750ml milk whisking continuously. Bring to the boil and simmer for 5 minutes. Season and finish off with a pinch of nutmeg.

For further information on the perfect way to select and use Filippo Berio Olive Oil visit [www.filippoerio.co.uk](http://www.filippoerio.co.uk)





# From Francesco Cirio, Authentically Italian since 1856.

Since 1856 Cirio has been a loved brand in Italy and an *icon of Italian cuisine* in more than 60 countries. Over 150 years of expertise and passion is packed into every single can of Cirio extraordinarily tasty tomatoes, grown on the Southern soils and ripened in the Italian sunshine.



Today Cirio is a large cooperative company with more than 15,000 Italian associated farmers who monitor the products “*from seed to fork*” and harvest, can and pack on the same day to preserve *the distinctive taste of fresh tomatoes*.



Italian cuisine is one of the oldest and most revered in the world and some of the dishes enjoyed around the world today remain almost unchanged from when they were originally prepared for Roman soldiers about 2000 years ago. The influence of tomatoes on Italian cuisine is unquestionable. Bringing *versatility, vibrant colour and deep flavours* to enrich many dishes that still enjoy global popularity - from the finest restaurants to everyday home cooking - no product has defined

Italian cuisine more than the tomato, and Cirio is the brand of choice for tomato fashionados.



2012 TV and PRESS Advertising campaign

## PEELED PLUM TOMATOES

- Cirio selects only the ripest and juiciest tomatoes to guarantee the richest colour and fullest flavour.
- In recipes with long cooking times, these fine Peeled Plum tomatoes make a wonderfully thick sauce, authentically Italian in flavour.



## PASSATAS

- Cirio's Passatas come from the ripest tomatoes simply peeled and sieved
- Choose either Rustic Passata with a more chunky texture or Smooth Passata for a creamy texture.



## TOMATO FILLETS

- Our finest Cirio plum tomatoes, delicately peeled, sliced into wedges and added to rich tomato juice.
- Ready in minutes, and great as a garnish too.



## CHOPPED TOMATOES

- Fragrant and tasty, with a rich red colour, these are Cirio's finest plum tomatoes, chopped for your convenience.
- Cirio Chopped Tomatoes have a wonderful fresh flavour so are ideal for quick recipes and perfect cold on Bruschetta too.



## CHERRY TOMATOES

- Cirio Cherry Tomatoes are ripened in the hot, dry climate of Southern Italy. Canned in a rich tomato juice they are irresistibly aromatic and sweet.
- A tasty and colourful addition to any dish.



## PURÉE

- A true kitchen essential, SuperCirio Purée is extra concentrated for convenience and the fullest tomato flavour.
- Ideal for adding flavour to pasta sauces, soups, meat and fish dishes.



For further information on Francesco Cirio, the Range and the Group,  
visit [www.cirio1856.com](http://www.cirio1856.com)

## COOKS TIP

This recipe calls for vine-ripened tomatoes, however if you are preparing it out of season they can easily be substituted with 2 x 400g Cirio Plum Tomatoes.



*Zuppa di pomodoro & basilico*

# TOMATO & BASIL SOUP

*Quick and simple to prepare but incredibly satisfying. Sprinkle with Parmesan cheese just before serving to add flavour.*

**PREP TIME: 5 MINS COOKING TIME: 10 MINS SERVES: 4**

60ml Filippo Berio  
Extra Virgin Olive Oil

1 garlic clove, chopped

1 kg vine-ripened tomatoes, halved

2 tbsp Cirio Tomato Purée

50g ciabatta bread, crumbled

6-8 fresh basil leaves

Croutons to serve

1. Put the garlic and olive oil in a large pan and cook gently for a minute. Add the tomatoes, cover and simmer for 10 minutes, stirring occasionally until the tomatoes are really soft and concentrated. Add the tomato purée, 425ml water and season with salt and freshly ground black pepper.
2. Bring to the boil, then add the bread and stir until the bread absorbs the liquid. Cool slightly before stirring in the basil.
3. Blend until smooth in a food processor. Adjust the seasoning and serve with croutons and a drizzle more olive oil, if desired.

*Fagiolini al pomodoro*

# FRENCH BEANS WITH TOMATO SAUCE

**PREP TIME: 10 MINS**

**SERVES: 4-6**

**COOKING TIME: 35 MINS**

*This dish improves in flavour over time, so try and make it the night before. Serve hot or cold.*

2 tbsp Filippo Berio Olive Oil

1 onion,  
peeled and finely chopped

4 garlic cloves,  
peeled and thinly sliced

400g can Cirio Plum Tomatoes,  
chopped

400g French beans, trimmed

1. First make the tomato sauce. Heat the olive oil in a large frying pan. Add the onion and garlic and continue to cook over a gentle heat for 10 minutes. Add the tomatoes and stir. Lower the heat and simmer for 30 minutes until the sauce has reduced and thickened. Season with salt and pepper.
2. While the sauce is simmering, cook the beans in a large pan of salted boiling water for 2-3 minutes or until tender. Drain and tip into the tomato sauce. Stir and serve with a drizzle of Filippo Berio Extra Virgin Olive Oil.





# PEPERONATA

**PREP TIME:** 10 MINS **COOKING TIME:** 25 MINS **SERVES:** 4

4 tbsp Filippo Berio Olive Oil

2 red onions, peeled and thinly sliced

2 garlic cloves, peeled and crushed

2 bay leaves

4 red peppers, core removed and thinly sliced

2 yellow peppers, core removed and thinly sliced

400g can Cirio Tomato Fillets

1. Heat the olive oil in a large frying pan over a medium heat. Add the onions, garlic and bay leaves and cook gently for 5 minutes, stirring occasionally.
2. Add the peppers to the pan and season with salt and freshly ground black pepper. Add the tomatoes and cook uncovered for 20 minutes, stirring occasionally.



## Melanzane alla Parmigiana AUBERGINE, TOMATO & PARMESAN BAKE

*This classic dish originally comes from Sicily and traditionally includes aubergines. However, for a delicious alternative, try replacing the aubergine with slices of fennel.*

**PREP TIME:** 20 MINS **COOKING TIME:** 1 HOUR 5 MINS **SERVES:** 4-6

2 tbsp Filippo Berio Olive Oil

3 firm aubergines

1 onion, peeled and finely chopped

2 garlic cloves, peeled and finely crushed

1 heaped teaspoon dried oregano

2 x 400g cans Cirio Chopped Tomatoes

1 tbsp red wine vinegar

2 x 150g balls of mozzarella cheese

40g dried breadcrumbs

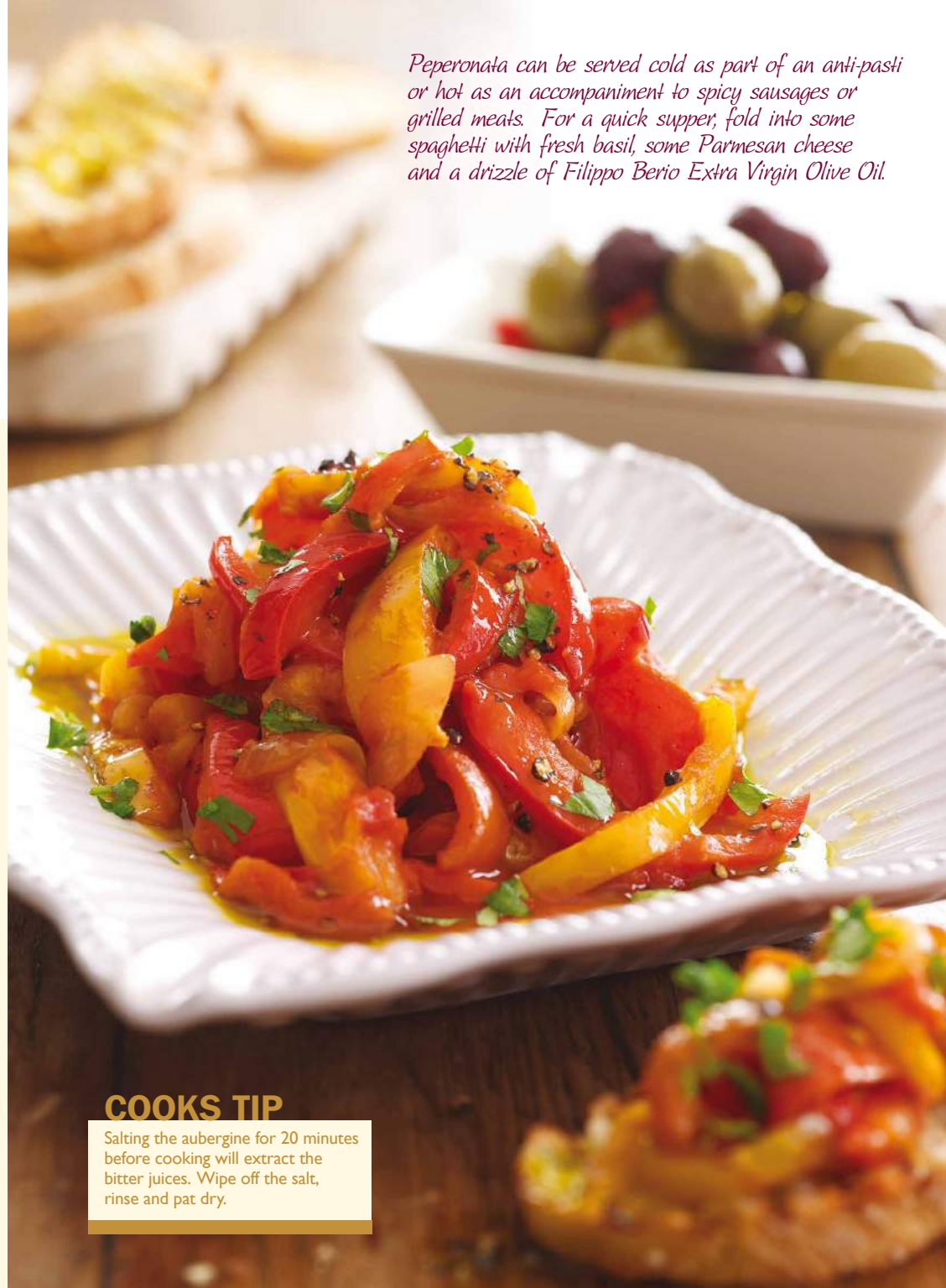
60g freshly grated Parmesan cheese

1. Pre-heat the oven to 190°C/375°F/Gas Mark 5. Slice the aubergines into 1cm thick slices. Rub with olive oil and set aside. Heat a griddle pan. When the pan is hot, griddle the aubergine for about 1 minute on each side or until lightly charred.
2. Meanwhile, make the tomato sauce. Heat the oil in a large frying pan and add the onion, garlic and dried oregano. Cook for 10 minutes until the onion is softened. Add the tomatoes and red wine vinegar and simmer for 15 minutes.
3. Put two spoonfuls of the tomato sauce in the bottom of an ovenproof dish. Cover with a layer of aubergine and then mozzarella cheese. Repeat until you have 3-4 layers and end with a thin layer of tomato sauce. Sprinkle with breadcrumbs and Parmesan cheese and drizzle olive oil.
4. Bake in the oven for 30-40 minutes until golden. Serve with a crisp green salad and toasted ciabatta bread.

### COOKS TIP

Salting the aubergine for 20 minutes before cooking will extract the bitter juices. Wipe off the salt, rinse and pat dry.

*Peperonata can be served cold as part of an anti-pasti or hot as an accompaniment to spicy sausages or grilled meats. For a quick supper, fold into some spaghetti with fresh basil, some Parmesan cheese and a drizzle of Filippo Berio Extra Virgin Olive Oil.*



# Sugo al pomodoro THE BEST TOMATO SAUCE

PREP TIME: 10 MINS COOKING TIME: 15 MINS SERVES: 6

BATCH  
COOK  
friendly

*If there is one dish, that you should keep in your freezer, it is a good tomato sauce. Endlessly versatile and the base for countless recipes, this sauce will last in the freezer for up to 3 months.*



- 4 tbsp Filippo Berio Olive Oil
- 2 large onions, peeled and finely chopped
- 1 carrot, peeled and chopped
- 2 celery sticks, finely chopped
- 2 garlic cloves, peeled and finely chopped
- 2 x 400g cans Cirio Chopped Tomatoes
- 12 basil leaves, torn

1. Heat the olive oil in a high-sided frying pan. Add the onion, celery and carrot and fry gently for 10 minutes until soft. Add the garlic and continue to cook for a further 2 minutes.
2. Add the tomatoes and simmer for 15 minutes. Remove from the heat, stir in the fresh torn basil and season with salt and black pepper.
3. It can be served either as it is - chunky and rustic, or blended if you prefer a more refined, smooth sauce. Serve with freshly cooked spaghetti and Parmesan cheese.

## COOKS TIP

Add ½ tsp of chilli flakes for a quick variation on an Arrabbiata sauce. Serve with penne and parsley.

# SPAGHETTI PUTTANESCA

*This classic store cupboard dish is famously known as 'Tart's Spaghetti'. Invented by busy Italian prostitutes who would rustle up something quickly from their pantry to feed their clients.*

PREP TIME: 10 MINS  
COOKING TIME: 30 MINS  
SERVES: 4

- 3 tbsp Filippo Berio Olive Oil
- 2 garlic cloves, peeled and crushed
- 10 anchovy fillets, drained and finely chopped
- ½ tsp chilli flakes
- 400g can Cirio Chopped Tomatoes
- 500g spaghetti
- 200g pitted black olives, roughly chopped
- 2 tbsp capers, rinsed and drained

1. Heat the olive oil in a large, deep-sided frying pan, over a medium heat. Add the garlic, anchovies and chillies and cook gently for about 3-4 minutes. Use a wooden spoon to break up the anchovies.
2. Add the tomatoes, olives and capers and simmer the sauce for about 15-20 minutes. Stir occasionally until it is slightly thickened.
3. Meanwhile, cook the spaghetti in a large pan of boiling water for about 10 minutes or according to packet instructions. Drain the pasta, reserving 4 tbsp of the water from the pasta pan. Return the pasta to the pan with the reserved pasta water and mix in the sauce. Serve immediately with chopped parsley, if desired.



# CANNELLONI WITH RICOTTA & SPINACH

PREP TIME: 30 MINS COOKING TIME: 50 MINS SERVES: 4-6

*The crispy Parmesan topping deliciously complements the soft ricotta and spinach inside. For a meaty alternative, you could fill the cannelloni with a Classic Ragù (See page 19).*



- 18 cannelloni tubes
- 1 x quantity of Tomato Sauce (See opposite)
- 1 x quantity of Béchamel Sauce (See page 3)
- 2 tbsp Parmesan cheese
- Filling:**  
500g cooked spinach  
300g ricotta  
2 tbsp Parmesan cheese  
1 egg, beaten

1. Pre-heat the oven to 190°C/375°F/Gas Mark 5. Combine the filling ingredients. Season with salt and black pepper and spoon or pipe the mixture into the cannelloni tubes. Place the tubes into a buttered baking dish.
2. Spoon over the tomato sauce and then the Béchamel sauce. Sprinkle over the remaining Parmesan cheese and cook for 30-40 minutes until golden.



## Merluzzo al Cartoccio

# ITALIAN BAKED FISH WITH TOMATO SAUCE

PREP TIME: 15 MINS COOKING TIME: 15 MINS SERVES: 4

*'Al Cartoccio' means 'in paper'. This dish is incredibly quick and easy to prepare with all ingredients placed on a piece of parchment. This dish is traditionally served in Italy on Christmas Eve. You can use any firm white fish such as cod or haddock.*

2 tbsp Filippo Berio Extra Virgin Olive Oil	400g can Cirio Cherry Tomatoes	1 tbsp drained capers (optional)
2 garlic cloves, peeled and thinly sliced	1 tsp fresh thyme, finely chopped	4 x slices of lemon
		4 x 200g pieces of cod or haddock

1. Heat the olive oil in a large frying pan and add the garlic. Cook for 2 minutes until the garlic is pale golden. Add the tomatoes, thyme and capers and season with salt and black pepper. Cook for 10 minutes and remove from the heat.
2. Arrange 4 squares of parchment paper or tin foil on a work surface (25cm x 25cm approx depending on the size of your fillets). Drizzle the centre of each square with olive oil, add a lemon slice and top with a fish fillet.
3. Spoon the tomato mixture over the fish and gather the parchment together to form a parcel. Tie each parcel with string and place into a large baking dish. Bake the fish at 200°C/400°F/Gas Mark 6 for 15-18 minutes or until the fish is white and cooked through.

## Fusilli al Tonno

# FUSILLI WITH TUNA

PREP TIME: 10 MINS COOKING TIME: 15 MINS SERVES: 4



*This classic Italian staple is the perfect, quick midweek supper.*

- |  |   |
|--|---|
| 4 tbsp Filippo Berio Olive Oil             | 1. Heat the tomato sauce in a large frying pan. Stir in the chilli flakes and simmer for 5 minutes. Meanwhile, cook the pasta in a large pan of boiling water for 10 minutes or according to packet instructions. |
| ½ x quantity of Tomato Sauce (See page 10) | 2. Flake the tuna into the tomato sauce with the lemon zest and bring back up to the boil. Drain the pasta and stir in the tuna sauce. Serve with fresh basil, if desired.  |
| ½ tsp chilli flakes                        |   |
| zest ½ lemon                               |   |
| 500g fusilli pasta                         |   |
| 120g can tuna, drained                     |   |

## COOKS TIP

If you don't have parchment paper, use foil instead. It's easier to use although not so nice if you're making this dish for a dinner party.







# SPAGHETTI WITH MEATBALLS

**BATCH  
COOK**  
*friendly*

**PREP TIME:** 30 MINS **COOKING TIME:** 30 MINS **SERVES:** 4

*These meatballs are easy to make and freeze really well to make a fabulously comforting mid-week meal. (Defrost thoroughly before reheating).*

- 250g minced beef
- 1 egg, lightly beaten
- 4 tbsp flat leaf parsley, roughly chopped
- 100g plain flour for coating
- 3 tbsp Filippo Berio Olive Oil
- 1 onion, peeled and finely chopped
- 70ml red wine
- 2 x 400g cans Cirio Chopped Tomatoes
- 1 red chilli, finely sliced
- 500g spaghetti
- 100g Pecorino cheese

1. In a large bowl mix together the minced beef, egg and parsley. Season with salt and black pepper. Take a large teaspoon of the mixture and roll into a ball. Roll in flour and put to one side. Repeat with the remaining mixture.
2. In a large frying pan, heat the oil and cook the onions for 10 minutes until soft. Add the meatballs and fry gently for about 5 minutes until golden brown.
3. Add the wine and simmer for 2 minutes until almost evaporated. Add the tomatoes, chilli and season with salt and black pepper. Simmer for a further 5 minutes.
4. Meanwhile, cook the pasta in a large pan of boiling water for 10 minutes until 'al dente' or according to packet instructions. Drain and put back into the pan. Stir in the sauce and serve with fresh Pecorino cheese and parsley, if desired.

*Farfalle Deliziose*

# PASTA WITH SAUSAGE, FENNEL & RICOTTA

**PREP TIME:** 15 MINS **COOKING TIME:** 50 MINS **SERVES:** 4-6

*This stunning pasta recipe will not disappoint. It's worth hunting out authentic Sicilian sausages from a deli but if you can't find them just use good quality pork sausages and add a teaspoon of fennel seeds.*

- 4 tbsp Filippo Berio Olive Oil
- 1 onion, peeled and finely chopped
- 2 small fennel bulbs, finely sliced
- 2 garlic cloves, peeled and crushed
- 6 Italian fennel sausages
- 2 x 400g cans Cirio Chopped Tomatoes
- 75ml white wine
- zest of 1 lemon
- 500g pasta bows
- 4 tbsp fresh Parmesan cheese
- 200g fresh ricotta cheese
- 2 tbsp Filippo Berio Extra Virgin Olive Oil

1. Heat 2 tbsp of olive oil in a large frying pan. Add the onion, fennel and garlic and cook for 10 minutes until soft. Remove and set aside
2. Heat the remaining olive oil and add the crumbled sausage meat. Cook for 5 minutes, stirring with a wooden spoon to break up the meat.
3. Add the wine and cook for 2 minutes until almost completely reduced. Return the onion and fennel mixture to the pan with the tomatoes and lemon zest and simmer for 20 minutes.
4. Meanwhile, cook the pasta in a large pan of salted water for 10 minutes or according to packet instructions. Drain, put the pasta back into the pan and stir in the sauce.
5. Spoon into warmed bowl and scatter over the Parmesan cheese. Serve with a dollop of ricotta cheese and a drizzle of Filippo Berio Extra Virgin Olive Oil.







# PIZZA MARGHERITA

**PREP TIME: 30 MINS COOKING TIME: 8-10 MINS MAKES: 2**

*Originally from Naples, this iconic pizza was said to be made for the Queen Consort, Margherita of Savoy. The red of the sauce, the white of the cheese and the green on the basil were used to represent the Italian flag.*

*For the base:*

300g strong bread flour

7g instant yeast

1 tsp salt

1 tbsp Filippo Berio Olive Oil,  
plus extra for drizzling

*For the tomato sauce:*

100ml Cirio Smooth Passata

1 tsp dried oregano

1 garlic clove, peeled and crushed

*For the topping:*

2 x 125g ball mozzarella cheese,  
drained and sliced

2 tbsp Filippo Berio  
Extra Virgin Olive Oil

2 tbsp Parmesan cheese, grated

15 basil leaves, torn

1. To make the base, put the flour into a large bowl with the yeast and salt. Make a well in the centre and pour in 200ml of tepid water with the olive oil. Using your hands, bring the mixture together until you have a soft wet dough. Turn the dough onto a lightly floured surface and knead for 5-10 minutes until smooth. Put into an oiled bowl and cover with a damp cloth.
2. Meanwhile make the sauce. In a saucepan, add the passata, oregano and garlic and season with salt and black pepper. Put over a low heat and cook for 10 minutes until you have a thick sauce. Set aside to cool. Divide the dough into two balls. Using a rolling pin, roll each ball into 25cm rounds. Pre-heat the two baking trays in the oven.
3. Top the two pizza rounds with tomato sauce. Scatter each one with the sliced mozzarella cheese. Drizzle over 1 tbsp Filippo Berio Extra Virgin Olive Oil and sprinkle with the Parmesan cheese. Put the pizzas onto the pre-heated baking trays and cook in the oven at 200°C/400°F/Gas Mark 6 for 8-10 minutes until golden brown and crisp.
4. Remove from the oven and drizzle over the remaining Filippo Berio Extra Virgin Olive Oil and fresh basil leaves. Serve immediately.

*Bistecca alla Pizzaiola*

# STEAK WITH PIZZAIOLA SAUCE

*This classic sauce from Naples is named after the typical pizza ingredients - olive oil, garlic, oregano and tomatoes and is every bit as delicious! Allow the steak to stand at room temperature for 30 minutes before cooking.*

**PREP TIME: 15 MINS COOKING TIME: 30 MINS SERVES: 4**

4 x 350g sirloin or ribeye steak

*For the sauce:*

4 tbsp Filippo Berio Olive Oil

1 onion, peeled and finely diced.

3 garlic cloves, peeled and finely  
chopped

pinch of dried oregano

¾ bottle Cirio Rustic Passata

6 large basil leaves, torn

1. Heat 2 tbsp olive oil in a deep-sided frying pan. Add the onions and cook for 10 minutes until softened. Add the garlic and oregano and continue to cook for 5 minutes. Pour in the tomatoes and cook for a further 15 minutes. Stir in the basil leaves.
2. When ready to serve, heat a griddle or large frying pan until hot. Rub each steak with the remaining olive oil and season with black pepper.
3. Cook approximately 3 minutes on each side for rare, 5 minutes each side for medium and 7 on each side for well done. When the steak is cooked to your liking, remove and allow to rest for 5 minutes. Cut into thick slices and pour over the sauce and serve with a green salad.







*This Bolognese sauce is a variation of the classic ragù from the Italian region of Bologna. A good ragù should have at least two types of meat such as beef and pork, olive oil, butter, an onion and a good glug of wine. It takes time to prepare but it's worth it!*

# CLASSIC RAGÙ WITH TAGLIATELLE

**PREP TIME: 20 MINS COOKING TIME: 2 HOURS SERVES: 4**



- |   |  |                               |                                   |
|---|--|-------------------------------|-----------------------------------|
| 4 tbsp Filippo Berio Olive Oil            | 1 celery stalk, finely chopped             | 250g minced lean veal or beef | 2 tbsp Cirio Tomato Paste         |
| 100g pancetta or chopped bacon            | 1 onion, peeled and finely chopped         | 250g minced pork              | 3 x 400g cans Cirio Plum Tomatoes |
| 1 large carrot, peeled and finely chopped | 2 garlic cloves, peeled and finely chopped | 75ml dry white or red wine    | 500g tagliatelle                  |

1. Heat the olive oil in a heavy based saucepan, add the pancetta, carrot, celery, onion and garlic. Fry gently for about 10 minutes.
2. Add the beef and pork mince and stir continuously with a wooden spoon to break down the lumps. Cook for 10-15 minutes until the meat is brown. Add the wine and cook for a further 5 minutes to let the alcohol evaporate.
3. Stir in the tomato paste and then add the tomatoes. Bring to the boil and simmer over a very low heat for at least 90 minutes. Check occasionally to make sure the sauce is not drying out or sticking to the bottom of the pan. If it is, then just add a little beef stock or water. Serve with freshly cooked tagliatelle and freshly grated Parmesan cheese.

# LASAGNA AL FORNO

*This tasty lasagna is comfort-food heaven.*



**PREP TIME: 20 MINS COOKING TIME: 45 MINS SERVES: 6**

- |                                      |   |                                |                                      |
|--------------------------------------|---|--------------------------------|--------------------------------------|
| 1 quantity of Ragù Sauce (See above) | 1 quantity of Béchamel Sauce (See page 3) | 300g pre-cooked lasagna sheets | 100g Parmesan cheese, freshly grated |
|--------------------------------------|---|--------------------------------|--------------------------------------|

1. Pre-heat the oven to 180°C/350°F/Gas Mark 4. Lightly oil an ovenproof serving dish (30cm x 20cm) and spread 1/3 of the Ragù over the base. Cover this with a 1/4 of the Béchamel sauce, followed by a single layer of lasagna sheets. Repeat this process until you have 3 layers of pasta, finishing with a layer of Béchamel sauce and Parmesan cheese, ensuring that all the pasta is covered.
2. Providing the Ragù sauce has not previously been frozen and defrosted, the lasagna can be frozen and stored for up to 3 months at this stage.
3. When you're ready to bake the lasagna place into a pre-heated oven, for 40-45 minutes or until it's bubbling and golden on top. If cooking from frozen, allow an additional 45 minutes cooking time and cover with tin foil for the first hour.





# WIN AN ITALIAN CHEF

Filippo Berio and Cirio are offering one lucky reader the chance to win an Italian Chef for an evening, together with a fabulous selection of Italian delicacies.

Danilo Trozzi, Filippo Berio's talented Head Chef, will visit the winner's home and prepare and serve a superb authentic Mediterranean 4-course meal for six plus wine at your dining table.

10 runners up will also each win an Italian Hamper including a delicious selection of Filippo Berio olive oils, pestos, olives, vinegars and Cirio products.

To enter this mouth-watering competition, simply visit [www.filippoberio.co.uk](http://www.filippoberio.co.uk), click on "Competitions" and register the unique competition code **CLASSIC**.



*"Sit back and enjoy yourself while I take care of everything."*

Danilo Trozzi,  
Filippo Berio's talented Head Chef



**CIRIO**

Autentico Italiano dal 1856

[www.cirio1856.com](http://www.cirio1856.com)



**FILIPPO BERIO®**

# NEW PRODUCTS FROM FILIPPO BERIO

## INTRODUCING OLIVES

*You haven't really tasted Olives, until  
you've tasted Filippo Berio Olives.*

Unlike olives that are packaged in brine Filippo Berio olives are marinated with Extra Virgin Olive Oil – so you taste the olives and not the salty brine.



## GOURMET VINEGARS

*Made from specially selected grapes, these are the ideal  
complement to any Filippo Berio Extra Virgin Olive Oil.*

Try the wonderfully, smooth and slightly sweet balsamic vinegar, aged according to tradition. There is also a full bodied red wine vinegar or a mild and fruity white wine vinegar.

## PESTOS

*Made to truly authentic, delicious  
Italian recipes - you can taste the  
difference in every jar.*

Building on the success of Filippo Berio's original Classic and Sun-Dried Tomato Pestos, two delicious new Pesto recipes: Hot Chilli and Tomato & Ricotta have been introduced. Give these exciting new Pesto flavours a try soon!



To find out more about the Filippo Berio range, visit:

[www.filippoerio.co.uk](http://www.filippoerio.co.uk)



# CIRIO, loved by Italians.

SILVANO GUIDONE & ASSOCIATI



From Francesco Cirio, Authentically Italian since 1856.

Since 1856 Cirio has been a loved tomato brand in Italy and an icon of Italian cuisine in more than 60 countries. Over 150 years of expertise and passion is packed into every single can of Cirio extraordinarily tasty tomatoes, ripened in the Italian sunshine. Cirio grows "authentically Italian" tomatoes from seed to fork, bringing the taste of Italy to homes all over the world!



[www.cirio1856.com](http://www.cirio1856.com)

Our extensive range from Italy is now ready to be discovered in Stores across the UK.