

Angelo's Fresh Pasta Products SINCE 1968





For those who appreciate true Italian flavour.



































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> Opening Hours: Mon - Fri: 8 am - 5 pm (closed for lunch 12.15 - 1 pm) Sat: 8 am - 12 noon Sun: closed



TOMATO LINGUINI WITH CHILLI GARLIC PRAWNS

Serves 4

500 g Angelo's Tomato Linguini

5 L water

2 tbspn salt

½ cup olive oil

12 truss cherry tomatoes

16 green tiger prawns, peeled and de-veined

4 cloves of garlic, thinly sliced

1 red onion, thinly sliced

3 long red chillies, deseeded and thinly sliced (keep the seeds in if you love a little more heat!)

Zest of 2 lemons

2 cups of Italian parsley leaves, picked off the stem

½ cup pasta water

Salt and fresh cracked black pepper

Preheat oven to 170 °C and roast tomatoes, drizzled in a little olive oil and seasoned with salt and pepper, until they slightly lose their form and the skin starts to split (around 20 to 30 minutes).

Cook Angelo's Tomato Linguini for 15 to 20 minutes in salted boiling water until *al dente*, then drain and set aside, reserving ½ a cup of pasta water.

Heat a large heavy-based fry pan and drizzle in a little olive oil. Cook the prawns on both sides until pink, remove from the heat and set aside. Add a little more oil to the pan and add in the sliced onion. Cook the onion until just soft, then add in the garlic, chillies and lemon zest, and cook until the garlic turns slightly opaque. Return the prawns to the pan and add in the pasta water, seasoning and parsley. Toss the pasta through the sauce until coated, adding a little more olive oil if the sauce looks too dry. Add the roasted tomatoes and serve immediately.

Chef's tip: This recipe can be used with any of the dry or fresh Angelo's pasta range, but, for something a little more special, try Angelo's Chilli Linguini or Parsley Fettuccine.

Recipe by: Dominique Rizzo, Pure Food Cooking

Welcome to Angelo's Fresh Pasta. My wife, Val, and I started Angelo's Fresh Pasta Products over 40 years ago underneath our family home, making fresh pasta for the local Italian community. We now make fresh, dry and frozen filled pastas, as well as ready prepared meals, such as lasagna, pizza and single-serve meals.

My philosophy is to obtain the freshest ingredients and make everything on site. This philosophy enables me to keep a close eye on producing a quality and consistent product for my customers. I do not use any artificial preservatives, flavours or colours when making my pasta products. Our filled pastas and pizzas are frozen soon after they are made, ensuring the freshness is locked in.

FROZEN PRODUCTS	WEIGHT
AGNOLOTTI Ricotta & Spinach Filled	500 g & 1 kg
CANNELLONI Ricotta & Spinach Filled Chicken & Veal	340 g & 1 kg 400 g & 1.2 kg
GNOCCHI (potato only)	500 g
LASAGNA Beef	200 g, 500 g, 1.5 kg, 3 kg & 6 kg
PUMPKIN & SPINACH RAVIOLI	650 g
RAVIOLI Beef OR Chicken Filled	500 g & 1 kg
RAVIOLINI Beef Filled – Square Beef Filled – Fan Shape	250 g 500 g
RICOTTA & SPINACH RAVIOLI Plain OR Spinach Pasta	650 g
TORTELLINI Beef Filled	500 g & 1 kg
TORTELLINI Beef Filled (with Three Flavoured Pas	sta) 500 g & 1 kg
TORTELLONI Ricotta & Spinach Filled (Plain Pasta)	500 g & 1 kg
TORTELLONI Ricotta & Spinach Filled (Spinach Pas	sta) 500 g & 1 kg
VEGETABLE LASAGNA	1.5 kg, 3 kg & 6 kg

FROZEN PIZZAS	SIZE
HAM, CHEESE & TOMATO HAM, PINEAPPLE, CHEESE & TOMATO MUSHROOM, CHEESE & TOMATO PEPPERONI, SALAMI, CHEESE & TOMATO GROUND BEEF, ONION, CHEESE & TOMATO ANCHOVIES, OLIVES, CHEESE & TOMATO "MAGARITA" – CHEESE & TOMATO ANGELO'S SPECIAL SUPREME PIZZA BASES – 12 PER PACK PIZZA BASES – 3 PER PACK PIZZA BASES – 2 PER PACK	11" - 27 cm 17" - 18 cm 11" - 27 cm 17" x 19" 17" x 19"
BOUTIQUE PASTA RANGE	WEIGHT
BASIL TAGLIATELLE BEETROOT FETTUCCINE BUCKWHEAT FETTUCCINE CHILLI LINGUINI CRACKED PEPPER FETTUCCINE FREE RANGE EGG TAGLIARINI PARSLEY FETTUCCINE SPELT FETTUCCINE WHOLEMEAL FETTUCCINE	375 g 375 g 375 g 375 g 375 g 375 g 375 g 375 g 375 g
FRESH PASTA	WEIGHT
PLAIN TAGLIARINI PLAIN LINGUINI PLAIN FETTUCCINE PLAIN TAGLIATELLE PLAIN PAPPARDELLE PLAIN SPAGHETTI*	500 g (*available on request)
SPINACH/TOMATO TAGLIARINI* SPINACH/TOMATO LINGUINI* SPINACH/TOMATO FETTUCCINE* SPINACH/TOMATO TAGLIATELLE* SPINACH/TOMATO PAPPARDELLE*	500 g (*available on request)
SAUCES	WEIGHT

400 g

425 g

NAPOLETANA

BOLOGNESE

DRY PASTA	WEIGH
TAGLIARINI (Plain OR Spinach OR Tomato)	500 (
LINGUINI (Plain OR Spinach OR Tomato)	500 (
FETTUCCINE (Plain OR Spinach OR Tomato)	500 (
TAGLIATELLE (Plain OR Spinach OR Tomato)	500 (
PAPPARDELLE (Plain OR Spinach OR Tomato)	500 (
DRY LASAGNA SHEETS (Plain OR Spinach) - 12 SHEETS (*Tomato also available on request)	400 g
RIGATONI (Plain)	500 (
CONTADINA (Plain) a short pasta twist	500 (
ELICHE (Plain) spiral-shaped short pasta	500 (
GELATI PRODUCTS	WEIGH
Assorted Flavours Seasonal Products:	1 L, 5 L tub
Easter/ Christmas Cassata Gelato cake	approx. 1.5
For any questions on the above products	nlease call us on

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