

## **PASTA AND FAGIOLI**

### *Kidney Beans with Pasta*

#### **Make up a tomato sauce.**

1. Brown garlic, carrot and celery.
2. Add 1 tin of crushed tomatoes and 2 tablespoons of tomato paste. Add herbs.
3. Allow tomato sauce to cook on stove.
4. Then add kidney beans to sauce. Continue to cook for a little while longer.

Once tomato sauce is made, add to cooked pasta (I used Ditalini pasta).  
Serve with grated Parmesan cheese on top.

#### **KALAMATA OLIVE BREAD**

500 gram Plain Flour

2 level Teaspoons of Yeast

Salt

Oil

1 teaspoon of sugar

Kalamata olives

800mls lukewarm water

1. Dissolve yeast in water.
2. Add few drops of oil and sugar.
3. Add to flour and salt.
4. Add more water if needed.
5. Knead dough. Rest dough.
6. When it has doubled in size, knead dough again and add olives.
7. Let bread dough rise again.
8. Then divide into 2 pieces.
9. Roll into shape required.
10. Dust with semolina.
11. Cook bread until crusty and brown in colour.