LÁNTICA MADIA

Tuesday, October 31, 2023

LÁNTICA MADIA

NEIVE CUNEO ITALY

PRODUCT OF ITALY

No.106 FARFALLE WITH TOMATO & BASIL

100% Italian wheat, coloured semolina pasta

INGREDIENTS = Durum wheat semolina, dehydrated basil 2%, dehydrated tomato 0.3%, flavouring, paprika.
Contains gluten.
May contain traces of eggs, shellfish, soy and mustard.
Keep in a cool and dry place.

Available in 250g packs

Cooking time: 5 – 6 minutes

Bar Code > 8033275322289

Farfalle (Butterflies) With Tomato & Basil Number 106

LÁNTICA MADIA

No.106 – Farfalle With Tomato & Basil

TRY OUR DELICIOUS RECIPE
Farfalle Durum Wheat Pasta With Shrimps

INGREDIENTS

Serves 3
- 250g L' Antica Madia Farfalle
- 250g of fresh shrimps, cleaned
- minced garlic
- 1 onion
- 200g cherry tomatoes
- ½ teaspoon dried oregano
- ½ teaspoon dried basil
- balsamic vinegar
- 2 tablespoons of extra virgin olive oil
- salt

COOKING INSTRUCTIONS

Cook the farfalle in a pan of salted water until al-dente.
This should take about 5/6 minutes. Drain and set aside.
In a large skillet, heat the olive oil over medium heat.
Add the minced garlic and chopped onion.
Sauté until the onion becomes translucent and the garlic is fragrant, about 2-3 minutes.
Add the shrimp to the skillet and cook for about 2-3 minutes on each side until they turn pink and opaque. Remove the shrimp from the skillet and set aside.
In the same skillet, add the diced tomatoes, dried oregano and dried basil.
Stir well to combine. Season with salt and black pepper to taste.
Simmer the sauce for about 5-7 minutes, allowing the flavors to meld together.
Add the cooked pasta to the skillet with the tomato sauce.
Toss well to coat the pasta evenly with the sauce.
Gently stir in the cooked shrimp, making sure they are evenly distributed throughout the pasta. Transfer the pasta with shrimp and tomatoes to serving plates or bowls.
Serve the pasta warm and Enjoy!

Tuesday, October 31, 2023

LÁNTICA MADIA

NEIVE CUNEO ITALY

PRODUCT OF ITALY

No.188 FARFALLE WITH TURMERIC, LEMON & BLACK PEPPER

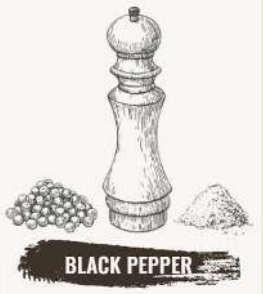
100% Italian wheat, coloured semolina pasta

INGREDIENTS = Durum wheat semolina, dehydrated turmeric 0.6%, lemon 0.2%, black pepper 0.2%, flavouring.
Contains gluten.
May contain traces of eggs, shellfish, soy and mustard.
Keep in a cool and dry place.

Available in 250g packs

Cooking time: 5 – 6 minutes

Bar Code > 8033275321886



Farfalle (Butterflies) With Turmeric, Lemon & Black Pepper Number 188

LÁNTICA MADIA

No.188 – Farfalle With Turmeric, Lemon & Black Pepper

TRY OUR DELICIOUS RECIPE

Farfalle Durum Wheat Pasta With Tuna Carbonara

INGREDIENTS

Serves 3

- 250g L' Antica Madia Farfalle
- 2 cans of tuna in water, drained
- 4 slices of bacon, chopped
- 3 cloves of garlic, minced
- 2 large eggs
- ½ cup grated Parmesan cheese
- ¼ cup chopped fresh parsley
- Salt and pepper

COOKING INSTRUCTIONS

Cook the farfalle in a pan of salted water until al-dente.
This should take about 5/6 minutes. Drain and set aside.
In a large skillet, cook the bacon over medium heat until crispy. Remove the bacon from the skillet and set aside, leaving the bacon fat in the pan.
Add the minced garlic to the skillet and sauté for about 1 minute until fragrant.
In a medium bowl, whisk together the eggs, Parmesan cheese, and chopped parsley. Season with salt and pepper to taste.
Add the drained tuna to the skillet with the garlic and stir to combine.
Cook for 2-3 minutes until the tuna is heated through.
Reduce the heat to low. Add the cooked pasta to the skillet and toss to coat the pasta with the tuna and garlic mixture.
Remove the skillet from the heat and quickly pour the egg and Parmesan mixture over the pasta. Toss well to evenly coat the pasta and cook the eggs with the residual heat. The heat from the pasta will cook the eggs, creating a creamy sauce.
Stir in the crispy bacon and season with additional salt and pepper if needed.
Serve the pasta with tuna carbonara immediately, garnished with extra grated Parmesan cheese and chopped parsley if desired.
Serve the pasta warm and Enjoy!

LÁNTICA MADIA

NEIVE CUNEO ITALY

PRODUCT OF ITALY

No.190 FARFALLE WITH PUMPKIN & SAGE

100% Italian wheat, coloured semolina pasta

INGREDIENTS = Durum wheat semolina, dehydrated sage 1%, pumpkin powder 0.6%, dehydrated spinach, paprika.
Contains gluten.
May contain traces of eggs, shellfish, soy and mustard.
Keep in a cool and dry place.

Available in 250g packs

Cooking time: 5 – 6 minutes

Bar Code > 8033275320858

Farfalle (Butterflies) With Pumpkin & Sage Number 190

LÁNTICA MADIA

No.190 – Farfalle With Pumpkin & Sage

TRY OUR DELICIOUS RECIPE

Farfalle Durum Wheat Pasta With Anchovy, Butter & Breadcrumbs

INGREDIENTS

Serves 3

- 250g L' Antica Madia Farfalle
- 2 tablespoons of unsalted butter
- 4-6 anchovy fillets (depending on your preference)
- 2 cloves of garlic, minced
- ¼ cup of breadcrumbs
- 1 tablespoon of chopped fresh parsley
- Salt and pepper

COOKING INSTRUCTIONS

Cook the farfalle in a pan of salted water until al-dente.
This should take about 5/6 minutes. Drain and set aside.
In a large skillet, melt the butter over medium heat.
Add the anchovy fillets to the skillet and cook them until they dissolve and blend into the butter, stirring occasionally.
Add the garlic: Once the anchovies have dissolved, add the minced garlic to the skillet and sauté for another minute until fragrant. Be careful not to burn the garlic.
Toast the breadcrumbs: Add the breadcrumbs to the skillet and stir them into the anchovy and garlic mixture. Cook the breadcrumbs for a few minutes until they turn golden brown and become crispy. Stir frequently to prevent burning.
Combine the pasta and sauce: Add the cooked pasta to the skillet with the anchovy, garlic, and breadcrumb mixture.
Toss the pasta gently to coat it evenly with the sauce.
If the mixture seems too dry, you can add a little bit of pasta cooking water to moisten it.
Season and serve: Season the pasta with salt and pepper to taste. Sprinkle the chopped parsley over the top for added freshness and flavor.
Serve the pasta warm and Enjoy!

LÁNTICA MADIA

NEIVE CUNEO ITALY

PRODUCT OF ITALY

No.026 FARFALLE WITH BLACK CARROT & PUMPKIN

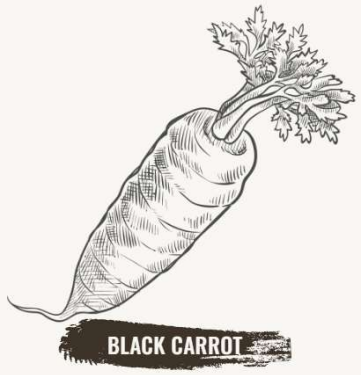
100% Italian wheat, coloured semolina pasta

INGREDIENTS = Durum wheat semolina, concentrated black carrot juice 0.7%, pumpkin powder 0.6%, paprika. Contains gluten.
May contain traces of eggs, shellfish, soy and mustard.
Keep in a cool and dry place.

Available in 250g packs

Cooking time: 5 – 6 minutes

Bar Code > 8033275323217



Farfalle (Butterflies) With Black Carrot & Pumpkin Number 026

LÁNTICA MADIA

No.026 – Farfalle With Black Carrot & Pumpkin

TRY OUR DELICIOUS RECIPE
Farfalle Durum Wheat Pasta With Kale

INGREDIENTS
Serves 3
- 250g L' Antica Madia Farfalle
- 2 tablespoons of olive oil
- 3 cloves of garlic, minced
- 1 bunch of kale, stems removed and leaves roughly chopped
- ¼ teaspoon of red pepper flakes (optional)
- Salt and pepper
- Grated Parmesan cheese for serving (optional)

COOKING INSTRUCTIONS
Cook the farfalle in a pan of salted water until al-dente.
This should take about 5/6 minutes. Drain and set aside.
In a large skillet, heat the olive oil over medium heat. Add the minced garlic and red pepper flakes (if using) to the skillet and sauté for about a minute until the garlic becomes fragrant.
Add the chopped kale to the skillet and sauté it with the garlic and oil until it wilts and becomes tender. This usually takes about 5-7 minutes.
Season with salt and pepper to taste.
Add the cooked pasta to the skillet with the kale. Toss everything together to combine, ensuring that the pasta is well coated with the kale and garlic mixture.
Divide the pasta with kale into serving bowls or plates. If desired, sprinkle grated Parmesan cheese on top for added flavor.
You can also drizzle a little extra olive oil over the pasta if desired.
Serve the pasta warm and Enjoy!

LÁNTICA MADIA

NEIVE CUNEO ITALY

PRODUCT OF ITALY

No.0004 FARFALLE WITH TURMERIC, RED BEETROOT & SPINACH

100% Italian wheat, coloured semolina pasta

INGREDIENTS = Durum wheat semolina, dehydrated red beetroot 1.2%, dehydrated spinach 1%, dehydrated turmeric 0.2%.
Contains gluten.
May contain traces of eggs, shellfish, soy and mustard.
Keep in a cool and dry place.

Available in 250g packs

Cooking time: 5 – 6 minutes

Bar Code > 8033275321169

Farfalle (Butterflies) With Turmeric, Red Beetroot & Spinach Number 0004

LÁNTICA MADIA

No.0004 – Farfalle With Turmeric, Red Beetroot & Spinach

TRY OUR DELICIOUS RECIPE
Farfalle Durum Wheat Pasta With Mussels

INGREDIENTS

Serves 3

- 250g L' Antica Madia Farfalle
- 250g of mussels, cleaned
- 2 garlic cloves, finely chopped
- 2 tablespoons of extra virgin olive oil
- 2 pinches of dried chilli flakes
- ½ a lemon
- 2 handfuls of flat-leaf parsley
- salt

COOKING INSTRUCTIONS

Cook the farfalle in a pan of salted water until al-dente.
This should take about 5/6 minutes.
Meanwhile, steam the mussels open in a large lidded saucepan.
Once the shells have opened, set aside, reserving the mussel cooking juices.
Heat the oil in a large frying pan, then fry the garlic and chilli flakes until the garlic is tender and starting to brown.
Add the mussel liquid, then simmer until you have a thin sauce.
Drain the pasta and add it to the pan, along with the mussels.
Stir until everything is combined, then stir in the parsley,
lemon juice and some sea salt.
Serve the pasta warm and Enjoy!

LÁNTICA MADIA

NEIVE CUNEO ITALY

PRODUCT OF ITALY

No.0007 FARFALLE WITH SQUID INK

100% Italian wheat, coloured semolina pasta

INGREDIENTS = Durum wheat semolina, 0.8% cuttlefish ink (40% cuttlefish ink, water, salt).
Contains gluten and shellfish.
May contain traces of eggs, soy and mustard
Keep in a cool and dry place.

Available in 250g packs

Cooking time: 5 – 6 minutes

Bar Code > 8033275321565

Farfalle (Butterflies) With Squid Ink Number 0007

LÁNTICA MADIA

No.0007 – Farfalle With Squid Ink

TRY OUR DELICIOUS RECIPE

Farfalle Durum Wheat Pasta With Salmon & Zucchini

INGREDIENTS

Serves 3

- 250g L' Antica Madia Farfalle
- 1 large zucchini, thinly sliced
- 450 grams of salmon fillets, skin removed
- 2 tablespoons of olive oil
- 3 cloves of garlic, minced
- ½ cup (120 ml) of heavy cream
- ¼ cup (60 ml) of vegetable broth
- Fresh parsley, chopped (for garnish)
- Salt and pepper

COOKING INSTRUCTIONS

Cook the farfalle in a pan of salted water until al-dente.
This should take about 5/6 minutes. Drain and set aside.
Season the salmon fillets with salt and pepper. In a large skillet, heat 1 tablespoon of olive oil over medium-high heat. Place the salmon fillets in the skillet and cook for about 4-5 minutes on each side, or until cooked through. Remove the salmon from the skillet and set aside. In the same skillet, add the remaining tablespoon of olive oil. Add the minced garlic and sauté for about 1 minute, until fragrant. Add the thinly sliced courgette (zucchini) to the skillet and cook for about 3-4 minutes, or until tender-crisp. Reduce the heat to medium-low. Pour in the heavy cream and vegetable broth, and stir well. Cook for another 2 minutes to heat the sauce.
Flake the cooked salmon into chunks and add it to the skillet. Stir gently to combine without breaking up the salmon too much. Add the cooked pasta to the skillet and toss everything together until the pasta is well coated with the sauce.
Season with additional salt and pepper to taste. Toss again to combine.
Remove from heat and garnish with fresh chopped parsley.
Serve the pasta with salmon and courgette immediately while still hot. Enjoy!

LÁNTICA MADIA

NEIVE CUNEO ITALY

PRODUCT OF ITALY

No.0008 FARFALLE WITH TURMERIC, RED BEETROOT & SQUID INK

100% Italian wheat, coloured semolina pasta

INGREDIENTS = Durum wheat semolina, red beetroot 1.2%, squid ink 0.8% (squid ink 40%, water, salt), dehydrated turmeric 0.6%.
Contains gluten and shellfish.
May contain traces of eggs, soy and mustard
Keep in a cool and dry place.

Available in 250g packs

Cooking time: 5 – 6 minutes

Bar Code > 8033275321183

Farfalle (Butterflies) With Turmeric, Red Beetroot & Squid Ink Number 0008

LÁNTICA MADIA

No.0008 – Farfalle With Turmeric, Red Beetroot & Squid Ink

TRY OUR DELICIOUS RECIPE
Farfalle Durum Wheat Pasta With Speck & Zucchini

INGREDIENTS

Serves 3

- 250g L' Antica Madia Farfalle
- 1 large zucchini, thinly sliced
- 115 grams of speck, thinly sliced or diced
- 2 tablespoons of olive oil
- 1 small onion, finely chopped
- 2 cloves of garlic, minced
- ½ cup (120 ml) of heavy cream
- ¼ cup (60 ml) of vegetable broth
- ¼ cup (60 ml) of grated Parmesan cheese
- Salt and pepper

COOKING INSTRUCTIONS

Cook the farfalle in a pan of salted water until al-dente.
This should take about 5/6 minutes. Drain and set aside.
In a large skillet, heat the olive oil over medium heat. Add the chopped onion and minced garlic, and sauté until the onion becomes translucent and the garlic is fragrant. Add the sliced speck to the skillet and cook for about 3-4 minutes, until it becomes crispy. Add the thinly sliced courgette (zucchini) to the skillet and cook for an additional 3-4 minutes, or until the courgette is tender-crisp.
Reduce the heat to medium-low. Pour in the heavy cream and vegetable broth, and stir well. Cook for another 2 minutes to heat the sauce.
Add the cooked pasta to the skillet and toss everything together until the pasta is well coated with the sauce. Sprinkle grated Parmesan cheese over the pasta and speck mixture. Season with salt and pepper to taste. Toss again to combine.
Remove from heat and serve the pasta with speck and courgette immediately while still hot. Enjoy!

LÁNTICA MADIA

NEIVE CUNEO ITALY

PRODUCT OF ITALY

No.0087 FARFALLE WITH TURMERIC & SPINACH

100% Italian wheat, coloured semolina pasta

INGREDIENTS = Durum wheat semolina, dehydrated red beetroot 1.2%, dehydrated spinach 0.9% ..
Contains gluten.
May contain traces of eggs, shellfish, soy and mustard
Keep in a cool and dry place.

Available in 250g packs

Cooking time: 5 – 6 minutes

Bar Code > 8033275321794

Farfalle (Butterflies) With Turmeric & Spinach Number 0087

LÁNTICA MADIA

No.0087 – Farfalle With Turmeric & Spinach

TRY OUR DELICIOUS RECIPE

Farfalle Durum Wheat Pasta With Pumpkin

INGREDIENTS

Serves 3

- 250g L' Antica Madia Farfalle
- 1 small pumpkin (about 2 pounds or 1 kilogram), peeled and diced into small cubes
- 2 tablespoons of olive oil
- 1 small onion, finely chopped
- 2 cloves of garlic, minced
- ½ teaspoon of dried sage
- 1 cup (240 ml) of vegetable broth
- ½ cup (120 ml) of heavy cream
- ¼ cup (60 grams) of grated Parmesan cheese
- Salt and pepper

COOKING INSTRUCTIONS

Preheat the oven to 400°F (200°C).

Place the diced pumpkin on a baking sheet. Drizzle with 1 tablespoon of olive oil and season with salt and pepper. Toss the pumpkin to coat it evenly with the oil and seasoning. Roast the pumpkin in the preheated oven for about 20-25 minutes, or until it becomes tender and slightly caramelized. Remove from the oven and set aside. Cook the farfalle in a pan of salted water until al-dente. This should take about 5/6 minutes. Drain and set aside. In a large skillet, heat the remaining tablespoon of olive oil over medium heat. Add the chopped onion and minced garlic, and sauté until the onion becomes translucent and the garlic is fragrant. Add the roasted pumpkin cubes to the skillet and stir well. Cook for a few minutes to combine the flavors. Sprinkle the dried sage over the pumpkin mixture and stir again. Pour in the vegetable broth and bring to a simmer. Cook for about 5 minutes, allowing the flavors to meld together. Reduce the heat to low. Pour in the heavy cream and stir well. Cook for another 2 minutes to heat the sauce. Add the cooked pasta to the skillet and toss everything together until the pasta is well coated with the sauce. Sprinkle grated Parmesan cheese over the pasta and pumpkin mixture. Season with additional salt and pepper to taste. Toss again to combine. Serve the pasta with pumpkin immediately while still hot. Enjoy!

Tuesday, October 31, 2023

LÁNTICA MADIA

NEIVE CUNEO ITALY

PRODUCT OF ITALY

No.173 PENNE WITH 5 FLAVOURS

100% Italian wheat, coloured semolina pasta

INGREDIENTS = Durum wheat semolina, dehydrated spinach 0.4%, squid ink 0.4% (squid ink 40%, water, salt), dehydrated red chard 0.3%, dehydrated turmeric 0.2%, dehydrated tomato 0, 2%.
Contains gluten and shellfish.
May contain traces of eggs, soy and mustard.
Keep in a cool and dry place.

Available in 500g packs

Cooking time: 8 – 10 minutes

Bar Code > 8033275322999

Penne (Flagpoles) With 5 Flavours Number 173

LÁNTICA MADIA

No.173 – Penne With 5 Flavours

TRY OUR DELICIOUS RECIPE

Pennoni Durum Wheat Pasta "Alla Norma"

INGREDIENTS

Serves 6

- 500g L' Antica Madia Pennoni
- 1 large eggplant (aubergine), cubed
- Salt, for eggplant
- 3 tablespoons of olive oil, divided
- 1 small onion, finely chopped
- 3 cloves of garlic, minced
- 1 can (14 ounces or 400 grams) of diced tomatoes
- 1 teaspoon of dried oregano
- ¼ teaspoon of red pepper flakes (optional, for heat)
- Salt and pepper
- ¼ cup (60 grams) of grated ricotta salata cheese (or sub with grated Parmesan)
- Fresh basil leaves, torn (for garnish)

COOKING INSTRUCTIONS

Begin by salting the cubed eggplant. Place the eggplant cubes in a colander and sprinkle them with salt. Let them sit for about 20 minutes to draw out any bitterness. Rinse the eggplant cubes thoroughly and pat them dry with a paper towel.

Cook the pasta according to the package instructions until al dente. Drain and set aside. In a large skillet, heat 2 tablespoons of olive oil over medium-high heat. Add the eggplant cubes and sauté them until they become golden brown and tender, stirring occasionally. Remove the eggplant from the skillet and set it aside.

In the same skillet, add the remaining tablespoon of olive oil. Add the chopped onion and minced garlic, and sauté until the onion becomes translucent and the garlic is fragrant. Add the diced tomatoes, dried oregano, and red pepper flakes (if using) to the skillet. Season with salt and pepper to taste. Stir well and let the sauce simmer for about 10 minutes to allow the flavors to meld together. Add the cooked eggplant cubes to the skillet and stir to combine with the tomato sauce. Cook for an additional 5 minutes to heat through. Add the cooked pasta to the skillet and toss everything together until the pasta is well coated with the sauce and eggplant. Sprinkle the grated ricotta salata cheese (or grated Parmesan) over the pasta and toss again to combine. Remove from heat and garnish with torn fresh basil leaves.

Serve the Pasta alla Norma immediately while still hot. Enjoy!

Tuesday, October 31, 2023