



WHAT'S NEW

This year marks the second year running that we have sponsored the UK **PAPA Awards** for the **Pasta Chef of The Year** Competition. Over the last month, members of the team have been travelling across the UK to taste the exquisite dishes the UK's top chefs can make with our IQF Pasta Products. Each chef competes in two categories, long cut pasta and short cut pasta, creating tasty dishes perfect for high class restaurants across the UK.

We are looking forward to exhibiting at the **PAPA** exhibition next month, to see who will win the prestigious Pasta Chef of The Year award!



For more information, or to apply for a place in next years competition, please contact valentino.caridi@foodteamgroup.com

UPCOMING EVENTS

Ebrofrost EVENT UK

Join Foodteam International for a Factory Tour of our new site from **Tuesday 31st October to Friday 10th November** at our brand new factory based in **East Sussex, UK**. This event will include a tour of our BRC High Care facility, Ebrofrost UK Ltd, and will give you the opportunity to discover the benefits of our range to your company, as well as the chance to taste the products from our **extensive range of IQF Pasta, Rice & Grains**.

For more information, please contact mark.roscoe@foodteamgroup.com or call our office on **01892 704185**

DINNER PARTY SEASON

The nights are getting longer and colder, so we're swapping the pub garden for the dining room.

Autumn is known for being the beginning of the dinner party season, and as lovers of convenience cooking, we can offer you a wide range of easy to use products to help your consumer host the perfect dinner party, where hosting is above spending all night in the kitchen.

That's why we have come up with the perfect IQF Based recipe for a hearty but tasteful dinner party dish for you to **WOW** your customers with.

WINTER SQUASH CARBONARA WITH PANCETTA AND SAGE

INGREDIENTS

- 2 TBSP OLIVE OIL
- 4.OZ PANCETTA
- 1 TBSP 3MM CUT PARSLEY
- 2 LBS BUTTERNUT SQUASH
- 2 CUPS LOW SODIUM CHICKEN BROTH
- 1 SMALL ONION
- 2 CLOVES CHOPPED GARLIC
- 4 130G LINGUINE NESTS
- 1/4 CUP GRATED PARMESAN

METHOD

HEAT OIL IN A LARGE SKILLET OVER MEDIUM HEAT, ADD PANCETTA AND STIR OCCAISONALLY, UNTIL CRISP, 8-10 MIN. ADD 3MM CUT SAGE AND TOSS TO COAT. REMOVE FROM PAN AND SET ASIDE.

ADD SQUASH, ONION AND GARLIC TO SKILLET AND SEASON. COOK UNTIL ONION IS TRANSLUCENT, APPROX. 8-10 MINUTES . ADD BROTH AND BRING TO BOIL. REDUCE HEAT AND SIMMER UNTIL SQUASH IS SOFT AND LIQUID HAS REDUCED BY HALF. LET COOL, THEN PUREE IN A BLENDER UNTIL SMOOTH; SEASON WITH SALT AND PEPPER AND RESERVE SKILLET.

HEAT THE LINGUINE NESTS IN A POT OF BOILING WATER FOR 45 SECONDS UNTIL AL DENTE, STRAIN AND RESERVE ONE CUP OF PASTA WATER.

COMBINE PASTA, SQUASH PUREE AND 1/4 CUP PASTA WATER IN RESERVED SKILLET AND COOK OVER A MEDIUM HEAT TOSSING AND ADDING MORE PASTA WATER AS NEEDED, UNTIL THE SAUCE COATS THE PASTA.

MIX IN 1/4 CUP PARMESAN AND SEASON.

SERVE PASTA TOPPED WITH PANCETTA AND SAGE, SHAVED PARMESAN AND MORE SEASONING.