

## ROLLINI WITH PORK, FENNEL AND OLIVES

### WHAT YOU NEED

#### FRESH

3 good-quality pork sausages

1 red onion, sliced

½ bulb fennel, sliced

2 large red chillies

1 clove garlic

100g kalamata olives

2 tbsp parsley

100g shaved parmesan

#### STORES

4 tbsp olive oil

1 tsp fennel seeds

1x 400g tinned peeled tomatoes

100ml water

375g rollini pasta

- Serves 2
- 25 minutes

The secret to making this pasta dish really work is the quality of the sausages, so make a trip to your local butcher and buy the best. Cooking the sauce with fresh fennel gives it a wonderful aniseed flavour that blends perfectly with the tomato, olives and pork. If you can't find rollini, spaghetti or penne can be used.

Heat a large fry pan. Remove the casing from the pork sausages and tear sausages into pieces. Drop them into the pan and fry on high heat till

browned. Remove and set aside. Add a little olive oil to pan and gently cook onion and fennel for 5 minutes. Add chilli, garlic and fennel seeds and cook a further 2 minutes. Then add tomatoes, water and olives and return cooked sausage to pan. Simmer for 15 minutes.

2 Meanwhile, bring a large pot of water to the boil and cook pasta till al dente. Strain and tip straight into fry pan, tossing well with sauce. Divide between two bowls and finish with chopped parsley and shaved parmesan.

### DRINK ME!

#### XABREGAS DRY RIESLING 2008

This winery in Western Australia's Great Southern region has picked up a swag of awards for its wines, particularly the reds and the Show Reserve Chardonnay. But this riesling is also well worth trying. It's balanced and elegant, and if you plan to pop a piece of tuna or salmon in the oven anytime soon, this will go nicely. \$16.99



### TIP OF THE WEEK

To really enjoy pasta like the Italians do, it must be cooked al dente. Cook pasta in boiling, salted water till almost cooked through—it should have a slight crunch when bitten into. Strain and toss with olive oil to stop it from sticking.