

PASTA *it's best*

I began my career as a chef in Whangarei – as a junior chef at Bogarts! After a stint travelling the world that included working in restaurants in Tedder Ave (Surfers Paradise) and Mayfair (London), I have returned to my roots, nesting with my wife Sarah and using some of my new-found recipes.

The key to any good pasta is the use of fresh ingredients, and not to complicate the pasta with too many different flavours. Pasta is great to make at home because you can usually find something in the cupboard to throw together and come up with a tasty, easy meal.

At Bogarts we make our own Napoli sauce which is a good base for any hearty pasta. We also use it for most of our pizzas.

To make the Napoli sauce, sweat off some onions, carrots and celery, throw in a few chopped tomatoes and tomato paste.



Photos: Bryce Zhang

Chef BRENT BONNER from Bogarts whips up a simple shellfish pasta

Slowly simmer for two hours, season and finish it off by adding fresh basil and blending until smooth. Adding a little sugar can sweeten the acidity of the tomatoes.

This seafood marinara dish is packed full of shellfish and is best enjoyed in the cool of the evening with a flavoursome red wine – we suggest a Trinity Hill Montepulciano.

Bob Campbell, Master of Wine, described the 2008 vintage as a “light, fresh red that gains extra appeal from a hint of sweetness. Delicately fruity wine with sensitive oak influence.” ■



SEAFOOD MARINARA

INGREDIENTS

- 8 NZ green-lipped mussels
- 4 shelled king prawns
- 4 shelled scallops
- 1 tsp crushed garlic
- 2 Tspn spring onions
- Parmesan cheese (pinch)
- 150gm cooked fettucine
- 1 lemon
- Salt and pepper to taste
- Napoli sauce (we make our own but a good tomato pasta sauce will do)

METHOD

In a large hot pan add all the shellfish with olive oil and toss until the mussels open. Add garlic – deglaze with white wine, then add the spring onions and Napoli sauce. Add cooked fettucine, salt and pepper to taste.

TO SERVE

Throw in plenty of fresh basil and parmesan and fold out into a large bowl. Squeeze over lemon juice and garnish.



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