

Spaghetti tasker

An authentic recipe from Traidcraft's own Salvatore Pignataro.

Ingredients

- 1 pack of Traidcraft fair trade spaghetti
- Zaytoun fair trade olive oil
- 1 tub (approx 250g) mascarpone cheese
- 1 pack (approx 100g) gorgonzola
- 8 mushrooms
- ½ onion
- 2 cloves of garlic
- 1 jar (approx 700g) of passata
- Parmesan cheese (grated)
- 1 bottle of Traidcraft red wine (for drinking and cooking! - we recommend the CabSauv Merlot from either Chile or South Africa)
- Fair trade black pepper
- Fair trade basil
- Fair trade oregano



Method

1. Finely slice or crush the garlic, slice and chop the onion, and chop the mushrooms.
2. Add a generous amount of olive oil into a saucepan and heat on a medium setting.
3. Add the garlic and onions then gradually add the mushrooms until stir-fried.
4. While pan is still hot, add ½ a pack of gorgonzola and a glass of wine and gently melt the cheese.
5. When melted, add ½ pack of mascarpone. Gently stir on a low heat until it has all melted into a sauce.
6. Add a full jar of passata tomatoes, stirring gently on a low to medium heat, and add a tablespoon each of basil and oregano.
7. The heat should now be turned very low and the sauce stirred gently until it thickens (will take around 25-30 minutes).
8. 10 minutes beforehand, place spaghetti into a pan of boiling water, bring it back to the boil and let it cook, gently stirring, as per the on-pack instructions.
9. Once the sauce reaches the right consistency add black pepper and as much parmesan cheese as you want!
10. Drain the spaghetti and stir in 50% of the sauce. Dish out onto warmed plates or pasta bowls and add the remaining sauce to the 4 portions. Top with a sprinkling of parmesan and black pepper and serve.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)