



Angelo's
Fresh Pasta Products
SINCE 1968



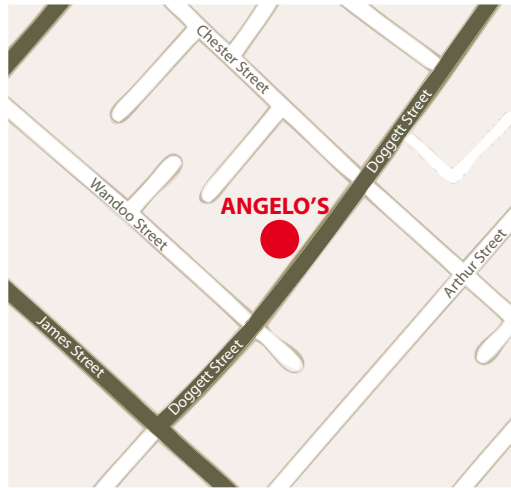
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For those who appreciate true Italian flavour.

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Opening Hours: Mon - Fri: 8 am - 5 pm
(closed for lunch 12.15 - 1 pm)
Sat: 8 am - 12 noon Sun: closed



TOMATO LINGUINI WITH CHILLI GARLIC PRAWNS

Serves 4

- 500 g Angelo's Tomato Linguini
- 5 L water
- 2 tspn salt
- ½ cup olive oil
- 12 truss cherry tomatoes
- 16 green tiger prawns, peeled and de-veined
- 4 cloves of garlic, thinly sliced
- 1 red onion, thinly sliced
- 3 long red chillies, deseeded and thinly sliced (keep the seeds in if you love a little more heat!)
- Zest of 2 lemons
- 2 cups of Italian parsley leaves, picked off the stem
- ½ cup pasta water
- Salt and fresh cracked black pepper

Preheat oven to 170 °C and roast tomatoes, drizzled in a little olive oil and seasoned with salt and pepper, until they slightly lose their form and the skin starts to split (around 20 to 30 minutes).

Cook Angelo's Tomato Linguini for 15 to 20 minutes in salted boiling water until *al dente*, then drain and set aside, reserving ½ a cup of pasta water.

Heat a large heavy-based fry pan and drizzle in a little olive oil. Cook the prawns on both sides until pink, remove from the heat and set aside. Add a little more oil to the pan and add in the sliced onion. Cook the onion until just soft, then add in the garlic, chillies and lemon zest, and cook until the garlic turns slightly opaque. Return the prawns to the pan and add in the pasta water, seasoning and parsley. Toss the pasta through the sauce until coated, adding a little more olive oil if the sauce looks too dry. Add the roasted tomatoes and serve immediately.

Chef's tip: This recipe can be used with any of the dry or fresh Angelo's pasta range, but, for something a little more special, try Angelo's Chilli Linguini or Parsley Fettuccine.

Recipe by: Dominique Rizzo, Pure Food Cooking

Welcome to Angelo's Fresh Pasta. My wife, Val, and I started Angelo's Fresh Pasta Products over 40 years ago underneath our family home, making fresh pasta for the local Italian community. We now make fresh, dry and frozen filled pastas, as well as ready prepared meals, such as lasagna, pizza and single-serve meals.

My philosophy is to obtain the freshest ingredients and make everything on site. This philosophy enables me to keep a close eye on producing a quality and consistent product for my customers. I do not use any artificial preservatives, flavours or colours when making my pasta products. Our filled pastas and pizzas are frozen soon after they are made, ensuring the freshness is locked in.

FROZEN PRODUCTS

	WEIGHT
AGNOLOTTI	
Ricotta & Spinach Filled	500 g & 1 kg
CANNELLONI	
Ricotta & Spinach Filled	340 g & 1 kg
Chicken & Veal	400 g & 1.2 kg
GNOCCHI (potato only)	500 g
LASAGNA	
Beef	200 g, 500 g, 1.5 kg, 3 kg & 6 kg
PUMPKIN & SPINACH RAVIOLI	650 g
RAVIOLI	
Beef OR Chicken Filled	500 g & 1 kg
RAVIOLINI	
Beef Filled – Square	250 g
Beef Filled – Fan Shape	500 g
RICOTTA & SPINACH RAVIOLI	
Plain OR Spinach Pasta	650 g
TORTELLINI	
Beef Filled	500 g & 1 kg
TORTELLINI	
Beef Filled (with Three Flavoured Pasta)	500 g & 1 kg
TORTELLONI	
Ricotta & Spinach Filled (Plain Pasta)	500 g & 1 kg
TORTELLONI	
Ricotta & Spinach Filled (Spinach Pasta)	500 g & 1 kg
VEGETABLE LASAGNA	1.5 kg, 3 kg & 6 kg

FROZEN PIZZAS

	SIZE
HAM, CHEESE & TOMATO	11" - 27 cm
HAM, PINEAPPLE, CHEESE & TOMATO	11" - 27 cm
MUSHROOM, CHEESE & TOMATO	11" - 27 cm
PEPPERONI, SALAMI, CHEESE & TOMATO	11" - 27 cm
GROUND BEEF, ONION, CHEESE & TOMATO	11" - 27 cm
ANCHOVIES, OLIVES, CHEESE & TOMATO	11" - 27 cm
"MAGARITA" – CHEESE & TOMATO	11" - 27 cm
ANGELO'S SPECIAL SUPREME	11" - 27 cm
PIZZA BASES – 12 PER PACK	4" - 10 cm
PIZZA BASES – 3 PER PACK	7" - 18 cm
PIZZA BASES – 2 PER PACK	11" - 27 cm
PIZZA BASES – 2 PER PACK	15" - 37 cm
PIZZA BASES – 2 PER PACK	17" x 19"
PIZZAS – HAM & PINEAPPLE or SUPREME	17" x 19"

BOUTIQUE PASTA RANGE

	WEIGHT
BASIL TAGLIATELLE	375 g
BEETROOT FETTUCCINE	375 g
BUCKWHEAT FETTUCCINE	375 g
CHILLI LINGUINI	375 g
CRACKED PEPPER FETTUCCINE	375 g
FREE RANGE EGG TAGLIARINI	375 g
PARSLEY FETTUCCINE	375 g
SPELT FETTUCCINE	375 g
WHOLEMEAL FETTUCCINE	375 g

FRESH PASTA

	WEIGHT
PLAIN TAGLIARINI	500 g
PLAIN LINGUINI	
PLAIN FETTUCCINE	
PLAIN TAGLIATELLE	
PLAIN PAPPARDELLE	
PLAIN SPAGHETTI*	(*available on request)
SPINACH/TOMATO TAGLIARINI*	500 g
SPINACH/TOMATO LINGUINI*	(*available on request)
SPINACH/TOMATO FETTUCCINE*	
SPINACH/TOMATO TAGLIATELLE*	
SPINACH/TOMATO PAPPARDELLE*	

SAUCES

	WEIGHT
NAPOLETANA	400 g
BOLOGNESE	425 g

DRY PASTA

	WEIGHT
TAGLIARINI	
(Plain OR Spinach OR Tomato)	500 g
LINGUINI	
(Plain OR Spinach OR Tomato)	500 g
FETTUCCINE	
(Plain OR Spinach OR Tomato)	500 g
TAGLIATELLE	
(Plain OR Spinach OR Tomato)	500 g
PAPPARDELLE	
(Plain OR Spinach OR Tomato)	500 g
DRY LASAGNA SHEETS	
(Plain OR Spinach) - 12 SHEETS	400 g*
(*Tomato also available on request)	
RIGATONI	
(Plain)	500 g
CONTADINA	
(Plain) a short pasta twist	500 g
ELICHE	
(Plain) spiral-shaped short pasta	500 g

GELATI PRODUCTS

	WEIGHT
Assorted Flavours	1 L, 5 L tubs
Seasonal Products:	
Easter/ Christmas Cassata Gelato cake	approx. 1.5 L

For any questions on the above products, please call us on

(07) 3252 2482



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