



Pasta with Fried Egg and Capers (adapted from Lyndey Milan)

**Lenard Nicholls, ASFM Demo Kitchen
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500g Merry Cherry Pasta
60g B.-d Paris Creek butter
4 Rosie's eggs
½ whole nutmeg, freshly grated
1 small jar Australian Caper Company salted capers, rinsed, drained and chopped roughly
salt and freshly ground black pepper
100g hard cheese, either Limestone Coast or Alexandrina Cheese Company

Cook the fresh pasta in a large pot with plenty of boiling salted water until just cooked, approximately 5 minutes (if using dry pasta cook per pack directions or until al dente, do not overcook).

Fry the eggs in 20g of the unsalted butter until the yolks are just set and the bottoms are crispy,

Drain pasta and put back into hot pot. Stir through butter, nutmeg, capers, salt and pepper and grated cheese.

Serve pasta topped with a fried egg and extra cheese.

Orange and Olive Salad

simple, but relies on good quality ingredients

4 Fat Goose Fruits oranges, peeled cut in half and sliced into half moons. Scatter with half a red onion also sliced into half moons. Anoint with good quality olive oil. Sprinkle with a large pinch of ground coriander, smoked paprika and whole cumin seeds. Lightly toss together. This salad can sit for a while.