

Flag-patterned vermicelli

An unusual pasta dish from Italy. It's eaten cold (the vermicelli must be rinsed well and drained to remove starch which would make strands cling together) and then topped with mayonnaise and an anchovy-flavoured tomato sauce arranged in stripes — hence the “flag pattern”. If you prefer to serve it hot, replace the mayonnaise with double cream heated with finely chopped basil

LUNCH OR SUPPER

Serves 4

Overall timing 45 minutes plus chilling

Equipment Bowl, 2 saucepans, blender or sieve

Freezing Not recommended

Below: Flag-patterned vermicelli — two sauces on a bed of the finest pasta

INGREDIENTS

1	Small can of anchovies	1
6 tbsp	Milk	6×15ml
1	Large onion	1
1	Garlic clove	1
2 tbsp	Oil	2×15ml
14oz	Can of tomatoes	397g
	Salt	
	Chilli powder	
1 tbsp	Chopped parsley	15ml
	Freshly-ground black pepper	
12oz	Vermicelli	350g
$\frac{1}{4}$ pint	Thick mayonnaise	150ml

METHOD

- 1 Drain the anchovies, put into a bowl with the milk and leave to soak for 10 minutes. Meanwhile, peel and finely chop the onion and peel the garlic.
- 2 Heat the oil in a small saucepan, add the onion and crushed garlic and fry till transparent. Add the canned tomatoes and juice, salt, a pinch of chilli powder and chopped parsley. Simmer uncovered over a low heat for 20 minutes, stirring frequently.

- 3 Drain the anchovies and add to the tomatoes. Purée in a blender or rub through a sieve. Season and leave to cool.
- 4 Bring plenty of lightly salted water to the boil in a large saucepan. Add the vermicelli and cook for 3 minutes till al dente.
- 5 Drain, rinse under cold water, then drain thoroughly and arrange the vermicelli on a flat serving dish and smooth the top.
- 6 Spread the mayonnaise in a wide band across the centre, then spread the tomato sauce in a wide band on either side of the mayonnaise. Chill for 30 minutes.
- 7 Serve with hot Garlic bread (recipe page 886) and a tossed green salad.

Chocolate truffle cakes

A good way of using up any leftover cake. The crumbs are bound with chocolate, then rolled in vermicelli

TEA-TIME

Makes 8

Overall timing 20 minutes plus chilling

Equipment Bowl, saucepan, paper cake cases

Freezing Not recommended

INGREDIENTS

3½oz	Plain dessert chocolate	100g
2oz	Butter	50g
4oz	Sponge cake crumbs	125g
2 tbsp	Icing sugar	2×15ml
$\frac{1}{2}$ teasp	Almond essence	2.5ml
6 tbsp	Chocolate vermicelli	6×15ml

METHOD

- 1 Break the chocolate into pieces and put into the bowl with the butter. Stand the bowl over a saucepan of simmering water and beat till the chocolate and butter have melted.
- 2 Remove from the heat and stir in the cake crumbs, sifted icing sugar and almond essence. Mix well. When cool chill for 1 hour.
- 3 Spread the vermicelli on a plate. Divide the chocolate mixture into 8 equal portions and shape each into a ball. Roll the cakes in the vermicelli till evenly coated. Shake off any excess. Place each cake in a paper case and arrange on a serving dish.

