



Classics



**For over a century, Leggo's have dedicated ourselves to authentic pastes and sauces to inspire you to cook with passion and flair, just as Nonnas have around Australia.**

**This collection of recipes brings together a classic collection of Nonna's favourites, from Caponata, Classic Minestrone and Chicken Cacciatore to Spaghetti Marinara and Classic Pulled Pork Ragu.**

**Quite simply, this is a living tribute to Italian Cooking. We hope you enjoy it as much as we have compiling it.**

*Have you eaten?*







Prep 15 mins

Cook NIL

Serves 4

## Caprese Salad

### Ingredients

375g baby gourmet tomatoes  
220g tub cherry bocconcini cheese,  
drained  
¼ cup **Leggo's Tomato Paste**  
¼ cup red wine vinegar  
½ cup olive oil  
1 teaspoon sugar  
Pinch dried chilli flakes  
¼ cup baby basil leaves

### Preparation

1. Arrange tomatoes and drained bocconcini on a platter or in individual bowls.
2. In a small bowl whisk together **Leggo's Tomato Paste**, red wine vinegar, olive oil, sugar and chilli flakes to make the dressing.
3. Drizzle dressing over salad and garnish with basil leaves.



Dressing ingredients can be combined ahead of time in a screw top jar.





Prep 15 mins

Cook 15 mins

Serves 4

# Caponata

## Ingredients

- ¼ cup olive oil
- 2 small eggplants, cut into 2cm dice
- 2 sticks celery, chopped
- 1 onion, diced
- 2 cloves garlic, finely sliced
- ½ cup **Leggo's Tomato Paste**
- 400g can diced tomatoes
- 2 tablespoons brown sugar
- ¼ cup red wine vinegar
- ¼ cup pitted green olives, sliced
- 1 tablespoon drained capers

## Preparation

1. Heat oil in a large frypan and sauté eggplant until golden brown. Remove from pan and drain on absorbent paper towel.
2. Add celery, onion and garlic to frypan and cook over a low heat until tender. Return eggplant to frypan.
3. Stir in **Leggo's Tomato Paste** and remaining ingredients. Simmer for 10 minutes, stirring occasionally. Season to taste and serve.



Serve as a side dish with crusty bread.





Prep 5 mins

Cook 15 mins

Serves 4

# Chicken & Mushroom Carbonara

## Ingredients

400g fettuccine pasta

1 tablespoon oil

450g chicken breast fillets, sliced

200g button mushrooms, sliced

490g jar **Leggo's Carbonara Pasta Sauce**

½ cup frozen Birds Eye Garden Peas

## Preparation

1. Cook fettuccine following packet directions. Drain and keep warm.
2. Meanwhile, heat oil in a frypan and cook chicken for 2-3 minutes or changed in colour.
3. Add mushrooms to pan and cook for a further 1-2 minutes. Pour in **Leggo's Pasta Sauce** and stir in peas. Cover and simmer for 5 minutes, stirring occasionally.
4. Toss pasta in sauce and serve immediately.



For extra flavour, cook 4 rashers sliced bacon with the chicken in STEP 2.





Prep 10 mins Cook 35 mins Serves 6

## Bolognese Sauce

### Ingredients

1 tablespoon olive oil  
1 onion, chopped  
2 cloves garlic, crushed  
500g lean beef mince  
250g jar **Leggo's Tomato Paste**  
400g can chopped tomatoes  
1 cup beef stock  
1 bay leaf  
1 teaspoon dried mixed herbs  
Cooked spaghetti, for serving  
Basil leaves, for garnish

### Preparation

1. Heat oil in a large saucepan over high heat. Sauté onion and garlic for 2 minutes. Add mince and cook for 5 minutes or until browned.
2. Stir in **Leggo's Tomato Paste**, tomatoes, stock, bay leaf and mixed herbs. Bring to the boil, reduce heat and simmer covered for 30 minutes, stirring occasionally.
3. Serve immediately over cooked pasta. Garnish with basil



For a richer flavour, stir in  $\frac{1}{4}$  cup red wine with the Leggo's Tomato Paste in STEP 2.





Prep 30 mins Cook 25 mins Serves 6

# Baked Italian Meatballs with Napoletana Sauce

## Ingredients

1kg pork and veal mince  
1 egg, lightly beaten  
¼ cup dried breadcrumbs  
¼ cup pine nuts  
¼ cup grated parmesan cheese  
2 x 500g jar **Leggo's Napoletana Pasta Sauce**  
Pasta of choice, for serving  
Fresh herbs, for garnish

## Preparation

1. Combine mince, egg, breadcrumbs, pine nuts and parmesan cheese. Roll into approximately 30 small balls and place on a baking paper lined tray. Bake in a preheated oven at 180°C for 20 minutes.
2. Meanwhile, cook pasta following packet directions. Place **Leggo's Pasta Sauce** in a large saucepan and bring to the boil, stirring occasionally.
3. Add the meatballs to the sauce and simmer for 1-2 minutes. Drain pasta and place into serving bowls. Serve with meatballs spooned over pasta and garnish with fresh herbs.



Roll meatballs with wet hands to prevent sticking.





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Prep 20 mins Cook 35 mins Serves 6

# The Best Bolognese Lasagne

## Ingredients

1 tablespoon olive oil  
500g beef mince  
¼ cup **Leggo's Pizza Sauce**  
500g jar **Leggo's Bolognese Pasta Sauce**  
1 cup water  
400g fresh ricotta cheese  
2 tablespoons chopped fresh parsley  
1 egg, lightly beaten  
2½ cups grated mozzarella cheese  
½ cup grated parmesan cheese  
250g fresh lasagne sheets

## Preparation

1. Heat oil in a saucepan over high heat. Add mince and cook for 5 minutes or until browned.
2. Reduce heat to medium and add **Leggo's Pizza Sauce**, **Leggo's Pasta Sauce** and water. Season to taste. Cook uncovered for 5 minutes, stirring occasionally.
3. Meanwhile, combine ricotta, parsley, egg, ½ cup mozzarella and parmesan cheese in a large bowl.
4. Place a small amount of sauce in the base of a deep 28cm x 20cm lasagne dish and cover with a single layer of lasagne sheets. Top with ½ the meat sauce, 1/3 cup mozzarella, a layer of lasagne sheets, the ricotta mixture and remaining lasagne sheets. Finish with remaining meat sauce and sprinkle with remaining mozzarella.
5. Bake in a preheated oven at 180°C for 25-30 minutes or until cheese is bubbling and golden. Stand for 10 minutes before serving.







Prep 20 mins

Cook 180 mins

Serves 4

# Slow Cooked Lamb Shanks

## Ingredients

4 lamb shanks, Frenched  
1 tablespoon seasoned flour  
1 tablespoon olive oil  
4 cloves garlic, crushed  
2 onions, chopped  
3 carrots, chopped  
2 sticks celery, chopped  
2 x 140g tubs **Leggo's Tomato Paste**  
1 teaspoon dried mixed herbs  
¼ cup red wine  
1½ cups water  
Chopped fresh parsley, for garnish

## Preparation

1. Lightly coat lamb shanks in seasoned flour.
2. Heat oil in a frypan, add shanks and cook until browned well on all sides. Place into a large baking dish with garlic, onion, carrots and celery.
3. Combine **Leggo's Tomato Paste** with dried herbs, wine and water and pour over shanks.
4. Cover with a lid or foil and bake in a preheated oven at 160°C for 3 hours. Serve sprinkled with parsley.



Serve lamb shanks with creamy mashed potato and baby peas. The word “Frenched” means to scrape the bone shank clean, removing excess meat or fat.





Prep 45 mins Cook 25 mins Serves 4

# Eggplant Parmigiana

## Ingredients

- 1 large eggplant, sliced lengthwise into 1½ cm thick pieces
- 1 teaspoon salt
- ⅓ cup seasoned flour
- 2 eggs + 2 tablespoons milk, beaten
- 1½ cups fresh breadcrumbs
- ¼ cup grated Parmesan cheese
- oil for frying
- 400g bottle **Leggo's Squeezy Pizza Sauce**
- 1 - 1½ cups grated mozzarella cheese
- fresh basil leaves, for serving

## Preparation

1. Sprinkle each side of the eggplant slices lightly with salt and place in a colander in the sink for approximately 30 minutes. Rinse well and pat dry with paper towel.
2. Dust eggplant slices in seasoned flour, dip in egg wash and coat in combined breadcrumbs and Parmesan cheese.
3. Heat oil in a non-stick frying pan and cook eggplant for 3-5 minutes on each side or until golden brown.
4. Place eggplant on a non-stick baking tray and top with a generous squeeze of **Leggo's Squeezy Pizza Sauce** and a sprinkle of mozzarella cheese.
5. Place in a preheated oven at 200°C for 10-15 minutes or until cheese is melted and golden brown.

**Salting eggplant removes excess moisture and minimises a bitter flavour in the vegetable.**







Prep 15 mins   Cook 50 mins   Serves 8

# Classic Minestrone

## Ingredients

1 tablespoon olive oil  
1 large onion, diced  
1 clove garlic, crushed  
3 rashers bacon, chopped  
3 sticks celery, chopped  
2 carrots, sliced  
7 cups water  
1 tablespoon beef stock powder  
375g jar **Leggo's Tomato Paste**  
½ cup dry macaroni pasta  
420g can red kidney beans, drained  
Shaved parmesan cheese, basil leaves  
and crusty bread, for serving



## Preparation

1. Heat oil in a large saucepan, sauté onion, garlic and bacon for 3-4 minutes or until lightly browned.
2. Add celery, carrots, water, stock powder and **Leggo's Tomato Paste**. Bring to the boil, reduce heat and simmer covered for 30 minutes, stirring occasionally.
3. Stir in macaroni and kidney beans, simmer for a further 15 minutes or until macaroni is cooked, stirring occasionally. Season to taste.
4. Serve garnished with shaved parmesan cheese, basil leaves and crusty bread.

**Cannellini beans or borlotti beans may be used in this recipe instead of red kidney beans.**





Prep 60 mins

Cook 20 mins

Serves 2

# Traditional Pizza Dough

## Ingredients

7g packet (2 tsp) dry yeast  
1 cup warm water  
1 teaspoon sugar  
2 cups plain flour  
1 teaspoon salt  
2 tablespoons olive oil

## Preparation

1. Combine yeast, warm water and sugar in a small bowl, cover with plastic wrap and allow to stand in a warm place for 10 minutes or until small bubbles appear on the surface.
2. In a large bowl, combine sifted plain flour and salt. Pour in oil and yeast mixture and stir until a sticky dough has formed. Turn dough onto a well floured surface and knead for approximately 5 minutes or until dough is smooth and elastic.
3. Place dough in a large greased bowl. Cover with plastic wrap and let rise in a warm place for 40 minutes or until dough is doubled in size.
4. Knead the dough again, divide in half and roll out to form 2 x 20cm bases. Place onto lightly floured pizza or baking trays. Top with your favourite topping and bake in a preheated oven at 220°C for 15-20 minutes or until crust is golden brown.

**Pizza dough can be made the day before, prepare to end of step 3, cover and refrigerate until ready to roll out. “00” plain flour is a good quality flour suitable for pizza and bread making.**





Prep 10 mins Cook 20 mins Serves 1

# Margherita Pizza

## Ingredients

1 qty Traditional Pizza Dough  
½ cup **Leggo's Pizza Sauce**  
1½ cups grated mozzarella cheese  
3 roma tomatoes, sliced  
Fresh basil leaves and cracked black pepper, for serving

## Preparation

1. Prepare Traditional Pizza Dough up to Step 3, following the recipe overleaf.
2. Knead the rested pizza dough and roll out to line a 30cm oiled pizza tray.
3. Spread **Leggo's Pizza Sauce** evenly over dough. Sprinkle with mozzarella cheese and top with tomato slices.
4. Bake in a preheated oven at 220°C for 20 minutes or until crust is golden brown. Serve topped with basil and cracked black pepper.



Fresh mozzarella or buffalo mozzarella slices give a 'gourmet' touch to a pizza.





Prep 5 mins

Cook 360 mins

Serves 6

# Pulled Pork Bolognese Ragu

## Ingredients

800g piece whole pork scotch fillet  
500g jar **Leggo's Bolognese Pasta Sauce**  
1 cup water  
400g pasta of your choice  
Shredded parmesan, for serving  
Green salad and crusty bread, for serving

## Preparation

1. Place pork in a slow cooker and pour combined **Leggo's Pasta Sauce** and water over the meat. Cover and cook on low for 6 hours or overnight.
2. Pull or shred pork using 2 forks, removing and discarding any fat. Reserve meat juices and season to taste.
3. Cook pasta following packet directions. Drain. Gently toss pulled pork and all residual meat juices through the pasta. Serve topped with parmesan and crusty bread to mop up juices



**Pulled pork is also delicious in burger buns with coleslaw.**





Prep 30 mins Cook 25 mins Serves 4

# Beef, Spinach & Ricotta Cannelloni

## Ingredients

1 tablespoon olive oil  
 400g beef mince  
 700g jar **Leggo's Passata - Italian Herb**  
 400g fresh ricotta cheese  
 125g frozen spinach, thawed  
 2 spring onions, chopped  
 1 large egg, lightly beaten  
 ⅓ cup grated parmesan cheese  
 1 tablespoon chopped fresh parsley  
 6-8 15cm x 10cm fresh lasagne sheets  
 1½ cups grated mozzarella cheese

## Preparation

1. Heat oil in a saucepan over high heat, add mince and cook for 5 minutes or until browned. **Add Leggo's Passata**, season to taste and bring to the boil. Simmer for 5 minutes.
2. Meanwhile, combine ricotta, spinach, spring onions, egg, parmesan and parsley in a large bowl and season to taste.
3. Spread half of the cooked mince mixture over the base of a 30cm x 20cm baking dish. Spread ⅓ cup of the ricotta mixture along the long edge of a lasagne sheet and roll up to enclose filling. Place cannelloni, seam side down into dish and repeat with remaining lasagne sheets and ricotta filling.
4. Spread remaining meat sauce over the cannelloni and sprinkle with cheese. Bake in a preheated oven at 180°C for 30-35 minutes or until cheese is golden. Stand for 10 minutes before cutting. Serve with a crisp garden salad and crusty bread.



**Substitute 1½ cups grated pumpkin for the spinach for a spin on the original.**





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Prep 15 mins

Cook 75 mins

Serves 6

# Chicken Cacciatore

## Ingredients

6 skin on chicken thigh cutlets  
¼ cup seasoned flour  
¼ cup oil  
2 onions, chopped  
1 clove garlic, crushed  
140g tub **Leggo's Tomato Paste**  
1 teaspoon dried oregano  
1 bay leaf  
400g can peeled whole tomatoes  
½ cup white wine  
½ cup water  
1 teaspoon chicken stock powder  
10-12 pitted black olives  
Basil leaves, for garnish

## Preparation

1. Lightly coat chicken pieces in seasoned flour. Heat 1 tablespoon oil in a large frypan over high heat. Cook chicken in batches for 5-6 minutes or until browned on both sides, adding more oil if needed. Remove from frypan and drain on absorbent paper towel.
2. Heat remaining oil in the same frypan. Add onions and garlic and sauté for 1 minute. Stir in **Leggo's Tomato Paste**, oregano, bay leaf, tomatoes, wine, water and stock powder.
3. Return chicken to frypan, cover and simmer for 1 hour or until cooked through, stirring occasionally. Add olives in the last 10 minutes of cooking. Remove bay leaf before serving and garnish with basil.



Seasoned flour is plain flour with the addition of salt and pepper.





Prep 10 mins

Cook 15 mins

Serves 4

# Spaghetti Marinara

## Ingredients

500g spaghetti  
1 tablespoon olive oil  
1 onion, chopped  
2 cloves garlic, crushed  
1 long red chilli, chopped  
140g tub **Leggo's Tomato Paste**  
400g can diced tomatoes  
½ cup dry white wine  
¼ teaspoon sugar  
750g fresh seafood marinara mix  
Crusty bread, for serving  
Fresh parsley leaves, for garnish

## Preparation

1. Cook spaghetti following packet directions.
2. Heat olive oil in a large saucepan, add onion, garlic and chilli and cook for 2 minutes.
3. Stir in **Leggo's Tomato Paste**, diced tomatoes, wine and sugar. Simmer uncovered for 5 minutes.
4. Add the seafood and simmer covered for 5 minutes or until fish is cooked.
5. Drain spaghetti and place in serving dish. Pour over marinara sauce and serve with crusty bread. Garnish with parsley leaves.



For an extra kick, add another chopped long red chilli in Step 2.





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Prep 20 mins Cook 35 mins Serves 4

# Mushroom Ragu with Soft Polenta

## Ingredients

500g mixed mushrooms (field mushrooms, Swiss brown and Portobello)  
3 shallots, finely chopped  
1 tablespoon fresh rosemary leaves  
2 cloves garlic, thinly sliced  
5 tablespoons olive oil  
1 medium eggplant, roughly chopped  
140g tub **Leggo's Tomato Paste**  
2 tablespoons fresh oregano leaves, chopped  
1 cup red wine (cabernet sauvignon or merlot)  
 $\frac{3}{4}$  - 1 cup vegetable stock  
3 cups full cream milk  
Large pinch salt  
2 sprigs rosemary  
100g instant polenta  
50g butter  
 $\frac{1}{2}$  cup cream  
 $\frac{1}{4}$  cup freshly grated parmesan

## Preparation

1. Slice the large mushrooms and cut the smaller ones into quarters. Place in a large bowl along with shallots, rosemary and garlic. Add 3 tablespoons of oil and toss all the ingredients together. Spread onto a large baking paper lined tray and bake in a preheated oven at 200°C for 20 minutes.
2. Meanwhile, heat remaining oil in a large saucepan over a medium high heat. Add eggplant and cook for 2-3 minutes, stirring continuously. Stir in **Leggo's Tomato Paste** and oregano leaves and cook for 30 seconds. Add wine and stock. Season to taste. Reduce heat and simmer uncovered for 3-4 minutes, stirring occasionally.
3. Add roasted mushroom mixture to the saucepan and simmer uncovered 15 minutes, stirring occasionally.
4. Meanwhile, in a medium saucepan simmer milk, salt and rosemary for 3-4 minutes. Remove rosemary and discard. Whisk in polenta and cook over a medium heat for 2-3 minutes or until thickened, whisking continuously. Stir in butter, cream and parmesan cheese. Serve immediately with the ragu.







Prep 15 mins   Cook 30 mins   Serves 4

# Roast Tomato Risotto

## Ingredients

1 litre salt reduced vegetable stock  
 60g butter, chopped  
 1 brown onion, finely chopped  
 2 garlic cloves, crushed  
 1¼ cups arborio rice  
 1 punnet cherry tomatoes  
 1 tablespoon olive oil  
 ¼ cup **Leggo's Pesto - Traditional Basil**  
 ½ cup (80g) shaved parmesan cheese  
 ½ cup torn parsley leaves

## Preparation

1. Bring the stock just to the boil in a medium saucepan. Reduce heat and hold at a gentle simmer, covered.
2. Melt the butter in a large heavy-based saucepan over medium heat until foaming. Add the onion and garlic cook, stirring for 4 minutes or until soft. Add rice and cook, stirring for 2 minutes or until grains appear slightly glassy.
3. Add a ladleful (about ½ cup) of stock to the rice mixture and stir constantly with a wooden spoon until all the liquid is absorbed. Continue to add stock, a ladle at a time, stirring constantly and allowing the liquid to be absorbed before adding more. This will take approximately 25 minutes or until rice is tender but firm to the bite and risotto is creamy.
4. Meanwhile, place the tomatoes in a roasting pan, drizzle with oil and toss to coat. Roast in oven for 15 minutes or until the tomatoes are tender but still hold their shape. Remove from oven.
5. Stir in **Leggo's Pesto**, half the parmesan and half the parsley to the risotto, gently stir in tomatoes.
6. Spoon risotto into serving bowls, sprinkle with remaining parmesan and parsley, and serve immediately







Have you eaten?

