

# PERFECT PAIRINGS

with



ALL NATURAL | HEALTHY OPTIONS | BEST RECIPES





# pairing recipes

## CALABRESE PESTO SALAD

400 grams (approximately 1 pound) chicken breast cut in to large chunks  
1 tablespoon Saveur Calabrese Pesto Mix  
3 rashers bacon (3 to 4 slices in USA or Canada)  
2 cups cooked pasta  
6-8 mushrooms  
1 cup of lightly steamed greens (broccoli, beans, snow peas)  
Parmesan cheese and Salt and Pepper to taste.

## METHOD

Cook pasta and keep warm (I used gluten free penne)  
Cut chicken in to chunks and place in a zip lock bag with Calabrese Pesto and mix well, leave to sit and marinate.  
Cut up greens and steam until just cooked, still crunchy.  
In a frying pan cook bacon and then take from pan and cut in to big chunks.  
Do not clean frying pan, add butter or ghee if necessary then add chicken and brown, add mushrooms and cook together until chicken is cooked.  
Add bacon, greens and pasta and toss.  
Remove from pan and top with Parmesan and salt and pepper.  
The Saveur Himalayan Salt and Pepper is great on this.

recipe by Kylie Banning



# pairing recipes

## BRUSCHETTA MELTS

3 tomatoes, seeded and diced  
1 onion, finely diced  
1 clove garlic, finely diced  
2 tsp Saveur Calabrese Pesto Mix  
1 French baguette  
250g/ 9 oz mozzarella cheese sliced

## METHOD

In a small mixing bowl combine tomatoes, onion, garlic, & Saveur Calabrese Pesto Mix & Mix well, cover and refrigerate.

Preheat oven to 180 degrees C./ 350 F

Cut the French baguette into 12 slices on the diagonal. Arrange the bread on a baking tray and toast in the oven for 5 minutes or until golden brown. Reduce the oven's temperature to 120 degrees C./ 250 F

Spoon equal amounts of the tomato mixture onto the toasted slices of bread.

Top with slices of mozzarella.

Place the tray of bread back into the oven until the cheese has melted just slightly and is oozing over the tomatoes; approximately 2 minutes. Serve immediately.

recipe by Deborah Hammond



# pairing recipes

## DECONSTRUCTED LASAGNA

2 onions, peeled and diced  
2 tsp Saveur Pizza Spice  
1 tsp Saveur Calabrese Pesto Mix  
Ghee or butter for frying  
500 g/1 lb good quality beef mince  
3 cups tomato passata (tomato sauce)  
5 lasagna sheets- roughly broken  
50g/1.7ozs tomato paste  
Salt, pepper and sugar to taste  
200g ricotta cheese  
1/4 cup milk  
1/4 teaspoon salt  
Freshly grated nutmeg or 1/4 tsp Saveur Nutmeg Blend  
2 cups mozzarella cheese, shredded  
3 tablespoons roughly chopped parsley

## METHOD

Heat a large saucepan or pot on medium to high heat add butter or ghee and when hot add the onions and Saveur spices cook until onions are soft and fragrant. Add the beef mince in two batches and brown the meat and cook through. Add the passata sauce and then add the lasagna sheets, roughly broken up. Cover the pasta in the passata and place the lid on and simmer for 15 minutes stirring occasionally so that the pasta pieces don't stick together. Just before serving, add the grated mozzarella cheese and stir through until melted. Then add the ricotta and milk mixture and just stir through. Serve with chopped parsley.

recipe by Deborah Hammond



# pairing recipes

## PAN SEARED SALMON & TOMATO PESTO

4 x 150gm/5 ounces fresh or frozen skinless salmon fillets, thawed and dried

¼ tsp salt

1/4 cup butter or ghee

½ cup onion finely sliced

½ cup dried tomatoes, finely chopped

½ cup cherry tomatoes, quartered

¼ cup finely chopped, pitted green olives

1 tbsp chopped fresh basil

1 tsp Saveur Calabrese Pesto Mix

Fresh basil to garnish

## METHOD

Sprinkle salmon with salt.

In a large frypan heat 1 tablespoon ghee over medium-high heat.

Add salmon. Cook for 4 to 6 minutes per 1/2-inch thickness of fish or until fish just flakes when tested with a fork, turning once.

Transfer to a serving platter. Cover; keep warm.

For tomato pesto, add remaining ghee to skillet.

Add onion and dried tomatoes; cook and stir for 3 to 4 minutes or until tender.

Stir in cherry tomatoes, olives, basil, and Saveur Calabrese Pesto Mix

Stir to heat through. Season to taste with salt.

Spoon tomato mixture over salmon. Top with additional fresh basil.

recipe by Deborah Hammond



# pairing recipes

## PASTA WITH PEPPERONCINI PEPPERS

25gms/ 8 oz gluten free spaghetti

6 strips bacon chopped

1 onion small

2 cloves garlic

2 x 400gm/32 oz peeled whole canned tomatoes

4 tbsp Deli-Sliced Pepperoncini peppers (Green Banana Pepper)

1/4 cup pitted Kalamata olives, chopped

2 tbsp grated Parmesan - optional

fresh basil - optional

1tsp Saveur Calabrese Pesto Mix

½ tsp Saveur Pizza Spice

## METHOD

Cook bacon in a large frypan over medium heat for 5 minutes, stirring frequently, until cooked, but not too crispy.

Add onion and garlic and cook for 2 minutes, stirring frequently to prevent burning.

Add tin tomatoes, Saveur spices and Pepperoncini peppers, continue cooking for 10 minutes, stirring frequently, until the tomatoes are cooked and liquid has almost evaporated. Season with fresh basil

In the meantime, cook pasta following the directions on the package.

Add olives to the sauce.

Add pasta to the pan with sauce and toss to combine.

Serve

recipe by Deborah Hammond



# pairing recipes

## STUFFED EGGPLANT

Eggplant - Large

1 tbsp ghee or butter

Salt to taste

Black pepper, freshly ground, to taste

175 g/ 6 ounces quinoa

1/3 cup chopped fresh parsley

40 g/ 1.5 ounce pine nuts

1 tbsp Saveur Pizza Spice

150 g / 5 to 6 ounces mozzarella cheese

## METHOD

pre-heat oven to 205C/400F

Cut your eggplant in half length-wise and scoop out the seeds.

Brush the eggplant with melted butter and sprinkle with salt and pepper.

Place in a lightly greased baking dish and pop into the oven.

Bake for 45 minutes.

Cook quinoa. Add parsley, Pizza Spice and pine nuts to the quinoa mixture and stir well.

After 45 minutes, remove the eggplant from the oven and stuff with the quinoa mixture.

Sprinkle with Mozzarella Cheese

Cook another 15 minutes with stuffing inside or until the edges of the eggplant begins to brown.

By Deborah Hammond

recipe by Deborah Hammond