



WHISTLERGRILLS

# Wild Boar & Chorizo Pasta Bake

With fresh basil and buffalo mozzarella!

A delicious winter warmer that caters for a couple or a large crowd!

Prep time - 25 mins Cook time - 25 mins Skill level - Easy Serves - 4-6

## Ingredients

2 tbsp extra virgin olive oil

Stick of wild boar salami (200g),  
thinly sliced

Stick of chorizo (200g), thinly sliced

1 large red onion, peeled and sliced

2 cloves of garlic, peeled and sliced

6 tablespoons of good quality  
balsamic vinegar

400g tinned chopped tomatoes &  
400g of plum tomatoes

5 tablespoons creme fraiche

1 large bunch of fresh basil (leaves  
picked & torn) - keep a little back for  
garnish

Kosher salt

Fresh ground black pepper

500g of rigatoni (or Conchiglie), or a  
mix of both!

Large ball of buffalo mozzarella



## Method

1. Preheat the BBQ to 200° - you will be baking this dish using an indirect heat method so prepare one side of the grill with a rack, with no heat underneath. Maintain heat at 200° for the duration of the cook.
2. On the side burner heat the olive oil in a frying pan, fry about half the chorizo until quite crisp and then remove and put to one side.
3. Add the onion and garlic into the pan and cook slowly until the onion is soft. Add the balsamic vinegar, chopped tomatoes, creme fraiche and basil. Mix together, season to taste and simmer for a few minutes.
4. Once the sauce is cooked through, take it off the heat and add the slices of crispy chorizo. Put to one side.
5. Bring a large pan of salted water to the boil on the side burner. Add the pasta and partially cook until al-dente. Drain the pasta, drizzle over a little olive oil and add some seasoning.
6. Tip the cooked pasta into an oven proof baking dish and pour over the sauce.
7. Place the remaining slices of chorizo and wild boar salami into the dish.
8. Tear the mozzarella and lay over the top of the pasta.
9. Bake in the preheated grill on an indirect heat for about 25 minutes until bubbly and golden.
10. Drizzle a little extra virgin olive oil over the top and garnish with the uncut basil leaves dipped in olive oil.

We promise you'll love this one - enjoy!



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