

Media Release 27, October 2019 - Seoul

HALLOWEEN IS ON ITS WAY!

Tomatoes are so delicious!!! They go into everything we love: Pasta! Soup! Stews! Sauces! EVERYTHING is better with tomatoes!

YES! We love tomatoes, you say--BUT how can we use them to surprise our family and friends with a new recipe to celebrate Halloween?

Here is our suggestion for a perfect and easy seasonal taster: serve some gorgeous Fusilli with Pumpkin and Sausage in a small hollowed out pumpkin!

FUSILLI ZUCCA E SALSICCIA - FUSILLI WITH PUMPKIN AND SAUSAGE



Time: 35 min

Difficulty: easy

Serves: 4



300 g fusilli
2 sausages
150 g pumpkin
80 g chopped tomatoes

20 g extra-virgin olive oil
1 garlic clove
parsley to taste
salt and pepper to taste

Gently brown the peeled garlic in a frying pan in a little olive oil, remove it and then add the diced pumpkin and skinned sausages chopped into small pieces. Let them brown for 5 minutes and then add salt, black pepper, and the chopped tomatoes and cook for about 20 minutes adding a little water. Cook the fusilli in plenty of salted boiling water, drain al dente and add to the frying pan with the sauce, toss the pasta and then serve, sprinkled with finely chopped parsley.

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To serve:

4 individual sized pumpkins.

Using a sharp knife cut a lid from each pumpkin and reserve. Hollow out the insides of the pumpkin, seeds and fibres, leaving a bowl-shaped container.

Place the pumpkins (and their tops/lids) on a baking sheet and bake in a 375°F oven (or 180C, or gas mark 6) for 10 minutes, or until they are just heated through and just tender.

Do not let them become too soft and squishy or they will collapse.

Fill them with the prepared hot pasta, and lean the lid of each pumpkin top against the stuffed pumpkin if you like.

ANICAV – the Italian Association of Canned Tomatoes – will organize many events within a three-year educational promotion co-financed by the European Union dedicated to educate (and celebrate!) Europe's tomato culture.

The launch event to announce Red Gold from Europe's three-year Korean promotion was held in Seoul on May 17.

And a cooking demonstration collaborated on European can tomato and Korean fermented foods Kimchi, Gochujang was held in Seoul on October 17, when British food columnist Marlena Spieler, who wrote about 60 books, visited Korea



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Let's release our creativity for enjoying cooking (and eating!) with Red Gold Tomatoes from Europe!

Discover more on <https://redgoldfromeurope.kr/ko/> or visit our pages on Facebook, Twitter and Instagram, and do not hesitate to contact us for more information.

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Happy Halloween from the Red Gold from Europe Team!

Enjoy! It's from Europe!

The Red Gold from Europe Team

sally@redgoldfromeurope.com, lovelysohn@gmail.com

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