



Baked Feta Vodka Rigatoni with Aphrodite Barrel Aged Feta

Serves: 4

Prep Time: 10 mins

Cook Time: 20 mins

Ingredients:

500g cherry or grape tomatoes
4 cloves garlic, peeled, bruised
¼ cup tomato paste
¼ cup vodka
½ teaspoon dried chilli flakes
180g Aphrodite Barrel Aged Feta PDO
¼ cup extra-virgin olive oil
400g rigatoni
¾ cup (375ml) thickened cream
basil leaves, for serving

Method:

1. Preheat oven to 200°C fan forced / 400°F. Place the tomatoes, garlic, tomato paste, soda and chilli flakes in a large baking dish. Season with salt and pepper & toss well to coat.
2. Place the feta in the center of the tray and drizzle over the olive oil. Bake for 20 mins or until the garlic has softened and the tomatoes have split.
3. Meanwhile, cook the pasta in a large saucepan of salted boiling water, according to the packet instructions or until al dente. Drain, reserving ½ cup of pasta water.
4. Remove the tray from the oven and add the cream, mash the feta and tomatoes with a fork & mix until well combined. Coat the pasta in the sauce, adding the reserved pasta water if it looks too dry. Season with salt & pepper and divide between serving bowls. Top with fresh basil leaves. .

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