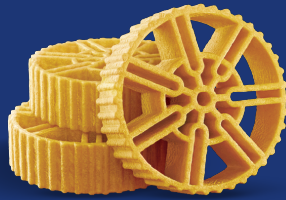




The Barilla Domenica Italiana Recipe Collection



Official Pasta Partner of Formula 1®



In Italy, Sunday means gathering with loved ones. Known as Domenica Italiana, it's a time to share a meal and enjoy the Grand Prix.

Rooted in this tradition, Barilla introduces a collection of recipes featuring Racing Wheels, bringing the energy of Formula 1® to the table through dishes designed for sharing.

Whether you're hosting a race watch party or preparing a Sunday meal, these recipes are designed to make your race weekend celebration even more memorable.



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Barilla Racing Wheels

with Roasted Heirloom Cherry Tomatoes and Burrata

A celebration of color, texture, and togetherness, these Racing Wheels with **Roasted Heirloom Cherry Tomatoes and Burrata** capture the essence of Mediterranean simplicity. The slow roasting enhances the sweetness of the red and yellow cherry tomatoes, balanced by the creamy richness of burrata. A dish that brings out the beauty of seasonal ingredients — refined yet comforting, perfect for sharing on a warm evening.

INGREDIENTS

- 1 box Barilla® Racing Wheels pasta
- 1 cup red and yellow heirloom cherry tomatoes, halved
- ¾ cup extra virgin olive oil
- 12 leaves basil, chiffonade
- 3 tablespoons Parmigiano-Reggiano cheese, grated, divided
- 1 8-ounce Burrata cheese
- Salt and black pepper, to taste

Preparation time: 15 minutes

Cook time: 15 minutes

Servings: 8

STEP 1

Preheat oven to 425 °F. Cut the tomatoes in half (or slices, depending on size) and place in a baking dish. Season generously with salt, olive oil and ½ of the basil. Bake for 2-3 minutes — just enough so they're warm, juicy and still firm. Keep the tomatoes warm and set aside the seasoned oil.

STEP 3

On a plate, arrange the warm tomatoes, alternating the colors. Add the pasta on top.

STEP 2

Cook pasta according to the package directions. Drain the pasta and season with the reserved tomato oil, Parmigiano-Reggiano cheese and freshly cracked black pepper.

STEP 4

Add burrata cheese and drizzle with the remaining tomato oil. Finish the plating with fresh basil.





Barilla Racing Wheels

with Leek and Potato Cream

Inspired by the comforting flavors of the Italian countryside, these **Racing Wheels with Leek and Potato Cream** turn simplicity into elegance. The sauce blends slow-cooked leeks and soft potatoes into a velvety embrace, enriched with a hint of cream. A drizzle of aromatic rosemary and lemon oil adds freshness and depth, while a touch of harissa gives a gentle warmth. A dish that embodies rustic refinement—authentic, balanced, and deeply satisfying.

STEP 1

Peel the potatoes and cut them in large cubes. Thinly slice the leek in strips and rinse under cold running water, ensuring to eliminate any dirt present. Over low heat, gently stew the leeks in butter and, when translucent, add the potatoes.

STEP 3

Pick the rosemary off the stems, and combine with lemon zest and garlic. Chop all together until they are very fine. Place in a small pan with the olive oil and, over very low heat, bring to a simmer. As soon as the first bubbles appear, remove from heat and set aside to cool. Meanwhile cook pasta according to package directions, reserving $\frac{1}{2}$ cup pasta cooking water.

INGREDIENTS

- 1 box Barilla® Racing Wheels pasta
- 5 tablespoons butter
- $1\frac{1}{4}$ cups leeks, white part only, thin strips
- $1\frac{1}{4}$ cups potatoes, peeled and cubed
- 3 cups vegetable or chicken stock
- $\frac{3}{4}$ cup heavy cream
- 1 lemon, zested
- 2 cloves garlic, finely chopped
- 3 large branches of fresh rosemary
- 4 tablespoons extra virgin olive oil
- 4 tablespoons harissa *(optional)*
- Salt to taste

Preparation time: 20 minutes

Cook time: 20 minutes

Servings: 8

STEP 2

Add the stock, season with salt and cook until the potatoes are very soft and falling apart. Transfer to blender, add the cream, and blend until very smooth.

STEP 4

Toss drained pasta in a pan with the leek and potato cream, adding a little pasta cooking water if needed. Plate and top with drops of aromatic oil and harissa to taste.



Barilla Racing Wheels

with Avocado, Spicy Tomato & Sour Cream

These **Racing Wheels with Avocado, Spicy Tomato and Sour Cream** bring together creamy textures and bold, refreshing flavors. The smooth avocado purée meets the gentle heat of sriracha-infused tomatoes and the cool tang of sour cream in a perfectly layered composition. Each bite balances richness and spice, with the pasta's distinctive shape capturing every note of the sauce. A modern dish that feels both comforting and adventurous.

STEP 1

Blend the avocado with 1/3 of the olive oil, salt, and lemon juice. Adjust with water as needed to obtain a smooth paste. Reserve.

STEP 3

Thinly slice the chives and add them to the sour cream. Add a little water to obtain a loose, easily spoonable sauce. Reserve. Meanwhile cook the Racing Wheels according to package directions.

INGREDIENTS

- 1 box Barilla® Racing Wheels pasta
- 2 cloves garlic
- 1 small fresh red chili
- 2 avocados
- 12 tablespoons extra virgin olive oil, divided
- Juice of a lemon
- 5 medium ripe vine tomatoes, quartered
- 1 medium red onion, fine dice
- 3.5 ounces sour cream
- 1 small bunch of chives, sliced thin
- Salt to taste
- Sriracha to taste (*or any other spicy sauce*)

Preparation time: 20 minutes

Cook time: 20 minutes

Servings: 8

STEP 2

Cut the tomatoes in quarters and remove all seeds and pulp, then dice them and reserve. Dice the onion very finely and gently stew it in 1/3 of the olive oil. When the onion is translucent, add the diced tomato and cook for a couple of minutes with sriracha to taste. Reserve.

STEP 4

Stir-fry the garlic cloves with the remaining olive and the deseeded chili. Drain pasta and toss in the pan containing the olive oil, garlic and chili. Spread avocado sauce on the plate, top with the wheels, add a spoonful of spicy tomatoes and dress with sour cream.



Barilla Racing Wheels

with Yellow Cherry Tomato and Bell Pepper Stew

Sun-kissed and bursting with color, this **Racing Wheels with Yellow Cherry Tomato and Bell Pepper Stew** reflect that spirit, capturing the warmth of Mediterranean kitchens. Sweet yellow tomatoes slowly melt into a fragrant sauce infused with garlic and basil, while tender bell peppers add depth and brightness. Each pasta wheel holds the essence of summer — vibrant, aromatic, and full of light. A dish that celebrates simplicity, seasonality, and the joy of honest ingredients.

STEP 1

Crush the garlic and remove the germ. Once done, gently stir fry in half the olive oil over medium heat, ensuring to flavor the oil without ever burning the garlic: this should take no more than 3 or 4 minutes. Cut the cherry tomatoes into quarters. Add them to the pan where the oil is being infused with garlic.

STEP 3

In a separate pan, gently fry the diced onion in the remaining olive oil until translucent. In the meantime, core and deseed the pepper, then dice it in small pieces. Add peppers to the onion and cook gently, covered until done but not overly tender, while cooking, add water as needed. Season to taste, allow to cool slightly then add the chopped parsley. Meanwhile cook pasta according to package directions.

INGREDIENTS

- 1 box Barilla® Racing Wheels pasta
- 18 ounces yellow cherry tomatoes, quartered
- 2 cloves garlic, crushed
- 6 tablespoons extra virgin olive oil & extra for drizzling
- Small handful of basil leaves
- 1½ red bell pepper, small dice
- 1 medium onion, fine dice
- A small handful of parsley, chopped

Preparation time: 10 minutes

Cook time: 20 minutes

Servings: 8

STEP 2

Cook over medium heat, adding water as needed, until the tomatoes are almost completely broken down. At this point, remove the garlic, season to taste and add a few basil leaves. Infuse the basil leaves until the pasta is ready.

STEP 4

Drain pasta reserving ½ cup pasta cooking water, then add the pasta and emulsify in the tomato sauce over low heat, adding reserved pasta cooking water and olive oil as needed. Plate the pasta, add the peppers on top and olive oil as desired.





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