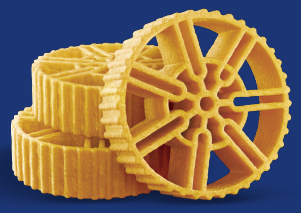


The Barilla Domenica Italiana Recipe Collection

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 Tomato, Stracciatella & Basil Oil

INGREDIENTS

1 lb. Barilla Racing Wheels
4 Tbsp. Extra Virgin Olive Oil
(reserve 2 Tsbp. for finishing)
1 Cup Vidalia onion, finely chopped
1 (28 oz.) Can San Marzano tomatoes, roughly chopped
½ Cup Parmigiano cheese, grated
1 (6 oz.) Stracciatella cheese
½ Cup Basil Microgreens
Salt and Pepper to taste

Basil Oil Ingredients & Instructions:

2 Cups fresh basil leaves,
blanched and shocked in ice
1 Cup EVOO
Step 1: Process ingredients in a blender
Step 2: Warm to 140 degrees Fahrenheit
Step 3: Pass through cheesecloth and chill as quickly as possible

STEP 1

In a large skillet, gently sauté the onion with 2 tbsp of olive oil for approximately five minutes until the onion turns translucent. Add the San Marzano tomatoes and one cup of boiling water; season with salt and pepper and bring to boil, then simmer and cook the sauce for approximately 15 minutes.

STEP 2

Next, bring a pot of salted water to a rolling boil. Cook the Barilla Racing Wheels two minutes shy of 'al dente', then drain and finish cooking the pasta directly in the tomato sauce over medium-high heat.

STEP 3

Once the pasta is completely married to the sauce, turn the heat off and stir in the Parmigiano. Serve the Racing Wheels with stracciatella cheese, a drizzle of basil oil, and some basil microgreens over the top



Barilla Cellentani
in a Quattro Formaggi Sauce with Crispy Panko

INGREDIENTS

1 Box Barilla Cellentani
1 ½ Cup Heavy Cream
½ Crumbled Gorgonzola Cheese
½ Cup Parmigiano Cheese, grated
½ Cup Asiago Cheese, shredded
½ Cup Fontina Cheese, shredded
Black Pepper to taste

Panko Ingredients & Instructions:

1 Tbsp. Chopped Parsley
½ Cup Panko
2 Tbsp. EVO
Salt and Pepper to taste
Toss all ingredients together and sauté over medium heat in a nonstick skillet until crispy

STEP 1

Bring a pot of water to a boil and cook the Barilla Cellentani according to box directions.

STEP 2

In a pan, place the heavy cream on the stove at medium heat until simmering. Add the cheese and whisk until they are all completely melted.

STEP 3

Toss pasta with the cheese sauce. Top with crispy panko before serving.



Barilla Gemelli

with Basil–Pumpkin Seed Pesto & Lemon Zest

INGREDIENTS

1 Box Barilla Gemelli
1 Cup Italian Parsley Leaves
1 ½ Cup Basil Leaves
1 Garlic Clove
4/5 Cup EVOO, divided
¾ Cup Pumpkin Seeds
1 Tsp. Lemon Zest
½ Cup Parmigiano Cheese, grated
Salt and Black Pepper to taste

STEP 1

Bring a pot of water to a boil; season with salt and cook the Barilla Gemelli according to box directions.

STEP 2

In a skillet, toast 1/3 pumpkin seeds with 1 tsp. of EVOO and a pinch of salt over medium heat. Set aside.

STEP 3

Place garlic, basil, parsley, untoasted pumpkin seeds, salt, pepper, and EVOO in a blender; process in pulses until creamy. Transfer to a bowl, stir in lemon zest and grated cheese, along with ½ cup of pasta cooking water.

STEP 4

Drain pasta and toss with pesto. If needed, add more pasta cooking water to keep the pesto wet and creamy.

STEP 5

Serve topped with toasted pumpkin seeds and dust of Parmigiano cheese.



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