

THE LITTLE GENERAL

Recipes & Tips

Italian Bread - Serve Italian style bread in chunks with dipping bowls filled with The Little General. Kids love this!

Vegetables - Drizzle The Little General over your favourite hot vegetables and fresh salads and pasta dishes. Taste the difference.

Garlic Bread - For authentic Italian Garlic Bread cut a clove of garlic in half and rub it vigorously on toasted Italian style bread. Pour The Little General over each serving and add a sprinkle of rock salt. This needs to be eaten warm. It is totally sensational!

Pizza - Cook a pizza base scattered with fresh rosemary and splashes of The Little General. Serve with crumbled fetta cheese. This is a really easy and tasty pre-dinner nibble.

Starter - Serve alternate slices of tomatoes and fresh bocconcini cheese on a platter. Drizzle with The Little General. Finish with a grind of pepper and some torn fresh basil. Yum!

Pasta - Mix chopped parsley, minced garlic and a handful of rocket leaves through piping hot spaghetti. Add a generous splurge of The Little General and mix with gusto! Serve with shaved parmigiano cheese and a grind of black pepper. Serve immediately. (The trick to keeping the pasta moist is to add a couple of spoonfuls of the hot pasta water to the dish while mixing.) You can substitute any herb or vegetable in this recipe. Experiment - you are only limited by your imagination!

Infusions - If you wish to infuse The Little General with any flavour do it at the time of preparing the meal with fresh ingredients. Some great infusions are: garlic; chilli; cumin; lemon grass; wasabi; thyme; rosemary. Basically you can flavour The Little General with any ingredient you choose.



To find out more about The Little General and its availability contact Sam Mancini:
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