

Tomato & Macadamia Mozzarella Linguine



One of the most popular dishes, and one that I got asked for the recipe for many times at our recent London Dinner Party was the Tomato & Macadamia Mozzarella Linguine.

It's a really simple dish that only takes 20 minutes (unless you're making it for 30 people!) to make and it is also great to take to work as it will keep in a lunch box really well. I'm particularly pleased with this recipe as it's tastes like it should be more complicated than it is!

Read on for the recipe...

Makes 5 starter-size portions

Linguine

500g carrots (about 4 medium carrots, peeled)
500g parsnip (about 4 medium parsnips, peeled)
1/2 tablespoon salt
15 large basil leaves, chiffonade
2 tablespoons Italian seasoning
2 cups baby plum tomatoes, cut into small sections

Macadamia Mozzarella

1/2 cup macadamias
1/2 cup cashews

1 tablespoon Nama Shoyu or Tamari
2 teaspoons lemon juice
1/4 cup water
1 tablespoon nutritional yeast

Red Pepper Sauce

1/2 cup pine nuts
1 red pepper
1/2 tablespoon lemon juice
1 tablespoon tamari
1 tablespoon agave

Method

- Turn the carrot and parsnip into thin strands with a mandoline or vegetable peeler. You can also make spaghetti using a spiral slicer. If you're using a mandoline, as I did for this picture, slice them lengthways, then stack them up again (like you're rebuilding the carrot the way it was) and slice thinly with a knife, again going lengthways.
- In a bowl combine the vegetable pasta (linguine) you have produced with the salt and mix well by hand. Leave to stand whilst preparing the mozzarella.
- Combine all mozzarella ingredients in a Vita Mix or food processor (a Vita Mix isn't a food processor, it's more of a blender but no other blender that I know of is suitable to make the cheese so an 'ordinary' processor is the next best thing).
- Blend until a creamy texture is achieved, you may need to add a couple of tablespoons of extra water to get it all to mix. Set aside.
- Mix all Red Pepper sauce ingredients in a Vita Mix or blender until smooth (blender is ok for this at the mixture is saucier :) than the cheese). Again, you may need to add water to get a 'sauce' consistency.
- Go back to the linguine and you should find that it has released its water and is now softer and has a cooked 'al dente' feel about it. Wash the salt off and dry with kitchen towel or a salad spinner.
- Transfer linguine to a clean, dry bowl and add the remaining linguine ingredients. When thoroughly mixed add the macadamia cheese and mix again by hand to coat all linguine in the cheese mixture.
- Serve with the Red Pepper sauce. For the dinner party I built the pasta up in a metal ring that I bought from a cookshop and then removed the ring so you get a pasta 'tower'. I then put the sauce in a sauce drizzle bottle and drizzled over the top. You can also garnish with more chiffonade of basil.

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