



SPICY IRUKANDJI SAUSAGE RIGATONI

A fiery, rich, and creamy pasta balanced with native Australian botanicals

PREP TIME

10 mins

COOK TIME

20 mins

SERVES

4

HEAT LEVEL

Hot / Ultra Hot

INGREDIENTS

- 400g rigatoni or penne rigate
- 450g mild Italian pork sausages (casings removed)
- 1–2 tbsp Bob & Brian's Irukandji Ultra Hot Sauce
- 1 medium yellow onion, finely diced
- 3 cloves garlic, minced
- 2 tbsp double-concentrated tomato paste
- 400g can whole peeled tomatoes, crushed
- 60ml heavy cream
- 2 tbsp cold unsalted butter
- 50g Pecorino Romano, finely grated
- 1 tbsp olive oil
- Fresh basil leaves, torn
- Salt to taste

METHOD

- 1. Brown sausage:** Heat olive oil in a skillet over medium-high heat. Add sausage, break into bite-sized clumps, and cook 5–7 minutes until caramelized. Remove meat, leaving fat in pan.
- 2. Soften aromatics:** Reduce heat to medium. Add onion to fat; cook 4 minutes until translucent. Stir in garlic for 1 minute.
- 3. Bloom sauce & paste:** Add tomato paste and Bob & Brian's Irukandji sauce. Fry, stirring continuously, for 2 minutes until rust-red and fragrant.
- 4. Simmer ragù:** Add crushed tomatoes and return sausage to the pan. Simmer gently over medium-low heat for 10–12 minutes.
- 5. Boil pasta:** Cook rigatoni in salted boiling water until 2 minutes shy of al dente. Reserve 1 cup (240ml) starchy water, then drain.
- 6. Emulsify:** Stir cream and butter into simmering sauce. Add pasta and 1/2 cup pasta water. Toss vigorously over medium heat for 2 minutes until glossy and coated. Fold in cheese and basil; serve hot.