

**RED GOLD FROM EUROPE.** THE ART OF PERFECTION, PRESERVED FOR YOUR TABLE.

Media Release

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## **HALLOWEEN IS ON ITS WAY!**

Tomatoes are so delicious!!! They go into everything we love: Pasta! Soup! Stews! Sauces! EVERYTHING is better with tomatoes!

YES! We love tomatoes, you say--BUT how can we use them to surprise our family and friends with a new recipe to celebrate Halloween?

Here is our suggestion for a perfect and easy seasonal taster: serve some gorgeous Fusilli with Pumpkin and Sausage in a small hollowed out pumpkin!

### **FUSILLI ZUCCA E SALSICCIA - FUSILLI WITH PUMPKIN AND SAUSAGE**



**Time:** 35 min

**Difficulty:** easy

**Serves:** 4



300 g fusilli  
2 sausages  
150 g pumpkin  
80 g chopped tomatoes  
  
20 g extra-virgin olive oil  
1 garlic clove  
parsley to taste  
salt and pepper to taste

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Gently brown the peeled garlic in a frying pan in a little olive oil, remove it and then add the diced pumpkin and skinned sausages chopped into small pieces. Let them brown for 5 minutes and then add salt, black pepper, and the chopped tomatoes and cook for about 20 minutes adding a little water. Cook the fusilli in plenty of salted boiling water, drain al dente and add to the frying pan with the sauce, toss the pasta and then serve, sprinkled with finely chopped parsley.

### To serve:

4 individual sized pumpkins.

Using a sharp knife cut a lid from each pumpkin and reserve. Hollow out the insides of the pumpkin, seeds and fibres, leaving a bowl-shaped container.

Place the pumpkins (and their tops/lids) on a baking sheet and bake in a 375°F oven (or 180C, or gas mark 6) for 10 minutes, or until they are just heated through and just tender.

Do not let them become too soft and squishy or they will collapse.

Fill them with the prepared hot pasta, and lean the lid of each pumpkin top against the stuffed pumpkin if you like.

ANICAV – the Italian Association of Canned Tomatoes – will organize many events within a three-year educational promotion co-financed by the European Union dedicated to educate (and celebrate!) Europe's tomato culture. Here are the ones planned for October and November.

- **October 26 11:00~12:15** at Tsukiji Shokumachi Studio

<http://www.tsukiji.or.jp/join/studio/>

Find out how to use canned tomatoes to create special miso-balls! Sweetness and deliciousness have doubled with the harmony of a vivid red cherry tomato and a miso-ball as you can find out by participating in the **Miso-ball Art Workshop** guided by the famous instructor Ms. Miyuki Shinada. Just send an email to [k.miyaguchi@redgoldfromeurope.com](mailto:k.miyaguchi@redgoldfromeurope.com), with your name, address, telephone number and email.

- **November 9 and 10:** Visit our **Booth No. 42** at the **12<sup>th</sup> Food Educational Fair at Yoyogi Park (Keyaki Namiki Street)! Enjoy our Miso-ball and Sushi decoration on November 9, from 11:00 onwards!**

**We look forward to welcoming you!**

Let's release our creativity for enjoying cooking (and eating!) with Red Gold Tomatoes from Europe!

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Discover more on [www.redgoldfromeurope.jp/ja/](http://www.redgoldfromeurope.jp/ja/) or visit our pages on Facebook, Twitter and Instagram, and do not hesitate to contact us for more information or for a free sample.

Happy Halloween from the Red Gold from Europe Team!

Enjoy! It's from Europe!

**The Red Gold from Europe Team**

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