



Dominique Rizzo

## PURE FOODIE

Dominique Rizzo is well-known for her time on TV's *Ready, Steady, Cook* as well as her 15 years' experience as a chef and her food education business, *Pure Food Cooking*

### What, or who, was your inspiration to start cooking?

I really feel that it was my trips to Italy as a young girl that inspired my love for food. I enjoyed being in the kitchen when I was little and loved baking and then eating the freshly baked treats.

### What do you love most about what you do?

Meeting so many people when I am out and about cooking and talking and working with our fantastic producers that we have here in Australia.

### What is your kitchen like at home?

Never big enough. I have a huge walk-in pantry, two ovens and gas cooktop. It's bright and airy and works really well as a functioning kitchen as everything is at arm's reach.

### Is there anything you'd change in your home kitchen?

Yes. I would love more bench space and, after putting in a gas stove, next time I would definitely go for induction — actually, a whole other kitchen for recipe testing would be great.

### What is your favourite meal to cook for family and friends?

Fresh herb and lemon roasted chicken with a potato pizzata and a fantastic bowl of green leaves with verjuice dressing or steamed greens with garlic, almonds, chilli and olive oil.

### What is your top indispensable item in the kitchen and why?

My Sunbeam stick blender and mini processor and, of course, my Microplane. Okay, that's two!

### What's next for Dominique Rizzo?

My cookbook comes out in October, which is a celebration of Sicilian cooking from my family. I am heading overseas this year to finalise details for my food tours to Sicily and continuing my cooking classes, recipe writing and demonstrations around the country promoting great food and our wonderful local produce. ○

### DETAILS

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### PLAIN TAGLIARINI WITH FRESH TOMATO AND OLIVE SAUCE

Serves 4-6

500g Angelo's Pasta Plain Tagliarini  
8 tomatoes, finely diced  
1½ cups extra-virgin olive oil  
2 garlic cloves, minced  
1 large red onion, finely chopped  
½ cup pitted black olives, chopped  
½ cup green olives, chopped  
2 tbsp fresh oregano, minced  
1 cup fresh parsley, chopped  
Salt and pepper  
Grated parmesan cheese [optional]  
Crumbled ricotta [optional]

Place all ingredients except the pasta and the parmesan cheese into a large bowl. Mix ingredients well and allow the mix to sit in the fridge for a few hours to marinate. Cook off the Tagliarini as directed then toss through the sauce, serve with shaved pecorino or crumbled ricotta cheese.