

# For good measure



**Posh Nosh**  
Tan Hsueh Yun  
Food Editor

How, a friend asks, are you going to fit the pasta in the pot? I wondered that myself, while contemplating whether or not to get a pack of Molino E Pastificio's extra long Ternetta, a linguine-shaped pasta.

At 41.5cm, it is about 10cm longer than most other linguine. But I stuck it in a pot of boiling salted water and the noodles slid right down rather quickly, without any pushing.

Despite the name of the company, this pasta is made in Valle di Poschiavo in Switzerland, north of Valtellina in Lombardy, Italy. What I notice about it straightaway is that the uncooked pasta feels rough to the touch. This is a good thing because sauces cling better to it.

## Summer in a tasty chip

My Facebook newsfeed is full of photos of friends relishing the hot weather in the United Kingdom. There are pictures of them by the beach, eating ice cream, swimming bats.

"I am enjoying the heat!" is all one of my friends immediately.

"Well, it's been about seven years since we've had a decent summer," he says, adding that he took advantage of the weather to get away on vacation.

Melville & Spence, who seem to know where a decent summer is coming, have introduced a range of products called Great British Summer.

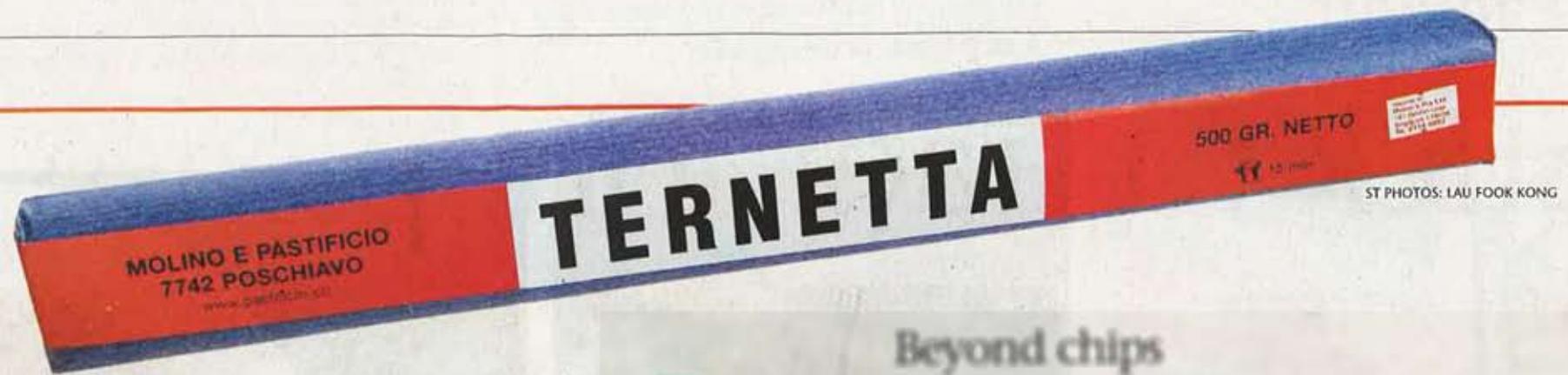
The Great British Summer range, \$8.50 for a 200g pack, are crispy, recalling the air crispiness of those days of childhood, memories and nostalgia.

They taste like nostalgic air crispies too, those buttery flavours. The crunchiness and saltiness are



same - a great taste for any time of the year.

Great British Summer range from Melville & Spence stores, including 200 Orchard Road, #02-40 Far East Plaza Shopping Centre, and 213 North Bridge Road, #01-040 City Plaza Shopping Centre. Go to [www.melville-spence.com](http://www.melville-spence.com) for full list of stores.



ST PHOTOS: LAU FOOK KONG

It takes 15 minutes to cook - a few minutes more than regular pasta. Drained and tossed in a pan of garlic sautéed in olive oil, with chopped flat leaf parsley and pepper added, it makes a terrific meal.

Done plain like this, you taste the nutty flavour of the noodles. They are also just a bit chewy, which adds to the pleasure of eating them.

Even better is to toss the pasta with Nduja, a soft, spicy spreadable pork sausage from Calabria that you can get in jars. I got mine from a little shop in Rome.

Although it fits awkwardly into my pantry, I think this might well be my default linguine now.

Molino E Pastificio Ternetta, \$11.50 for a 500g pack, from Huber's Butchery, 18A Dempsey Road, tel: 6737-1588, open: 9.30am to 8pm (weekdays), 9.30am to 7pm (weekends)

✉ [hsueh@sph.com.sg](mailto:hsueh@sph.com.sg)  
🌐 [www.facebook.com/tanh suehyun](http://www.facebook.com/tanh suehyun)

## TERNETTA

500 GR. NETTO

11.50



Go Nuts! Crisps, \$8.50 for a 200g pack, from Go Nuts!, a Salt-and-Vinegar crisps that are coated in salt and vinegar.

Staged like big boxes, carrots and radish sticks, among other novelty shapes, the crackers, which are baked, taste good. Unlike some brands of salt-and-vinegar crisps, which hit the tongue immediately, there is just enough vinegar in these crackers to produce a salty, delicious snap.

Salt-and-vinegar crisps, Melville & Spence Supermarket, \$8.50, Far East Plaza Shopping Centre, Tel: 6338 0225, open: 9.30am to 10pm daily.

## Beyond chips

The salt-and-vinegar craze seems to have gone beyond potato chips, as these two guides indicate.

First up is Melville & Spence's Fish & Chips (left), \$8.50 for a 200g

box. The Italian company makes potato chips and imparts the its salt-and-vinegar taste. It has taken their potato flakes and added it to a crisp coating for potato.

Although the vinegar flavor is not as strong as it is on a chip, there is a distinct giving off of this snap - the coating, which has a light crunch, and the potato, which add some crunch.

Huber's, another butcher based, has added salt and vinegar to crackers to make a Salt-and-Vinegar pie except that it needs more salt.

Staged like big boxes, carrots and radish sticks, among other novelty shapes, the crackers, which are baked, taste good. Unlike some brands of salt-and-vinegar crisps, which hit the tongue immediately, there is just enough vinegar in these crackers to produce a salty, delicious snap.



## Plain crackers, wholesome snack

The packaging for Monmouth Bakes Crackers little manna and a might well go home as a new Monmouth brand, with colourful packaging on supermarket shelves, all ready for distribution.

But it would be a pity to overlook these little crackers. They look plain and taste

plain but, sometimes, that is what we all need - food that is not so elaborate, yet baked up and filled with salt and other additions.

The Monmouth Bakes Crackers (far right) are made with soft whole wheat, whole grain flour, whole grain rice flour, rice flour, rice flour, rice flour, and whole and soft oats.



They have a pleasing crunch to them and an interesting salt on their own. But there come the regional twists of country cheddar cheese and cheddar and chive, and they are delicious too.

The Cheshire cheddar shapes (far left) are soft, and the cheddar cheese does not come across as being dry at all, because there are lots of cheddar and grana cheese, they make a healthy snack.



Monmouth Bakes Co-Brand Crackers, \$8.50 for a 200g box, Monmouth Bakes, \$8.50, Sorel Regatta, \$8.50, and Sorel Regatta, \$8.50, each box 250g.