



Audrey's Spaghetti Al Pomodoro

Be chic. Make this.

what you'll need

- 1 small onion
- 2 cloves of garlic
- 2 carrots
- 2 stalks of celery
- 2 large tins of Italian pelati (pre peeled Roma tomatoes)
- 1 bunch of basil Olive oil
- 1 packet spaghetti or angel hair pasta
- Parmesan reggiano cheese

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[Audrey Hepburn's Spaghetti Al Pomodoro recipe 2](#) Spaghetti-Al-Pomodoro-recipe-2.jpg

Fasten your seat belts Perth, it's going to be a very stylish year, with the Fashion Film Festival due to launch 17th February.

For founder and movie-obsessed fashion journalist Elizabeth Clarke, the chic marriage of fashion and film is one to be constantly celebrated. The Festival's 2015 season includes six iconic fashion films, including Breakfast at Tiffany's, A Single Man and The Seven Year Itch. Perth fashionistas will be treated to champagne, chic cinema eats courtesy of [Bottega Rotolo](#), and a 10 minute Fashion Focus Session on how to capture true cinematic-chic.

For film and ticket information and all things stylish, sign up at www.fashionfilmfestival.com.au. Tickets for Breakfast at Tiffany's go on sale this Friday (January 16).

For Festival Founder Elizabeth Clarke, fashion and film go hand-in-hand with good food. "On launch night, I'll be channeling my inner-Audrey, and fuelling up on her favourite Spaghetti Al Pomodoro. According to her son, Audrey ate spaghetti religiously every day (the secret to her slender frame – who knew!), and this recipe was her absolute favourite. If it's good enough for Audrey..."

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[Audrey Hepburn's Spaghetti Al Pomodoro recipe 1](#) Spaghetti-Al-Pomodoro-recipe-1-682x1024.jpg

Audrey Hepburn's Spaghetti Al Pomodoro

1.

Chop onion, garlic, carrots, and celery and place in large pot. Add tomatoes and half a bunch of basil, washed, leaves whole. Add a long drizzle of olive oil and simmer on low for 45 minutes. Turn off and let rest for at least 15 minutes.

2.

Serve over 1 packet of pasta barely al dente (still a tiny bit of snap at the core) with lots of Parmesan (must be Reggiano) and the other half of the basil. The basil should be well washed and cut with scissors into a cup or glass to prevent bruising or blackening.

About the author

[Elizabeth Clarke](#) is a stylist and fashion and beauty writer with a penchant for travel and good food. Based in Perth, she is a contributor to ELLE Australia, Grazia International, Sydney Morning Herald, The West Australian and Pepper Passport. She has worked with glossy, high profile women like Miranda Kerr, Kristy Hinze, Jemima Khan and Donna Hay, and has hosted fashion launches for clients including Burberry, David Jones and Gucci. She is currently writing her first book; a manual and holy grail for [modern mothers](#).

Audrey Hepburn and Oscar de la Renta (unknown), Pasta (Bread and

Olives).

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