

Courtesy of: Gibson's

Cavatappi alla' Funghi



Amount	Measurement	Prep Type	Ingredient
1	teaspoon	minced	garlic
1	ounce		olive oil, extra virgin
8	ounces		catavappi pasta
1	tablespoon	minced	shallots
1	cup		mixed mushrooms
1	ounce		Mascarpone cheese
1	tablespoon	snipped	chives
to taste			chef's salt

Porcini, Shitakes, Button, Morel

1. Sauté garlic, shallots, and mushrooms in olive oil. Deglaze with white wine, reduce heat by half. Whisk in mascarpone cheese and season with chefs salt. Mix in pasta and garnish with chives.

Suggested Wines: Bertani Soavé

Yield: 8 to 10 servings

Pasta Rolls

Amount	Measurement	Prep Type	Ingredient	Comments
1	pound		Ricotta cheese	
¼	pound		Villa Russo Parmesan cheese	(or Parmesan-Romano blend)
4			pasta sheets	(or lasagna noodles)
2	medium		eggs	
to taste			cracked pepper	
4	ounces	chopped	spinach	
1½	ounces	chopped	prosciutto	
1½	ounces	chopped	sicilian red pepper salami	
32	ounces		Villa Russo Sicilian Pasta Sauce	
1/3	cup liquid		olive oil, extra virgin	
6	cloves	crushed	garlic	
2	ounces	roughly chopped	sweet roasted peppers	
1	ounce	chopped	parsley	
1	ounce	roughly chopped	pine nuts	
1	ounce	roughly chopped	walnuts	
1	stick	roughly chopped	celery	



Cheese cloth will be needed to wrap around the pasta rolls.

1. In a large skillet sauté the nuts, celery, peppers, salami, prosciutto ham, spinach, and fresh parsley in the olive oil-garlic-black pepper combination.

2. In a large mixing bowl combine and mix the ricotta, egg, blended cheese, and the above sauté mixture. Brush off any excess flour that may be on the pasta sheets and then lay them on a clean table. The pasta rolls may be either lengthwise or widthwise. Spread the filling evenly over the 4 sheets, leaving about a ¼-inch border.

3. Roll the pasta from one end to the other. Cut the roll in half if it won't fit into your stockpot. Place the pasta rolls on separate pieces of cheesecloth and wind the cloth around the pasta. Tie each end with string.

4. Boil 1½ gallon of water and then proceed to add the pasta rolls to the boiling water. Cook the pasta rolls for 18 to 20 minutes. While the pasta rolls are cooking heat up the pasta sauce. Remove the pasta rolls from the water with a slotted spoon. Let the rolls rest for about 10 minutes, then remove the cheesecloth and cut 1 to 1½-inch slices.