

Penne with Turiddu Sauce

Amount	Measurement	Prep Type	Ingredient	Comments
½	cup		olive oil, extra virgin	
1	pound	drained	tomato w/o seeds	
10 - 15			black pitted olives	
½	medium	chopped	red bell pepper	
1	pound	dry	penne pasta	(also known as Mostaccioli)
to taste	dash		salt	
1	dash		olive oil, extra virgin	
½	cup	grated	Villa Russo Parmesan cheese	
1	pinch		oregano	

1. Heat ½ cup of olive oil in a saucepan. Add tomatoes, olives, and red pepper. Season with salt. Simmer until the sauce thickens.

2. Boil Penne until al dente (firm to the bite). Drain and toss in a bowl with a dash of olive oil, grated cheese, and oregano.

3. Arrange on a platter and pour piping hot Turiddu sauce over Penne.

Suggested Wines: Corvo dry white Sicilian wine

Yield: 4 to 6

Clam Pasta

Amount	Measurement	Prep Type	Ingredient
3 - 6½	cans		clams
2			egg yolks
1	cup	grated	Villa Russo Parmesan cheese
1	pound		Ricotta cheese
½	teaspoon	ground	nutmeg
to taste	dash		salt
to taste	dash	ground	black pepper
1	pound		won-ton skins
6	tablespoons		butter
½	small	minced	onion whole
3	tablespoons		flour (all-purpose)
1	cup liquid		Louis M. Martini Chardonnay
½	cup liquid		heavy cream
as needed		grated	Villa Russo Parmesan cheese



1. Drain 2 cans of clams and reserve the juice for the sauce. Place clams, egg yolks, Parmesan, ricotta and nutmeg in a blender or food processor; purée until mixture is well blended, but firm. Season with salt and pepper. Halve won-ton skins diagonally. Place a spoonful of the mixture in the center of each triangular-shaped skin, wet the edges, fold in half and pinch edges tightly together. Place on paper towels, dry for 30 minutes, turn and dry for another 30 minutes.

2. Melt the butter in a heavy-bottomed saucepan. Add onion and cook, covered, over low heat for about 10 minutes until translucent, stirring occasionally. Add flour and whisk together over medium heat for 3 minutes. Pour in the reserved clam juice, the additional can of clams and juice and Louis M. martini Chardonnay. Bring to a boil over medium-high heat and simmer for several minutes. Add nutmeg, salt, pepper and ½-cup Parmesan cheese. Thin with heavy cream.

3. Cook clam-filled pasta in a large pot of boiling, salted water for 5 to 10 minutes until al dente. Drain and arrange in warm serving bowl. Pour over clam sauce and mix well. Pass additional Parmesan cheese separately. Note: This clam sauce is also good with noodles.