

Courtesy of: Chef Frank Amodeo, NOTO's

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Fusilli with Fennel and Saffron

Amount	Measurement	Prep Type	Ingredient	Comments
1	cup		breadcrumbs	
to taste	dash		salt	
to taste	dash	ground	black pepper	
2	tablespoons		olive oil, extra virgin	
1	tablespoon	warmed	water	
2	small		fennel bulb w/ fronds	(may substitute dill for fronds)
12	ounces	dry	fusilli pasta	
4	ounces		sardines canned	
¼	cup		currants	plumped in water and drained
¼	cup	toasted	pine nuts	
1	cup		tomato paste	

1. Trim fennel bulbs, reserving fronds. Chop fronds and set aside. Cut bulbs in half, brush with a light coating of olive oil and roast in a 350° oven for about 30 minutes. Remove from oven and cool. When cool enough to handle, dice cooked fennel and set aside.

2. Bring a large pot of water to a boil. When boiling, add pasta and cook until al dente. While pasta is cooking, soak saffron threads in warm water. Sauté the fennel fronds in olive oil in a large skillet until softened.

3. Add tomato sauce, sardines, saffron, currants, pine nuts and salt and pepper to taste. Simmer all together for about ten minutes, adding some of the pasta cooking water if the sauce seems too thick.

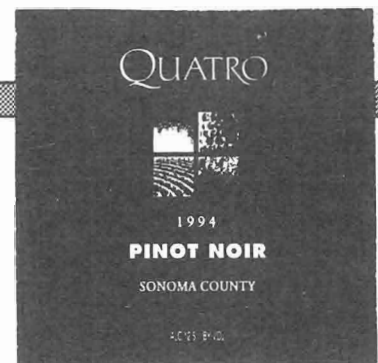
4. Drain pasta and add to sauce in skillet. Toss to coat pasta, transfer to serving dish and serve topped with toasted Italian breadcrumbs. Prepare the breadcrumbs by mixing them with enough olive oil to moisten, in a small skillet. Cook over medium high heat, stirring constantly, until crumbs are uniformly toasted.

Suggested Wines: Bertani Soavé, Ferrari-Carano Fumé-Blanc

Yield: 4-6 entrées

Pasta with Ham Casserole

Amount	Measurement	Prep Type	Ingredient	Comments
½	teaspoon		salt	
1	clove	minced	garlic	
2	tablespoons		olive oil, extra virgin	
garnish		chopped	parsley	
1	tablespoon		flour (all-purpose)	
1½	cups	shredded	Fontinella cheese	
1	cup liquid		heavy cream	
8	ounces		rotini (pasta spirals)	cooked and drained
1	cup	diced	zucchini	(medium size)
1	can	drained	Italian style tomatoes	(1 - 14½ oz can)
1½	cups	cubed	ham	(about ½-pound)



1. Have pasta ready. Heat oil in a large skillet. Add garlic and zucchini. Cook and stir 2-3 minutes or until zucchini is slightly cooked. Add ham, tomatoes and flour. Cook until mixture boils.

2. Add cream and salt and stir until thickened. In 2½ to 3 quart casserole dish, layer half each of the pasta, ham mixture and cheese. Repeat layers. Bake at 350° F for 20 minutes, or until cheese melts and mixture bubbles. Garnish with chopped parsley.

Suggested Wines: Corvo Red, Cecchetti-Sebastiani Quatro Pinot Noir