



THE CELEBRITY

italian table

Celebrities Share Their Italian Table
for America's Second Harvest –
The Nation's Food Bank Network

Chris Daughtry Debra Messing Natalie Portman
Stanley Tucci Marisa Tomei Mario Batali David Tutera



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Photography provided by Lou Manna
Food styling by A.J. Battifarano

WELCOME

Thank you for downloading the *Celebrity Italian Table Cookbook* – our second charitable cookbook benefiting *America's Second Harvest*, the nation's largest charitable hunger-relief organization.

We are excited to partner this year with five Hollywood celebrities, renowned chef Mario Batali and entertaining expert David Tutera for year two of this breakthrough initiative.

We began more than 130 years ago as a small pasta shop in Italy and are now the world's leading pasta producer. Throughout our history, however, our guiding philosophy has always remained the same: We're a family-run company dedicated to developing and sharing delicious, wholesome products with people around the world who love pasta and Italian food.

In Italy, all of life's moments are celebrated and shared around the table. Just the basics are needed – great food, family and friends, good conversation and laughter.

At Barilla, we take pride in helping families and friends come together to share food and enjoy life. We believe that creating, cooking and enjoying food is an art. It is, of course, also a basic human need.

Unfortunately, far too many people – more than 35 million, 12 million of whom are children – have limited access to food due to financial difficulties. We invite you to join us as we do our part to blend our passion for great pasta and authentic Italian cuisine with a great cause.

For the month of February 2008, Barilla will donate \$1 to America's Second Harvest for every person – up to \$100,000 – who downloads our cookbook.

Through last year's cookbook project, America's Second Harvest was able to provide more than 3 million meals to families in need. Please help spread the word and invite your friends and family to join your Italian Table.

On behalf of everyone at Barilla, we'd like to thank all the celebrities who graciously contributed to this project, as well

as our friends Mario Batali and David Tutera for their time and effort creating this book and raising awareness for such an important cause.

We are grateful to the millions of Americans who have embraced Barilla and America's Second Harvest.

Welcome to our Italian Table, and thank you for doing your part to help prevent hunger.

Grazie Mille,



Kirk Trofholz

President, Barilla America





AMERICA'S SECOND HARVEST

Dear Friend,

We are excited to partner again with Barilla to bring you "The Celebrity Italian Table Cookbook." This project builds on the overwhelming success of last year's Barilla cookbook, which allowed America's Second Harvest - The Nation's Food Bank Network to provide more than 3 million meals to families across the United States.

"The Celebrity Italian Table Cookbook" offers great recipes and creative ideas for gathering your friends and family around the table – and, at the same time, each download of the book helps to feed hungry children, families and the elderly in your community.

America's Second Harvest is the largest charitable domestic hunger-relief organization in the country with more than 2 billion pounds of donated food and grocery products distributed across the country annually. Each year, the organization provides food assistance to more than 25 million people in the United States via

50,000 local charitable agencies that operate more than 94,000 initiatives, from school lunch programs to disaster-relief efforts.

America's Second Harvest would like to extend a special thank you to Barilla – and to you – for being part of the solution to end hunger in America.

Please visit www.secondharvest.org to learn how to further contribute to your local food bank or for more information on how you can get involved in any of our programs.

Sincerely,

Vicki Escarra
President and CEO



“Perfectly **pristine ingredients**, combined **sensibly and cooked properly**, are the hallmarks of the best Italian food.”

BIOGRAPHY

Mario Batali

Raised in Seattle, Mario Batali studied briefly at Le Cordon Bleu in London, followed by an apprenticeship with London’s legendary chef Marco Pierre White and three years of intense culinary training in the tiny Northern Italian village of Borgo Capanne. He returned to the U.S. and in 1998 opened his now legendary New York City restaurant, Babbo Ristorante e Enoteca, which was honored as “The Best New Restaurant of 1998” by The James Beard Foundation and awarded three stars by Ruth Reichl. Six years later, a re-review by *The New York Times’* Food Critic, Frank Bruni, maintained Babbo’s three-star power and its excellence among New York City’s finest restaurants

Today he and his partners own several other renowned restaurants in New York, Los Angeles and Las Vegas. A new steakhouse – Carnevino – is scheduled to open in January 2008 in the Palazzo hotel in Las Vegas, adjacent to the Venetian Hotel Casino.

Mario also engages in fierce culinary battles on the Food Network series “Iron Chef America.” Next Fall, his new PBS series with co-stars Mark Bittman and Gwyneth Paltrow will air. “Spain... On the Road Again” will follow the threesome’s adventures as they travel and eat their way through Spain. Mario has also authored numerous books, including ***Simple Italian Food***



(Clarkson Potter, 1998); ***Mario Batali Holiday Food*** (Clarkson Potter, 2000); ***The Babbo Cookbook*** (Clarkson Potter, 2002); ***Molto Italiano: 327 Simple Italian Recipes*** (Ecco, 2005), and ***Mario Tailgates NASCAR Style*** (*The Sporting News* 2006).

Mario’s upcoming cookbook and grilling handbook – ***Mario Batali – Italian Grilling*** (Ecco, 2008), takes the mystery out of making tasty, authentic, smoky Italian food.

In 2002 Mario won the James Beard Foundation’s “Best Chef: New York City” award, and in 2005 the James Beard Foundation awarded Mario “Outstanding Chef of the Year.”

Mario splits his time between New York City’s Greenwich Village and Northern Michigan with his wife Susi Cahn of Coach Dairy Goat Farm and their two sons.

Dressing an Italian table, casual or formal, is all about creating a **warm and inviting** surrounding that draws family and friends around the table for **quality time and great conversations**. Mealtimes are not just about eating. It's about celebrating with loved ones and living **everyday in style.**

BIOGRAPHY

David Tutera

Leading entertaining expert David Tutera is hailed as an artistic visionary whose ability, uniquely creative talents and outstanding reputation have made him a tremendous success in the lifestyle arena. Tutera has created a name for himself by taking his passion for designing spectacular events and transforming it into a lifestyle.

Tutera's grandfather, a successful florist, first noticed his grandson's artistic ability at an early age and encouraged David to pursue his destiny. At age 19, with the sound advice of his grandfather and only one client, David opened his own event-planning business. Today, David Tutera Inc. is an award-winning company built from experience, dedication and Tutera's natural talent for transforming the ordinary into the extraordinary. His name has become synonymous with style, elegance, creativity and vision.

Honored in 2006 by *Modern Bride* Magazine as one of the "Top 25 Trendsetters of The Year," David is also a Contributing Entertaining Expert on ABC's hit morning show "The View" and TBS's "Movie & A Makeover." He is also a professional speaker hired by Condé Nast, *InStyle* and many others to lecture on the



topics of weddings, lifestyle, design and more. In addition, David was awarded the "2005 Best Celebrity Wedding Planner" by *Life & Style Magazine*.

In addition, David is the host of two television series, "**Get Married**" (Lifetime Television) and "**Party Planner with David Tutera**" (The Discovery Home Channel). His four books ***Big Birthdays***, (Bulfinch Press/May, 2006); ***The Party Planner*** (Bulfinch Press); ***America Entertains: A Year of Imaginative Parties*** (Stewart, Tabori and Chang); and ***A Passion for Parties: Your Guide to Elegant Entertaining*** (Simon & Schuster) are available in stores. To continue his passion, **David Tutera Entertaining**, a line of five exceptional tabletop collections, is available in Macy's Department Stores and **STEM by David Tutera**, a full-service retail florist and gift shop located in Atlantic City, N.J. is now open. For more information, visit www.davidtutera.com.

romantic night

inspired by Chris Daughtry

created by chef Mario Batali & entertaining expert David Tutera

EGGPLANT INVOLTINI | RIGATONI WITH BASIL AND GORGONZOLA | CHERRY JAM TART



AMBIANCE

■ **THEME** There's nothing more romantic than a late-night gondola ride through Venice, which inspired this intimate setting on a floating dock. To add to the romance, roses, rose petals, candles and crystals were used in abundance. Rich, passionate, deep tones of red, purple and gold inspire this romantic dinner for two.

■ **SOUND** Add a personal touch by creating your own playlist with meaningful songs.

■ **LIGHTING** Candles add a warm romantic glow to any setting. When dining outside, candelabras and taper candles planted

into planter boxes can help transform an ordinary space into a romantic retreat. Use red-tinted glass votive candle holders in surrounding locations to extend the mood and ambiance.



TABLE SETTINGS

■ **DÉCOR** Roses and rose petals create a soft texture and add to the romance of the evening. A soft rose can be used for petals. A firm rose head will open beautifully and last a few days. For this table, hollow the center of two firm rose heads and fill each with salt and pepper for instant cellars. Loose crystals hanging from the table's candelabra and sprinkled across the table also add reflection and sparkle as the sun sets to enhance the mood. You can use crystals from an arts-and-crafts store or crystals from a chandelier, which are available in the lighting section of hardware stores. Add color and movement to the table with vibrant ribbon. In this setting, flowing ribbons were tied to the candelabra-centerpiece.



■ **SPECIAL TOUCHES** Decorating the chairs in sheer fabric adds more soft texture. In this setting, authentic Venetian masks tied to the chairs created an additional element of enchantment. To add a Venetian touch to your setting, purchase smaller masks, available online, to accent each napkin. Use gold-accented plates and glassware to enrich the look.

■ **TOASTING TIP** Celebrate with Prosecco, an Italian sparkling wine. It is less expensive than many Champagnes and there is a huge variety to choose from.



To fit with Chris Daughtry's personality, I chose **strong and romantic** colors of red and burgundy with purple and gold – all very **rich and royal**, with a little bit of a **rocker twist**.

— David Tutera

APPETIZER

Eggplant Involtni with Ricotta and Scallions

Involtni di Melazane

4 SERVINGS | PREP TIME 25 MIN | COOK TIME 30 MIN

■ DIRECTIONS

In a 10 to 12-inch sauté pan, heat 2 cups of the olive oil over medium-high heat until the oil reaches 370° F. Add the eggplant slices 3 or 4 at a time and fry, turning once, until soft and light golden brown, about 2 minutes. Transfer to paper towels to drain.

Preheat oven to 375° F. In a medium bowl, combine the ricotta cheese, egg, scallions and nutmeg; mix well. Season the mixture with salt and pepper. Lay the drained eggplant slices out on a work surface and place 1 tablespoon of the ricotta filling at the base of each slice. Roll the eggplant up and around the filling to form a neat roll and set seam side down on the work surface.

Lightly oil a baking dish large enough to hold the eggplant roll-ups. Pour the sauce into the dish and place the rolls seam side down in the sauce. Bake until the cheese starts to melt out of the rolls, about 15 minutes. Drizzle with the remaining $\frac{1}{4}$ cup olive oil, sprinkle with parsley and serve.

Basic Tomato Sauce:

Prep Time: 10 minutes | Cook Time: 35 minutes | Makes 4 cups

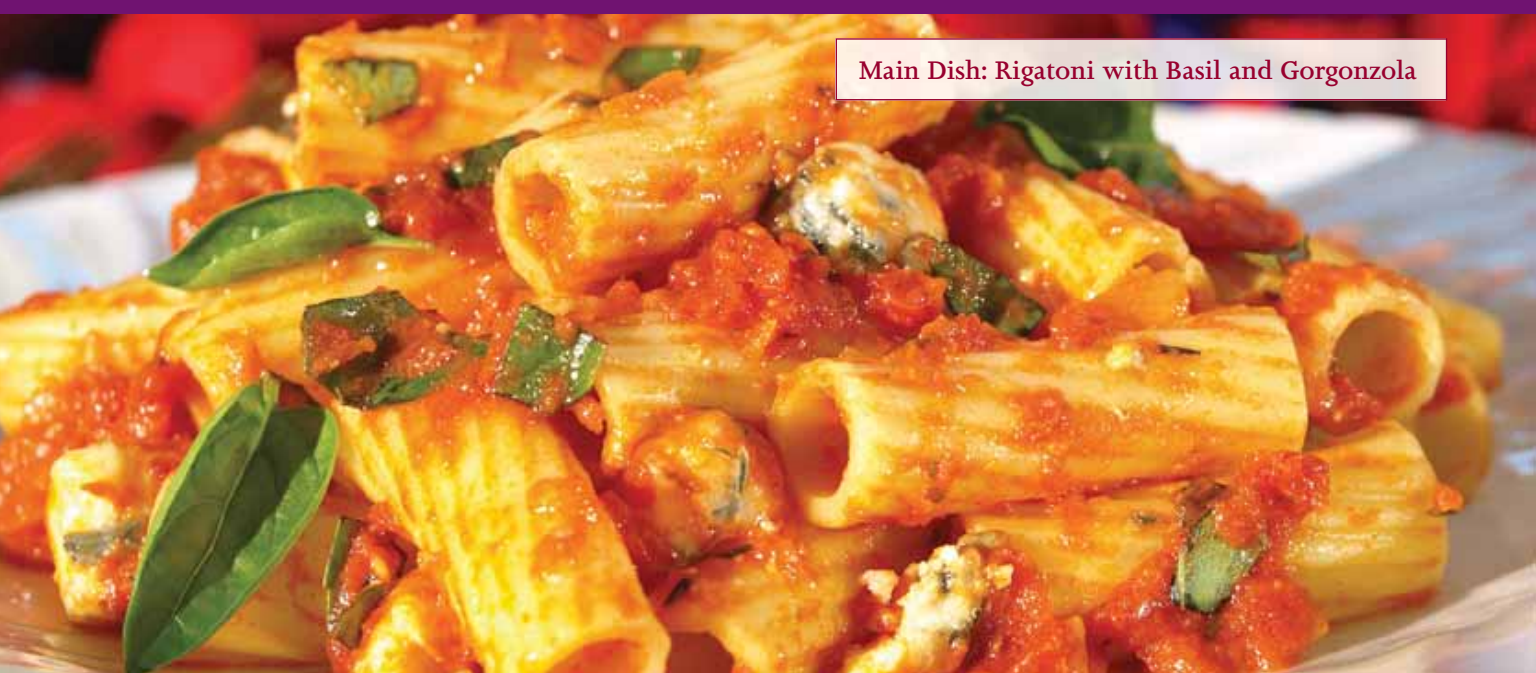
In a 3-quart saucepan, heat the olive oil over medium heat. Add the onion and garlic and cook until soft and light golden brown, 8 to 10 minutes. Add the thyme and carrot and cook until the carrot is quite soft, about 5 minutes.

Add the tomatoes, with their juice, and bring to a boil, stirring often. Lower the heat and simmer until as thick as hot cereal, about 30 minutes. Season with salt. The sauce can be refrigerated for up to 1 week or frozen for 6 months.



■ INGREDIENTS

- 2 $\frac{1}{4}$ cups extra virgin olive oil
 - 3 medium eggplants, sliced lengthwise, $\frac{1}{2}$ -inch-thick slices
 - 1 cup ricotta cheese
 - 1 large egg
 - 2 scallions, thinly sliced
 - $\frac{1}{4}$ teaspoon nutmeg, freshly grated
 - Salt, to taste
 - Freshly ground black pepper, to taste
 - 2 cups Basic Tomato Sauce (recipe follows)
 - $\frac{1}{4}$ cup whole parsley leaves
- Basic Tomato Sauce*
- $\frac{1}{4}$ cup extra virgin olive oil
 - 1 Spanish onion, cut into $\frac{1}{4}$ -inch diced pieces
 - 4 garlic cloves, thinly sliced
 - 3 tablespoons fresh thyme, chopped
 - $\frac{1}{2}$ medium carrot, finely shredded
 - Two 28-ounce cans whole tomatoes
 - Salt, to taste



Main Dish: Rigatoni with Basil and Gorgonzola

MAIN DISH

Rigatoni with Basil and Gorgonzola *Rigatoni con Basilico e Gorgonzola*

4 SERVINGS | PREP TIME 15 MIN | COOK TIME 20 MIN

■ DIRECTIONS

Bring 6 quarts water to boil and add salt to taste.

Meanwhile, in a 14 to 16-inch sauté pan, heat the pepper flakes and tomato sauce over medium high heat. Once the mixture comes to a boil, reduce the heat and simmer for 15 minutes or until the sauce is thick like hot cereal.

Cook the Barilla Rigatoni in the boiling water 1 minute less than the package instructions. Drain the pasta and add to the pan with the sauce. Turn the heat to medium and toss gently for about 10 seconds. Tear the basil leaves into a few pieces and add to the sauce. Add the gorgonzola cubes and toss together for 1 minute. Pour into a heated bowl and serve immediately.



■ INGREDIENTS

- 2 ½ cups all-purpose flour
- ½ cup superfine sugar
- Pinch of salt
- Grated zest of 1 lemon
- ½ pound (2 sticks) unsalted butter, cut into ½-inch pieces and chilled
- 3 large egg yolks
- ¼ cup cold vin santo
- 2 cups cherry jam
- 2 or 3 turns of the peppermill



I used to work as a prep cook at a country club and the executive chef made it for me and I fell in love with it. I love cheese and I love basil, so it's a perfect combo. I never see it in restaurants and I'd love to see more of it.

■ INGREDIENTS

- 1 teaspoon hot red pepper flakes
- 2 cups Basic Tomato Sauce (see recipe on page 8)
- 1 pound Barilla Rigatoni
- ¼ cup fresh basil leaves, lightly packed
- ½ pound gorgonzola cheese, cut into ½-inch cubes

DESSERT

Cherry Jam Tart *Crostatina di Ciliegie*

8-10 SERVINGS | PREP TIME 20 MIN | COOK TIME 55 MIN

■ DIRECTIONS

Combine the flour, sugar, salt, and zest in a food processor and pulse 2 or 3 times to mix. Add the butter and pulse until the mixture resembles coarse crumbs.

In a small bowl, beat the egg yolks together with the cold vin santo. With the machine running, add to the flour mixture and process for 5 to 6 seconds, or until the dough comes together and leaves the sides of the work bowl. Turn the dough out, shape it into a disk, and wrap in plastic. Refrigerate for at least 30 minutes.

Preheat the oven to 425° F. Butter a large baking sheet or line it with parchment paper.

Thin the cherry jam with 1-2 teaspoon of hot water, stirring until smooth. Add a few grindings of black pepper to heighten the flavor of the cherries and stir again. Set aside.

Roll out the dough between two sheets of wax paper to form a circle about 12 inches in diameter. Transfer dough to the prepared baking sheet. Leaving a 2-inch border uncovered, spread the cherry mixture over the dough. Fold the edges of the dough up over the jam, pleating it as necessary.

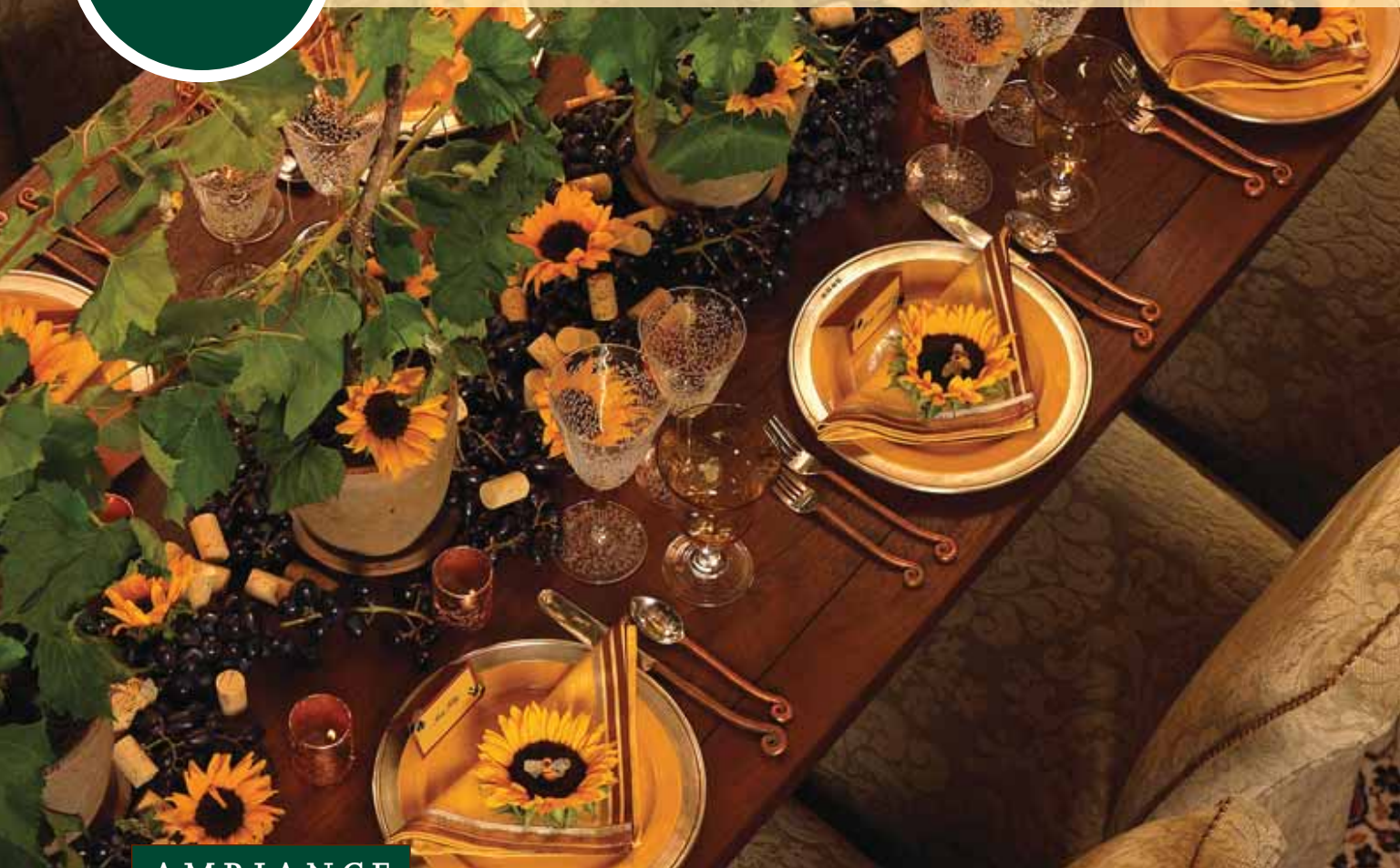
Bake the tart for 20 to 25 minutes or until the pastry is deeply golden brown and the filling is glossy. Cool on a rack for several minutes and serve warm with glasses of vin santo.

celebratory feast

inspired by Debra Messing

created by chef Mario Batali & entertaining expert David Tutera

MOZZARELLA SANDWICHES | PENNE IN A CREAMY TOMATO SAUCE | CHOCOLATE HAZELNUT FRITTERS



AMBIANCE

■ **THEME** Inspired by the endless hills of Tuscany filled with fields of grape vines and sunflowers, this setting uses a combination of each to create the perfect background for a celebration. The use of earth tones combined with the colorful gold from the sunflowers provides warmth to this table to set the mood.

■ **SOUND** For a table inspired by Tuscany, play music inspired by Tuscany, such as Andrea Bocelli's *Cieli di Toscana* CD.

■ **LIGHTING** Cover clear glass votive candle holders in copper leaf to complement and dress up the table and add a warm flickering glow to the runner. This is a simple thing to do that adds a touch of elegance to the table.



TABLE SETTINGS

■ **DÉCOR** For this setting, a unique and creative centerpiece was used to create a Tuscan-inspired table filled with life, color and texture. Mature grape vines were “planted” into terracotta pots and tied together with thin copper wire. For an added vineyard touch, mounds of plump grapes were lined down the center of the table and accented with corks from wine bottles. If you don’t have enough wine corks saved to add as decor, new corks can easily be purchased online. After the celebration, don’t let the grapes go to waste. Simply clean, dry and place them in sealed bags and freeze, or give them to your guests as a parting gift in more decorative bags.

■ **PLATING** To continue the Tuscan theme, select plates with metallic or earth tones, such as rich bronze or copper or marigold. To dress up your everyday plates, use a more decorative charger. The table used in this setting was wood – however, if you don’t have a wood table, try using a simple brown tablecloth to add warmth. In addition, try serving some of your favorite red wines in small decanters. They will look great on the table and allow the wine to breathe.



■ **SPECIAL TOUCHES** To add additional color and whimsy to the table, place fresh, flush-cut sunflower heads at each setting and accent them with a small bumble bee decoration, which can be found at any arts and craft store. In this setting, pretty glasses etched with a vine print were also used to carry out the theme. Also, consider creating place cards for each setting. This shows guests the time and effort you spent thinking about the evening.



“The entire table was kept **fun and happy**, to marry with Debra Messing’s **upbeat and lively** personality.

The wonderful combination of earth tones and multiple textures provides the **perfect background** for a celebration of any kind.

— David Tutera

APPETIZER

Grilled Mozzarella Sandwiches

Mozzarella in Carozza

4 SERVINGS | PREP TIME 10 MIN | COOK TIME 15 MIN

■ DIRECTIONS

Place the mozzarella pieces on 4 slices of the bread. Cover with the 4 remaining slices of bread to form sandwiches. Trim the crusts off to make perfect 4-inch squares.

In a wide shallow bowl, whisk the eggs. Add the cream, thyme, salt and nutmeg and whisk until well blended.

In a 10 to 12-inch nonstick sauté pan, heat 2 tablespoons of the olive oil over medium-high heat until smoking. Add 1 tablespoon of the butter and cook until the sizzling subsides. Dip 2 of the sandwiches into the egg mixture, turning to coat, place in the pan, and cook until golden brown on first side, about 2 minutes. Flip over and brown on the other side.

Transfer the sandwiches to individual plates and repeat the process with the remaining 2 tablespoons olive oil, 1 tablespoon butter and 2 sandwiches. Cut in half and serve immediately.



■ INGREDIENTS

- 1 pound fresh buffalo mozzarella, cut into 4 equal pieces about 3 inches by 4 inches
- 8 slices firm white sandwich bread, ½-inch-thick
- 2 large eggs
- ½ cup heavy cream
- 1 teaspoon fresh thyme leaves
- 1 teaspoon salt
- A grating of nutmeg
- ¼ cup extra virgin olive oil
- 2 tablespoons unsalted butter



Main Dish: Penne in a Creamy Tomato Sauce

MAIN DISH

Penne in a Creamy Tomato Sauce

Penne alla Vodka

4 SERVINGS | PREP TIME 5 MIN | COOK TIME 25 MIN

■ DIRECTIONS

Bring 6 quarts water to boil and add salt to taste.

In a large sauté pan, heat oil over medium heat until just smoking. Add onions and cook until light golden brown, about 6 to 7 minutes. Add the vodka and cook until liquid is reduced by half, about 4 to 5 minutes. Add the tomato sauce and the cream and cook until the sauce has reduced by a third, about 10 minutes.

Meanwhile, cook the Barilla Penne in the boiling water for 1 minute less than the package directions indicate. Drain the pasta and add it to the saucepan. Stir together over very high heat for 1 minute, until thoroughly coated. Remove pan from heat, add grated Parmigiano cheese and toss for 20 seconds to mix well. Divide the pasta among four bowls, grate Parmigiano Reggiano cheese over each bowl and serve immediately.



■ INGREDIENTS

- 2 cups all-purpose flour
- Pinch of salt
- 5 teaspoons sugar
- Zest of 1 lemon, grated
- 4 ½ cups extra virgin olive oil
- 4 to 6 tablespoons dry white wine
- ½ cup bittersweet chocolate, roughly chopped
- ½ cup hazelnuts, toasted and coarsely chopped
- ½ cup apricot jam
- 1 egg, lightly beaten
- Honey for brushing the fritters
- Confectioners' sugar for dusting



This is my **ultimate comfort food** dish. Its textures are smooth and creamy, and its taste is **rich**. The best partnering is a hard crust, soft-centered warm piece of bread on the side to sop up the last bit of **delicious sauce**. And of course, a glass of red wine!

■ INGREDIENTS

- 4 tablespoons extra virgin olive oil
- 1 medium red onion, cut into ¼ inch dices
- ½ cup vodka
- 2 cups Basic Tomato Sauce (see recipe on page 8)
- ½ cup heavy cream
- 1 pound Barilla Penne
- 1 cup Parmigiano Reggiano cheese, grated, plus a piece to grate fresh

DESSERT

Chocolate Hazelnut Fritters

Fritelle di Cioccolato

ABOUT 18 FRITTERS | PREP TIME 35 MIN | COOK TIME 45 MIN

■ DIRECTIONS

Mound the flour on a work surface and make a well in the center. Add the salt, sugar, lemon zest, the ½ cup olive oil and 2 tablespoons wine, and gradually mix in the flour. If the dough is very dry, add 1 more tablespoon of wine. Knead for 5 minutes or until firm but tender. Wrap the dough in plastic and let it rest for 30 minutes.

In a small bowl, combine the chocolate, nuts and jam and mix well. Cover the filling and set aside.

On a floured surface, roll the dough out to ¼-inch thickness. Using a 3-inch round cookie cutter, cut out as many circles as possible. Place a dab of filling on each circle of dough, moisten the edges with a bit of beaten egg and fold each round in half, pressing the edges with your fingertips to seal, or crimp with a fork.

In a large deep pot, heat the remaining oil to 350° F. Working in batches, fry the fritters until they are deep golden brown. With a slotted spoon, transfer fritters to paper towels to drain. Brush each fritter with honey, dust with confectioner's sugar and serve hot or at room temperature.

girlfriends' gathering

inspired by Natalie Portman

created by chef Mario Batali & entertaining expert David Tutera

CHICKPEA FRITTERS | PENNE IN A SPICY SAUCE WITH CAPERS AND OLIVES | ORANGE TART



AMBIANCE

■ **THEME** The freshness of Italy sets the stage for this casual girlfriends' gathering. The myriad roadside stands that sell fresh produce throughout Italy were the perfect inspiration.

One fruit that is always found in abundance and represents freshness is the lemon – our muse for this table setting.

■ **SOUND** Conversations are the focal point of the evening. Play soft, contemporary lyrical music in the background.

■ **LIGHTING** Votive and tapered candles create a warm look to any place setting. Carve out space in lemons, limes or even artichokes. These unique holders will add fresh flavor to your table – and the best part is they're disposable afterward.

To recreate the votive candle holders featured, hold the lemon so that the two tips are facing left and right. Cut-flush the bottom, so it can stand evenly on a flat surface. Carve out a small hole on the top of the lemon – just big enough to house a tealight. Insert the tealight and you are good to go! Accent the lemons and create more ambient lighting with complementary handmade candle holders. Cut-flush styrofoam spheres, found at any craft store, to the bottom and cover in artificial lemon leaves. Top the holders off with yellow taper candles.

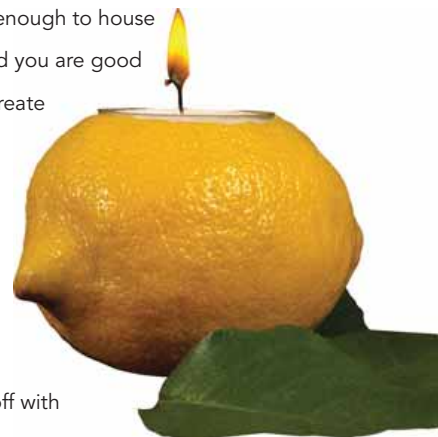


TABLE SETTINGS

■ **DÉCOR** The secret to creating a simple setting is to design with one concept in abundance and carry the style throughout. Add beauty and fragrance to your table by filling a bowl with large lemons to serve as the centerpiece. Accent the bowl with fresh lemon leaves and small craft butterflies for a whimsical touch. You can also create circular placemats made with lemon leaves. Simply glue the leaves to round pieces of fabric cut to size. The placemats will protect your table from unwanted scratches and if you store them with tissue paper, you can use them for years to come.

■ **PLATING** Keep it simple, yet feminine. Set the table using plates with lace-style cutouts and select Battenberg lace-accented napkins to match. Pretty etched glassware adds to the femininity needed for a girlfriends' gathering.



When setting your table, use your thumbnail to distance the edge of your charger plates and flatware from the edge of the table to keep settings placed appropriately and in a uniform fashion.

■ **SPECIAL TOUCHES** To add beauty and a sense of fun, carry out the whimsical butterflies from the centerpiece in other elements throughout the table. In this setting, pewter butterfly napkin rings and coordinating salt and pepper shakers were used.



“It was important to keep the setting **young and fresh** to pair with the style of Natalie Portman. The design is **clean and simple**, yet **feminine and fun** – perfect for a gathering of the best of girlfriends.”

— David Tutera

APPETIZER

Sicilian Chickpea Fritters Panelle

ABOUT 20 FRITTERS | PREP TIME 10 MIN | COOK TIME 45 MIN

■ DIRECTIONS

Lightly oil a 9 by 12-inch baking pan.

In a 4-quart saucepan, combine the chickpea flour and salt. Gradually add the water, stirring constantly to prevent lumps. Stir in the grated cheese and parsley. Place the saucepan over medium heat and cook, stirring continually, until the mixture is as thick as hot cereal, about 10 minutes. Pour the mixture into the oiled baking pan and let cool.

Invert the chickpea mixture onto a cutting board. Using cookie or other metal cutters, cut into decorative shapes and transfer to a plate. Cover and refrigerate until ready to use.

In a heavy, deep 4-quart saucepan, heat the olive oil over medium-high heat until it reaches 365° F. Drop the *panelle* shapes into the oil in batches, 6 or 7 at a time. Turn pieces once or twice during cooking, until deep golden brown, about 4 minutes. Transfer to a plate lined with paper towels to drain. Serve warm with ricotta cheese on the side.

NOTE: Chickpea flour is available at Italian markets and some specialty grocers. Do not use Indian chickpea flour.



■ INGREDIENTS

- 1 2/3 cups chickpea flour (see note)
- 1 teaspoon salt
- 4 cups water
- 1/4 cup Pecorino Sardo cheese, freshly grated
- 1/4 cup Italian parsley, finely chopped
- 4 cups extra virgin olive oil for deep-frying
- 3/4 cup ricotta cheese



Main Dish: Penne in a Spicy Sauce
with Capers and Olives

MAIN DISH

Penne in a Spicy Sauce with Capers and Olives *Penne alla Puttanesca*

4 SERVINGS | PREP TIME 20 MIN | COOK TIME 40 MIN

INGREDIENTS

- ½ pound young zucchini, sliced ¼-inch thick, into half-moon shapes
- 2 cloves garlic, sliced paper thin
- 12 large leaves basil, torn in half
- 1 can (16 ounces) tomatoes, roughly chopped, retaining seeds and liquid
- ½ cup extra virgin olive oil
- 2 tablespoons salt packed giant capers, rinsed and drained
- ¼ cup tiny black olives
- ½ lemon, juiced
- 2 tablespoons kosher or sea salt for the pasta cooking water
- 1 pound Barilla Penne
- 2 tablespoons crushed red pepper flakes
- Freshly ground black pepper, to taste

DIRECTIONS

In a large bowl, combine the zucchini, garlic, basil, tomatoes, olive oil, capers, olives, lemon juice, and salt. Allow to cool for 30 minutes.

Meanwhile, bring 6 quarts water to boil in large pot and add salt to taste. Cook the Barilla Penne according to the package instructions until tender yet al dente, about 10 to 12 minutes. Drain the pasta in a colander and add to the cool vegetables. Toss in chili flakes, additional basil and cracked black pepper to taste. Stir gently to mix well and serve.



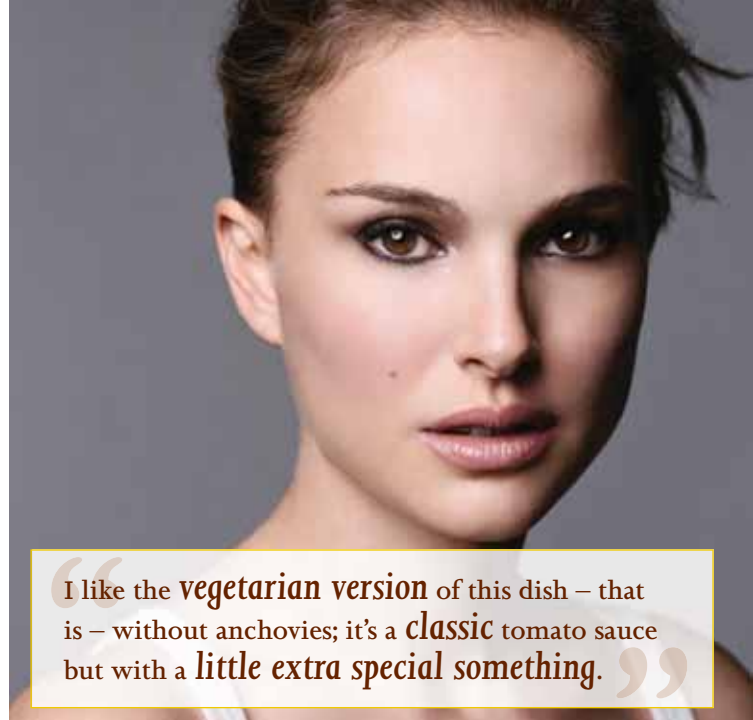
INGREDIENTS

Pastry

- 2 cups all-purpose flour
- ½ teaspoon salt
- 2 tablespoons sugar
- Grated zest of 2 lemons
- 12 tablespoons (1½ sticks) unsalted butter, cut into ½-inch cubes, chilled
- 1 large egg
- 1 large egg yolk
- 2 tablespoons orange liqueur, such as Grand Marnier
- 1 cup confectioners' sugar

Filling

- Finely grated zest of 1 orange
- 1 ⅓ cups fresh orange juice
- ¼ cup dark brown sugar, packed
- ½ cup mascarpone (may substitute cream cheese)
- 7 large eggs
- 3 tablespoons orange liqueur
- Confectioners' sugar, for garnish



“I like the **vegetarian version** of this dish – that is – without anchovies; it’s a **classic** tomato sauce but with a **little extra special something.**”

DESSERT

Orange Tart Capri-Style *Torta di Arancia Caprese*

8-10 SERVINGS | PREP TIME 20 MIN | COOK TIME 1 HR. 45 MIN

DIRECTIONS

To make the pastry, combine the flour, salt, sugar and lemon zest in a medium bowl. Cut in the butter until the mixture resembles coarse crumbs. In a small bowl, combine the egg, yolk, liqueur and confectioners' sugar. Stir sugar mixture into the flour mixture with a fork until the dough just comes together. Turn out onto a floured board and gently knead until a smooth dough is formed. Press the dough into a disk about 6 inches across; wrap tightly in plastic wrap and freeze for 15 minutes.

Butter a 10-inch quiche pan. On a floured surface, roll the dough out to a 12-inch circle. Fit the dough into the tart pan and trim the excess. Wrap the pan in plastic wrap and refrigerate for 30 minutes.

Preheat the oven to 400° F. Prick the pastry shell all over with a fork. Line the shell with foil and fill with dried beans, rice or pie weights. Bake for 10 minutes. Remove the foil and weights, reduce heat to 375° F and bake for 10 to 15 minutes more until golden. Remove from the oven and allow to cool on a rack. Reduce the oven to 350° F.

To make the filling, combine the orange zest, juice, brown sugar and mascarpone in a medium bowl and beat well with a mixer or a whisk. Add the eggs one at a time, beating well after each addition. Beat in the liqueur.

Pour the filling into the pastry shell. Bake until the custard is set, about 45 minutes. Allow to cool and dust with confectioners' sugar before serving.

family dinner

inspired by Stanley Tucci

created by chef Mario Batali & entertaining expert David Tutera

MIXED FRIED VEGETABLES | SPAGHETTI WITH ITALIAN TUNA SAUCE | CHOCOLATE CAKE



AMBIANCE

■ **THEME** Inspired by classical Italian entertaining, this casual setting captures a family-style dinner where conversations are the focus of the evening.

■ **SOUND** Fill the air with fun, lively and festive music. Listen to Dean Martin's "That's Amore," "Everybody Loves Somebody" or "Sway."

■ **LIGHTING** Time your outdoor family gathering so that dessert comes at sunset, which will allow you to enjoy the changing of natural light.



TABLE SETTINGS

■ **DÉCOR** Simple and casual. Dress the table with a colorful oil cloth, which is great for everyday entertaining indoors or outdoors. Simple clusters of cut geraniums placed in old mason jars add a touch of color and resemble the abundance of geraniums commonly found in window boxes and urns throughout Italy. For form and function, create a Lazy Susan. You can replicate the idea of the vintage Barilla postcard decoupage by using any paper design sealed by adhesive for long-term use, and place in the center of the table. To complete this family-friendly meal, top the table with olive oil, vinegar, salt and pepper. Also, add baskets of homemade breads and olive wood-cutting boards adorned with Italian cheeses.



■ **TIP** Cheese is best served at room temperature. When having a sit-down dinner, plan ahead and plate cheeses at least 30 minutes prior to meal time to allow the temperature of the cheese to adjust.

■ **PLATING** Use basic white china and everyday highball glasses – perfect for a cool glass of water or milk for the kids and Chianti for the adults. To add a simple touch, roll the flatware within the napkin and tie with a natural colored twine. This will help for windy days.



Stanley Tucci has a **no frills**, no fuss personality, therefore I created a **simple and casual** setting for a family-style dinner with homage to **classic Italian** entertaining.

— David Tutera

APPETIZER

Mixed Fried Vegetables Fritto Misto di Verdura

6 SERVINGS | PREP TIME 25 MIN | COOK TIME 20 MIN

■ DIRECTIONS

In a large deep saucepan, preferably one with a basket, heat the oil over medium-high heat until it reaches a temperature of 375° F. Meanwhile, combine half of the vegetables and half of the lemon slices in a large bowl. Sprinkle with 1 cup of the cornstarch and toss with your hands to coat. Transfer vegetables into a large strainer and shake to remove excess cornstarch.

Carefully drop the vegetables and lemon slices into the hot oil and cook until golden brown and crispy, 3 to 4 minutes. Transfer to a plate lined with paper towels to drain. Repeat with the remaining vegetables and lemon slices; allow the oil to return to 375° F before adding this batch.

Season the hot fried vegetables with salt and serve immediately with the lemon wedges.



■ INGREDIENTS

- 8 cups extra virgin olive oil, for deep-frying
- 8 ounces small sweet peas in pod or sugar snap peas
- 8 ounces green beans, ends snapped off
- 1 head broccoli, cut into small florets
- 2 bunches scallions, trimmed to 4-inch long pieces
- 1 zucchini, cut into ¼-inch thick rounds
- 1 yellow pepper, cored, seeded, and cut into ½-inch wide strips
- 1 red pepper, cored, seeded, and cut into ½-inch wide strips
- 4 lemons, 2 cut into thin slices, 2 cut into wedges
- 2 cups cornstarch
- Salt, to taste



Main Dish: Spaghetti with
Italian Tuna Sauce

MAIN DISH

Spaghetti with Italian Tuna Sauce *Spaghetti al Tonno*

4 SERVINGS | PREP TIME 10 MIN | COOK TIME 15 MIN

INGREDIENTS

- ½ cup extra virgin olive oil
- 1 large red onion, thinly sliced
- 2 cups Basic Tomato Sauce (see recipe on page 8)
- 1 teaspoon hot red pepper flakes
- 1 can Italian tuna, packed in oil
- 1 teaspoon fresh marjoram
- 1 pound Barilla Spaghetti
- 1 bunch Italian parsley, finely chopped to yield ¼ cup

DIRECTIONS

Bring 6 quarts water to boil and add salt to taste.

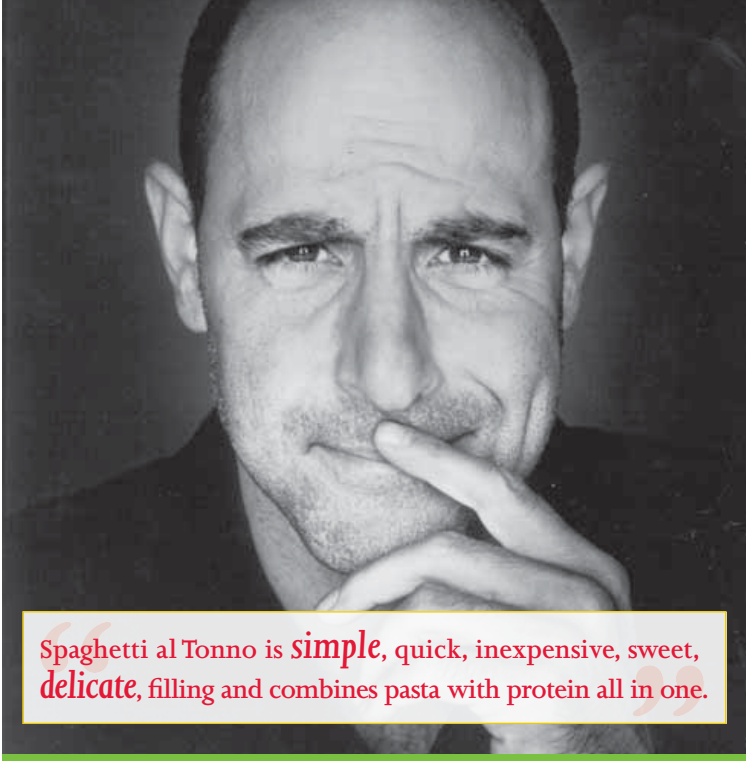
Meanwhile, in a 10 to 12-inch sauté pan, heat 2 tablespoons olive oil over medium heat until almost smoking. Add the onions and cook until softened, about 8 minutes. Add tomato sauce and hot red pepper flakes and bring to boil. Add the tuna and marjoram and return to a boil; remove pan from the heat.

Cook the Barilla Spaghetti in boiling water 1 minute less than the package instructions indicate. Drain in colander and transfer pasta to the pan with tuna sauce, stirring carefully to coat. Add the parsley and cook for 1 minute. Transfer to a warmed serving bowl and serve immediately.



INGREDIENTS

- 1 ½ cups sliced blanched almonds
 - ¾ cup sugar
 - ½ cup all-purpose flour
 - 6 tablespoons cornstarch
 - ⅛ teaspoon nutmeg, freshly grated
 - 7 extra-large eggs, separated
 - 5 tablespoons unsalted butter, melted and cooled
- Glaze**
- 6 ounces bittersweet chocolate, finely chopped
 - 2 tablespoons unsalted butter



Spaghetti al Tonno is **simple**, quick, inexpensive, sweet, **delicate**, filling and combines pasta with protein all in one.

DESSERT

Chocolate Cake from Abruzzo-Parozzo *Torta di Cioccolato Abruzzese*

8 SERVINGS | PREP TIME 25 MIN | COOK TIME 40 MIN

DIRECTIONS

Preheat the oven to 375° F. Butter a 9-inch round cake pan.

In a food processor, grind the blanched almonds to a fine powder; add a little of the sugar if necessary to keep the nuts from becoming a paste. Set aside.

Sift together the flour, cornstarch and nutmeg into a small bowl. Set aside.

In a large bowl, beat the egg yolks with an electric mixer until blended. Gradually add the ground almonds and the remaining sugar, beating until light and fluffy. Gradually add the flour mixture and then the cooled butter, beating well after each addition.

In a separate large bowl, beat the egg whites with clean beaters until they form stiff, glossy peaks. Fold them into the batter. Pour the batter into the prepared cake pan. Bake for about 40 minutes, until the cake is firm to the touch and golden. Let cool in the pan for 15 minutes, then turn out of the pan onto a rack and let cool completely.

To make the glaze, melt the chocolate and the butter over very low heat in a small heavy saucepan, stirring frequently until smooth. Remove from the heat.

Place the glaze on top of the cake and spread it over the top and sides with a spatula. Serve at room temperature.

dinner party

inspired by Marisa Tomei

created by chef Mario Batali & entertaining expert David Tutera

AUTUMN VEGETABLE SALAD | FARFALLE WITH PANCETTA, RUCOLA AND TRUFFLE PASTE | LEMON TART



AMBIANCE

■ **THEME** The charm and beauty of old-world Rome inspired this table setting for an elegant evening with friends. Combining old world Italy with a modern twist brings warmth and comfort to this table, allowing guests to enjoy each other's company for the evening. Set beneath an antique gazebo, the table is open and airy for dinner at sunset - a romantic, yet welcoming atmosphere.

■ **SOUND** In this outdoor setting, enjoy the beautiful sounds echoing from nature around you. If you'd prefer a little background music, play a little Peter Dinklage or Tony Bennett softly for some sophisticated ambiance.

■ **LIGHTING** Make use of your surrounding. A candlelit chandelier embellished with ferns from the backyard adds color and texture, along with warmth, to the iron gazebo. Chandeliers, whether indoor or outdoor, should be hung at 36 inches above the table so that you enjoy a central focal point, while leaving room to view your guests. If you don't have a chandelier, no worries. Mood lighting can easily be accomplished by other forms of candlelight.



TABLE SETTINGS

■ **DÉCOR** Keep it feminine and sophisticated. Combine soft antique textures from a woven overlay over a pale blue linen cloth. To juxtapose modern design with old world elegance, create a box design of votive candles surrounding the centerpiece of various types of hydrangea, all within a cut crystal bowl vase. Use the leaves of the hydrangea to create a clean border around the perimeter of the votives – adding a stylish border and natural color. This is a table design that works well whether outdoors, like in our gazebo setting, or indoors in your own dining room.

■ **SPECIAL TOUCHES** To keep modern designs from looking cold, add soft textures of floral and/or greenery. This will soften the look while keeping the design clean. Also, when decorating your table with hydrant flowers such as hydrangea, be sure to mist the flowers with water in addition to filling the vase with water. This will help prolong the life of the floral.



■ **PLATING** Add formality and color to the table by using elements of royal and ice blue throughout. For this gathering, antique hand-painted china was complemented by clear and royal blue crystal glassware for each setting. Antique silver details, like salt and pepper shakers, also provide a sense of feminine sophistication to the table.



“When I think of an Italian dinner and Marisa Tomei, I think of Rome and combining **a little old world with modern design** to create an inviting dinner for family and friends.”

— David Tutera

APPETIZER

Autumn Vegetables with Goat Cheese and Pumpkinseed Oil

Insalata di Verdura del Autunno con Caprino ed Olio di Semi di Zucca

4 SERVINGS | PREP TIME 20 MIN | COOK TIME 17 MIN

■ DIRECTIONS

Preheat the oven to 475° F.

Place the butternut cubes and chopped sage on a cookie sheet; drizzle with 1 tablespoon olive oil and roast until light golden brown, 8 to 10 minutes. Set aside in a large salad bowl to cool.

Place the Jerusalem artichokes on the same cookie sheet and toss with 1 tablespoon of the olive oil. Roast in the oven for 6 to 7 minutes. Remove and set aside with the squash.

Place the parsnips on the cookie sheet and toss with the cumin and 1 more tablespoon of olive oil. Roast for 6 to 7 minutes, and then set aside with the other vegetables.

Bring 6 cups of water to boil and set up an ice bath near the stove. Plunge the leeks into the boiling water and cook until tender, 2 to 3 minutes. Remove the leeks from the boiling water and submerge them in the ice bath until cool. Remove the leeks from the ice bath, pat dry with paper towels, and set aside.

Add the leeks, celery root and mizuna to the salad bowl with the roasted vegetables. Add the remaining olive oil, sherry vinegar, salt and pepper and toss gently to coat well. Divide the mixture evenly among four chilled dinner plates, mounding it like a haystack. Generously spread fresh goat cheese on each baguette slice and place on top of each "haystack." Drizzle the pumpkinseed oil around each mound and serve immediately.



■ INGREDIENTS

- ½ pound butternut squash, peeled and cut into ½-inch cubes
- 4 fresh sage leaves, finely chopped
- ½ cup extra virgin olive oil
- ¼ cup Jerusalem artichokes, scrubbed and sliced into ½-inch disks (optional)
- 2 parsnips, scrubbed and sliced into ¼-inch disks
- 1 teaspoon ground cumin
- 1 leek, white part only, cut into 3-inch julienne pieces
- ½ celery root, peeled and cut into julienne pieces
- ¼ pound mizuna, watercress, or frisee
- 2 tablespoons sherry vinegar
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 4 1-inch baguette slices, toasted for 2 minutes in 400° F oven
- ¼ pound fresh goat cheese
- 2 tablespoons pumpkinseed oil (available at specialty stores)



Main Dish: Farfalle with Pancetta, Rucola and Truffle Paste

MAIN DISH

Farfalle with Pancetta, Rucola and Truffle Paste

Farfalle con Pancetta, Rucola e Tartufo Bianco

4 SERVINGS | PREP TIME 10 MIN | COOK TIME 20 MIN

■ DIRECTIONS

Bring 6 quarts water to boil and add salt to taste.

Meanwhile in a 10 to 12-inch sauté pan, heat the olive oil over low heat. Add the guanciale and cook slowly until the guanciale has rendered its fat and is crisp and golden brown, about 10 minutes. Add the onion and garlic and cook gently until golden brown, about 5 minutes longer. Remove from the heat.

Cook the Barilla Farfalle in the boiling water for 1 minute less than the package instructions indicate; drain reserving 4 tablespoons cooking water. Add the pasta to the pan with the reserved cooking water. Add the truffle paste, guanciale and the grated cheese; mix well and toss over high heat for one minute. Add the arugula and toss for about 30 more seconds, until just wilted. Divide among four warmed pasta bowls and serve with additional cheese on the side.

TIP: Add fresh truffle slices to each bowl, then finish with truffle paste and additional grated cheese.



■ INGREDIENTS

Pastry

- 1 ¾ cups all-purpose flour
- ½ cup ground toasted almonds
- ½ cup sugar
- 8 tablespoons (1 stick) unsalted butter
- 1 large egg
- Pinch salt

Filling

- 4 large eggs, separated
- 3 lemons
- ¾ cup sugar

What could be easier? Boiling the pasta and then pouring the truffle paste...a subtle, flavorful mouthful. With no work. My kind of dish. It's **unexpected, and tastes impressive** if you have to throw something together but so easy!

■ INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 8 ounces guanciale (may substitute bacon or pancetta), diced
- 1 small red onion, cut lengthwise in half and then into ¼-inch thick half-moons
- 2 cloves garlic, thinly sliced
- 1 pound Barilla Farfalle
- 2 tablespoons truffle paste
- ½ cup freshly grated Pecorino-Romano, plus extra for serving
- 1 bunch arugula, chopped

DESSERT

Lemon Tart

Crostata di Limone

8-10 SERVINGS | PREP TIME 20 MIN | COOK TIME 70 MIN

■ DIRECTIONS

To make the pastry, toss together the flour, almonds and sugar in a medium bowl. Cut in the butter until the mixture is the consistency of fine bread crumbs. Add the egg and salt and mix well, kneading gently. Form the pastry into a disk, wrap in plastic wrap and refrigerate while the filling is being made.

Preheat the oven to 450° F. Butter a 10-inch fluted tart pan.

Grate the zest from 2 of the lemons. Squeeze the juice from all 3 lemons. In a separate large bowl, beat the egg yolks and sugar with an electric mixer until very thick and pale. Beat in the lemon zest and juice. Transfer the mixture to the top of a double boiler and set over barely simmering water. Cook, stirring constantly, until the mixture becomes thick, 15 to 20 minutes. Remove from the heat and set aside to cool slightly.

Roll out the dough between two sheets of waxed paper into an 11-inch circle. Fit into the tart pan and trim the excess dough. Prick the bottom of the dough all over with a fork, line with foil and fill with dried beans, rice or pie weights to keep the bottom from puffing. Place in the oven and bake 10 minutes, then remove the foil and beans. Bake an additional 5 minutes or until pale golden.

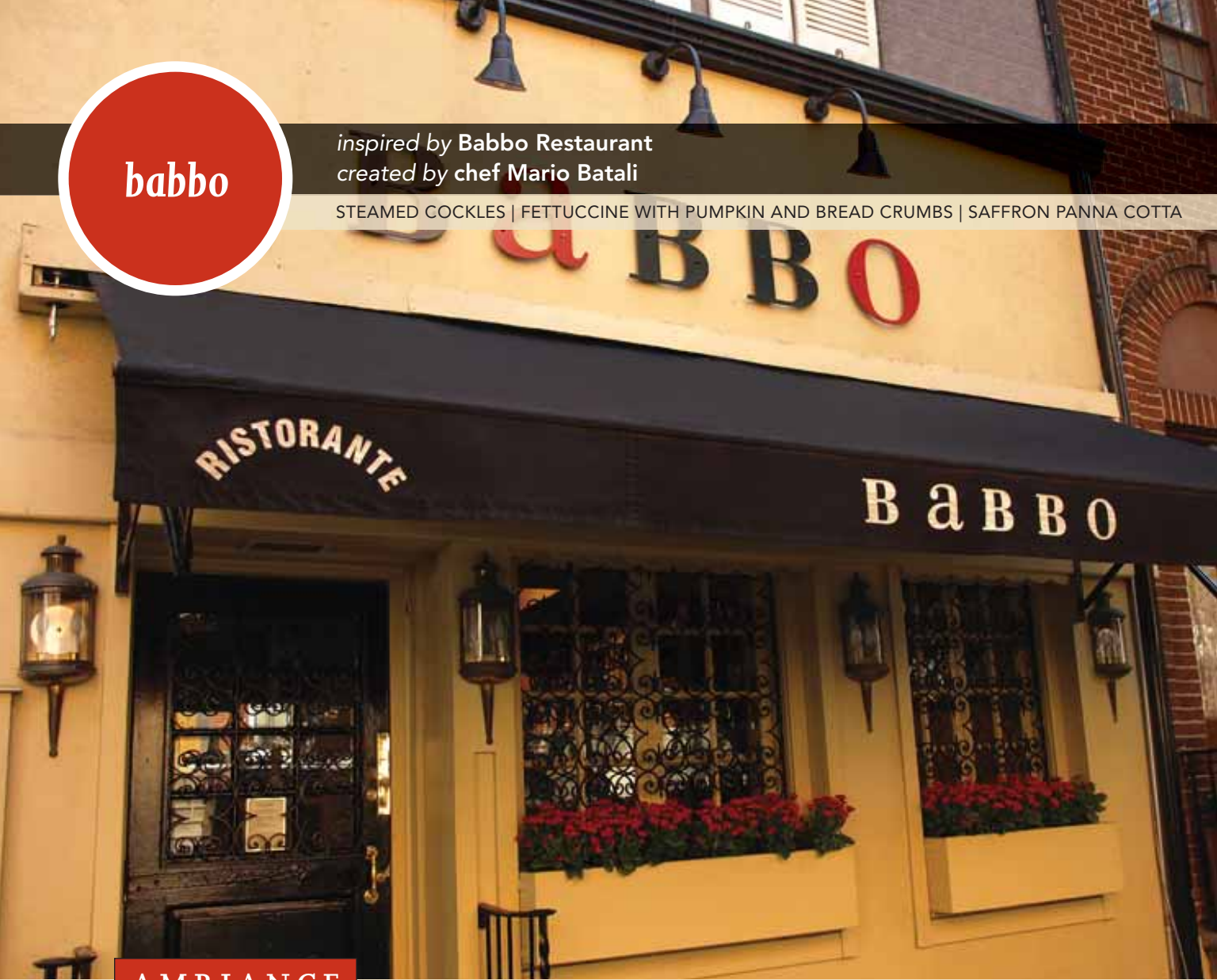
Meanwhile, in a large bowl, beat the egg whites until very stiff and fold them into the lemon mixture.

Remove the tart shell from the oven and reduce the temperature to 325° F. Spread the lemon filling over the pie shell. Bake for 10 to 15 minutes or until the filling is thoroughly set. Cool completely on a rack.

babbo

*inspired by Babbo Restaurant
created by chef Mario Batali*

STEAMED COCKLES | FETTUCCINE WITH PUMPKIN AND BREAD CRUMBS | SAFFRON PANNA COTTA



AMBIANCE

■ **THEME** Babbo opened in New York City in 1998 in an effort to emulate the best of great Italian hospitality and quality at the table and in the glass. The philosophy is as easy as it is straightforward – use the best local ingredients as simply as possible and serve them with flourish and joy.

■ **SOUND** At a typical Babbo night, songs from Mario's playlist float through the restaurant and grow louder as the evening progresses. Go to www.mariobatali.com to find Mario's favorite songs or play your personal favorites from your I-Pod.

■ **LIGHTING** Low and amber-hued lighting complements the dark woods in the cozy and intimate décor. To recreate this setting, dim your overhead lighting and line the room with votive candles.

B

TABLE SETTINGS

■ **DÉCOR** Upon entering Babbo, guests are greeted with a bar stocked with Italian wines and shelves filled with Mario's cookbooks. In the heart of the dining room is a center table with Italian wines, condiments and a seasonal plant to add warmth and intimacy. Recreate this center table with appetizers surrounded by your own collection of cookbooks, wines and fresh greenery.

■ **PARTY TIP** Greet your guests upon arrival with a glass of wine or a Bellini and incorporate interesting trivia about Italy throughout the room to fully immerse guests in the atmosphere.



■ **PLATING** Keep it simple with clean white plates, white linen napkins and tablecloths. Include two forks, a knife and a water glass with each setting. Center the napkin and place the forks to the left with the knife at the right. This allows guests to have space for the meal. The water glass is placed at the top right corner of the napkin.



“It should be **love and joy** and **music and art** and **dance** and **being together** that drives us to **cook**, to **eat**, and to **share**.”

— Mario Batali

APPETIZER

Steamed Cockles in a Habañero Chive Broth

Vongole al Vapore con Peperoncino di Jamaica e Hierba Cippollina

4 SERVINGS | PREP TIME 35 MIN | COOK TIME 45 MIN

■ DIRECTIONS

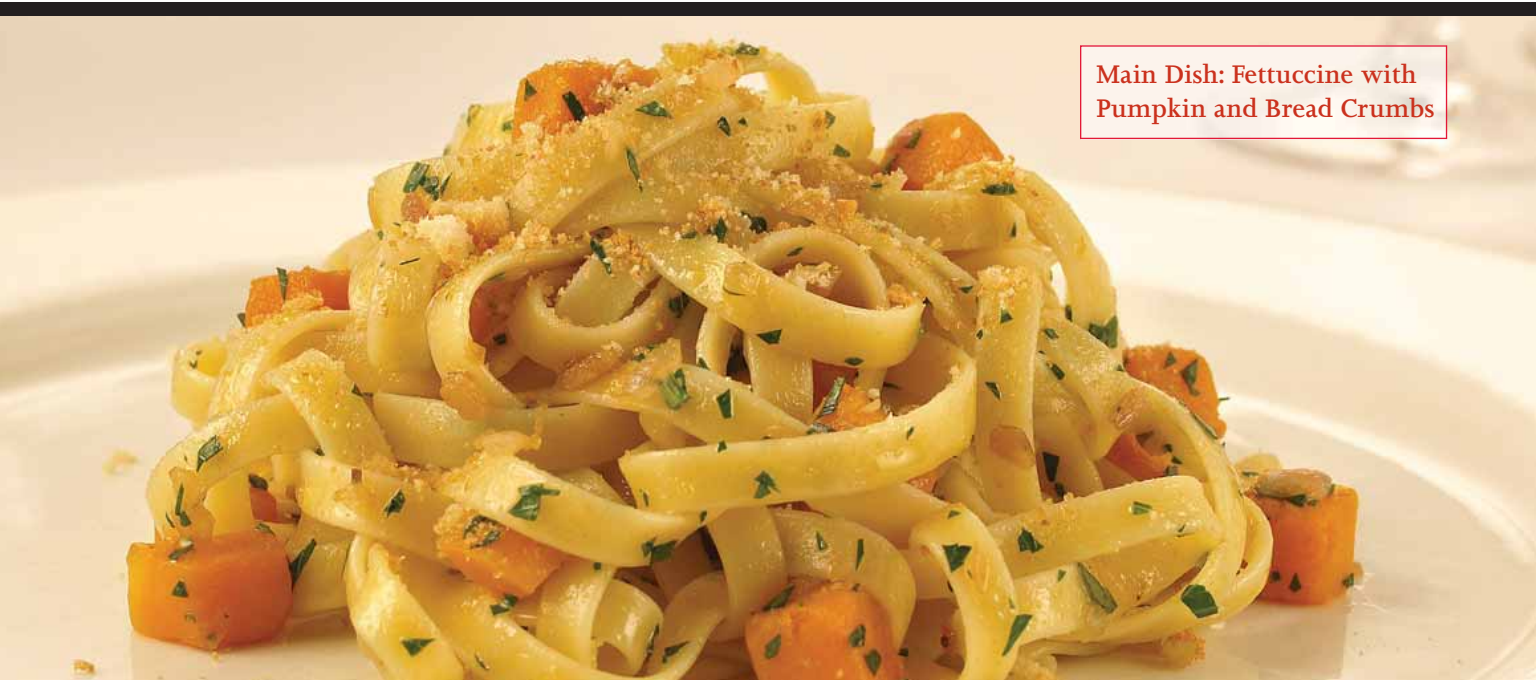
In a large skillet with a lid, heat the olive oil over high heat until almost smoking. Add the onion and garlic and cook for 5 minutes, or until soft and lightly browned. Add the chile, half of the chives, the cockles, wine, and tomato sauce and bring to a boil. Cover and cook until all the cockles steam open, about 5 minutes. Discard any cockles that do not open.

Season the broth with salt and pepper. Divide the cockles and broth evenly among four warmed bowls, top with the remaining chives and serve with bread.



■ INGREDIENTS

- ¼ cup extra virgin olive oil
- ½ red onion, finely chopped
- 4 garlic cloves, thinly sliced
- 1 habañero chile, finely chopped
- 1 bunch of chives, cut into 1-inch lengths
- 2 pounds New Zealand cockles, scrubbed (may substitute littleneck clams)
- 2 cups dry white wine
- ½ cup Basic Tomato Sauce (see recipe on page 8)
- Kosher salt, to taste
- Freshly ground black pepper, to taste



Main Dish: Fettuccine with Pumpkin and Bread Crumbs

MAIN DISH

Fettuccine with Pumpkin and Bread Crumbs

Fettuccine con Zucca e Pangrattato

4 SERVINGS | PREP TIME 15 MIN | COOK TIME 16 MIN

■ DIRECTIONS

Bring 6 quarts water to boil and add salt to taste.


In a 12 to 14-inch sauté pan, heat 2 tablespoons of the olive oil over medium heat. Add the onion, garlic and anchovies. Cook over medium heat, stirring occasionally, until the onion and garlic are softened and the anchovies have begun to break up. Turn the heat up to high and add the squash cubes. Cook over high heat for 5 minutes or until the cubes are tender and browned at the edges. Season with the salt and pepper and remove from the heat.

Cook the Barilla Fettuccine in the boiling water for 1 minute less than according to the package directions. While the pasta is cooking, warm the squash mixture. Drain the pasta and add it to the pan with the squash. Add the parsley and remaining 2 tablespoons of olive oil and toss over high heat for 1 minute. Divide the pasta and squash evenly among four warmed pasta bowls, top with bread crumbs and serve immediately.



■ INGREDIENTS

- 3 ½ cups heavy cream
- ¾ cup sugar
- Zest of 1 lemon or 1 orange
- ¾ teaspoon saffron threads
- 1 tablespoon plus 1 teaspoon powdered gelatin
- 1 cup milk



After a summer of slicing vegetables and serving them with salt and good oil, the first pasta with **sweet and complex** winter squash is always a welcome reminder of the **intense** flavor I get when I cook something slowly until it caramelizes. This dish is also good with a drop or two of real balsamic vinegar over the top at the end.

■ INGREDIENTS

- 4 tablespoons extra virgin olive oil
- 1 red onion, finely chopped
- 4 garlic cloves, thinly sliced
- 6 salt-packed anchovy fillets, soaked in milk for 20 minutes, rinsed and drained
- 1 pound butternut squash, peeled, seeded and cut into ½-inch cubes
- Freshly ground black pepper, to taste
- 1 pound Barilla Fettuccine
- ¼ cup flat-leaf parsley, finely chopped
- ½ cup fresh bread crumbs, toasted

DESSERT

Saffron Panna Cotta

Panna Cotta con Zafferano

8-12 SERVINGS | PREP TIME 6 MIN | COOK TIME 5 MIN
RESTING TIME 2 HRS. 10 MIN

■ DIRECTIONS

In a medium saucepan, combine the cream, sugar, lemon or orange zest, and saffron threads. Bring the mixture to a boil, stirring gently, and then remove from the heat. Let the mixture rest for 10 minutes to develop the flavor and the color.

Stir the powered gelatin into the cream mixture until it dissolves. Strain the mixture through a fine-meshed sieve and then stir in the milk.

Pour the mixture into chilled dessert cups or wine glasses. If desired, the panna cotta may be unmolded by running the tip of a knife around the edges of the cup, dipping the cup quickly into hot water, and gently shaking the custard onto a plate. Serve with fresh fruit.



THE STORY OF BARILLA

■ A SHOP AND A DREAM

When he opened a modest pasta shop in Parma, Italy, in 1877, Pietro Barilla had a dream: to supply his neighborhood with the freshest, most delicious food to be shared with loved ones at home. Now, 130 years later, his handiwork has become the best-selling premium pasta in Italy and around the world.

Pietro opened his small shop on Via Vittorio Emanuele, a busy shopping street in the northern Italian city of Parma, located in Emilia-Romagna, a region renowned for its cuisine and rich agricultural heritage. Pietro and his son, Riccardo, worked side by side making fresh bread and pasta by hand. Their signature sunshine-yellow, horse-drawn carts would travel through the early morning streets of Parma, laden with fresh Barilla products. By the turn of the century, father and son purchased a warehouse, which today still stands on the same street – now renamed Viale Barilla – in Parma.

■ QUALITY AND FAMILY

From the beginning, product quality was paramount for Barilla, a factor dependent on the superior quality of the durum wheat flour, or semolina, used to make the pasta. Legend has it that Riccardo Barilla would dust the sleeves of his black suit with the

semolina. If no specks remained after he brushed it off, the flour was dry enough and finely ground enough to use in Barilla pasta.

This strong dedication to quality stems from the belief that food is not purely functional, but serves to nourish our soul and to enhance our way of life. Pasta itself is more than just an ingredient, it is the central thread that binds a culture and families. These are the values Pietro embedded in his company. Today, Guido, Luca and Paolo Barilla are the fourth generation of the Barilla family to carry on Pietro's dedication to tradition and excellence.

Barilla is now the world leader in pasta production, manufacturing over 4,000 tons of pasta daily in over 150 shapes and sizes at 26 state-of-the-art facilities around the globe. Despite its global scope and international popularity, Barilla has not changed the philosophy that has guided it for four generations – it remains dedicated to developing, creating and sharing delicious, wholesome products with the “global neighborhood.”





For more authentic Italian recipes and entertaining ideas, visit us at www.barillaus.com.