

For the occasion of World Pasta Day 2009

Pomarola

(Mamma Casella's Tomato Sauce)

recipe courtesy of

CESARE CASELLA, Chef/Owner, Salumeria Rosi



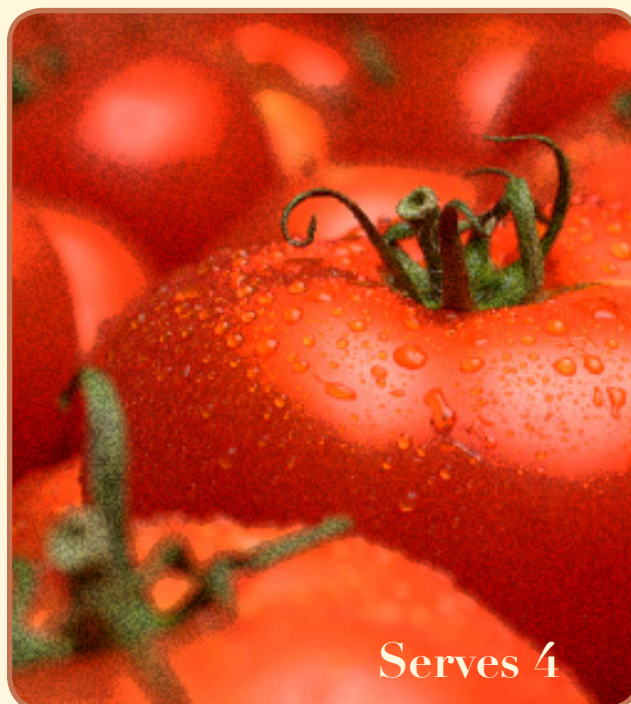
Ingredients

- 1 cup onion, diced
- 3/4 cup celery, diced
- 1/3 cup carrot, diced
- 3 garlic cloves, smashed
- 3 tablespoons extra virgin olive oil
- 1/4 cup torn basil leaves
- 2-3 tablespoons chopped parsley
- Pinch of red pepper flakes
- Salt to taste
- 32 ounce whole canned tomatoes,
crushed by hand
- 1 cup water
- Salt and freshly ground black pepper
- 1 pound Rigatoni

Preparation

For Sauce

1. Combine onion, carrot, celery, garlic, half the herbs and the cold oil in a saucepan and cook until vegetables are softened and begin to caramelize, about 20 minutes.
2. Add red pepper flakes and infuse oil.
3. Season with salt and continue to cook gently until vegetables are soft and golden, 15-20 minutes more.
4. Add tomatoes and bring to a simmer. Add water and remaining herbs, season with salt to taste. Simmer slowly for 30 minutes.
5. Taste for seasoning and adjust as needed.



Serves 4

For Pasta

1. Bring water to a boil. Salt until is just under the saltiness of the sea.
2. Add pasta to water and stir. Cook for 3/4 of the time listed on the package.
3. Drain well, reserving pasta water and add to hot Pomarola.
4. Finish cooking in the sauce so that the pasta sucks in the sauce.
5. If you like, finish with grated Parmigiano-Reggiano and Extra Virgin Olive Oil.



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Tallarín con Lomo Saltado

(Peruvian-Style Linguine with Stir-Fried Beef Tenderloin)

recipe courtesy of

MARICEL PRESILLA, Chef/ Owner, Zafra and Cucharamama



This is a popular South American dish that perfectly illustrates the confluence of Italian and Chinese cooking techniques in Peru. For best results, stir fry the beef quickly at very high heat, preferably in a well seasoned wok. You can also use chicken or a number of vegetables like asparagus, eggplant, and mushrooms instead of beef.

It is important to cook the pasta in plenty of well-salted water. Two tablespoons may seem like a lot of salt, but some will be lost with rinsing and draining. The ice-water bath is a restaurant technique that both stops the cooking and keeps the oodles from sticking together. Don't add oil to the cooking water or cooked pasta; it only keeps the sauce from adhering properly. Both the pasta and the complete stir-fry can be cooked a few hours ahead and rewarmed at serving time. Serve with ice-cold Cuzqueña beer.

Ingredients

- 1 pound dried or homemade linguine or other Italian-style long noodle
- 1 pound beef tenderloin, trimmed
- 1 teaspoon freshly ground black pepper
- 1 teaspoon ground cumin
- 4 tablespoons soy sauce
- 1/4 cup extra virgin oil or vegetable oil
- 3 large garlic cloves, finely chopped
- 1 medium red onion (about 8 ounces), halved lengthwise and cut into 1/4-inch slivers
- 2-3 fresh or frozen yellow Andean pepper (*ají amarillo*), thawed, stemmed, seeded and finely julienned
- 1 bunch scallions (about 6 ounces) white part and 3 inches green, cut at an angle in 1/4-inch slices (about 3/4 cup)
- 5 ripe medium plum tomatoes (about 1 pound), peeled, cut lengthwise into thick wedges
- 1/4 cup dry red wine
- 1 cup beef broth, fresh or canned
- 2 tablespoons finely chopped cilantro

Preparation

To Cook the Pasta

Have ready a large bowl of ice water. Place 2 to 2 1/2 tablespoons salt and 5 quarts water in a large pot. Bring to a rolling boil over high heat. Add the pasta and cook, stirring, until opaque, about 10 minutes for dried pasta, 1 minute for fresh. Taste a strand for doneness (Latins prefer pasta slightly softer than *al dente*). When the pasta is done, quickly drain it in a colander, shaking well, and plunge it into the ice water. When it is well cooled, drain again in the colander, shaking to remove all water. Set aside, covered with plastic wrap.

To Prepare the Meat

Cut the tenderloin into 1-inch thick medallions at an angle. Cut each medallion into two strips lengthwise and cut each into 1/4-inch pieces. Place in a large bowl and toss with the pepper, cumin and 1 tablespoon of soy sauce.

To Prepare the Lomo Saltado

Heat the oil in a 12-inch wok or deep skillet over high heat. When the oil is very hot, almost smoking, add the meat and stir-fry until golden brown, about 2 minutes. Remove from the pan with a slotted spoon and set aside.

Reduce the heat to medium, add the garlic and stir-fry until light gold, about 30 seconds. Add the onions and stir-fry for 1 minute. Add the julienned pepper and scallions and stir-fry for 1 more minute. Add the tomato to the pan and cook, stirring, 2 minutes. Increase the heat to medium high; add the meat, the red wine, remaining 3 tablespoons soy sauce (or to taste) and beef or chicken broth. Cook, stirring, for 2 minutes.

To Assemble

Add the cooked pasta and toss gently with the meat until heated through, being careful not to break the strands. Just before serving, stir in the fresh cilantro. Serve immediately.



Serves 6 For Main
Serves 12 For Starter

