

Italian Cuisine – Rossi Signorelli

Linguine al Pesto

Grocery List (for 4/5 people)

- 1 lb. Linguine Pasta (or pasta of your choice)
- 1 cup of Basil
- 3 Garlic cloves
- ½ cup Parmesan Cheese
- 3 table spoons of Romano cheese
- ½ cup Olive Oil
- ¼ cup Pine nuts
- Salt
- Pepper



Recipe

1. Boil pasta in salted water (add 1 tablespoon of salt to water) according to package directions.
2. Wash and break basil leaves in smaller pieces.
3. Grate Parmesan and Romano cheese (or you can buy it already grated).
4. Grind the garlic.
5. Add basil, garlic, pine nuts, Parmesan and Romano cheese, and olive oil to a food processor. Blend until smooth. Try the pesto and add salt and pepper according to your taste.
6. When the pasta is ready, combine it with the pesto in a large bowl. Add some final olive oil and Romano cheese.

Barche di Zucchine (Zucchini Boats)

Grocery List (for 4/5 people)

- 5 Medium Zucchini
- 2 Eggs
- 3.5 oz. (or 100g) of Pork Sausage
- 5 oz. (or 140g) of Ground Pork
- 3 table spoons of Parmesan Cheese
- 1 table spoon of Parsley
- 2 table spoons of Bread Crumbs
- Salt



- Pepper
- 2 table spoons of Olive Oil

Recipe

1. Wash and cut zucchini in half (horizontally). Then, take out the zucchini pulp (using a knife or a spoon) making sure not to cut the outside of the zucchini. Save the zucchini pulp and grind it.
2. Preheat oven at 320F (or 160C)
3. Wash and cut parsley in very small pieces.
4. Lightly beat the 2 eggs.
5. In a large bowl mix pork sausage, ground pork, grinded zucchini pulp, eggs, parsley, bread crumbs, 1 table spoon of olive oil, and a little salt and pepper. Mix until smooth.
6. Using a spoon, fill the emptied part of the zucchini with the filling just prepared.
7. Put some olive oil (1 table spoon) on the bottom part of a baking dish/pan.
8. Move the filled zucchini to the backing dish/pan and cook in the oven for 50-60 minutes.
9. The Barche di Zucchine are ready when the filling looks golden/crispy.

Gelato alla Pesca

Grocery List (for 4/5 people)

- 1 lb. of Nectarine Peaches
- ½ cup of Plain Yogurt
- 1 table spoon of sugar
- ¼ cup of Milk (any type)

Recipe

1. Peel and cut peaches in small cubes.
2. In a food processor, blend cut peaches, yogurt, milk, and sugar.
3. Transfer the mixture to the ice-cream maker and let it mix for around 30 minutes.
4. If you don't have an ice-cream maker, freeze the peaches after you cut them and then blend them with chilled yogurt, milk, and sugar. For a better consistency, keep the gelato in the freezer for 1 hour before you eat it.

