

Mario Fuenzalida
La Fontana Siciliana

120 Blanchard Ave
Seattle, WA 98121

SPAGHETTI NORMA
(SERVES 4)

1 LARGE EGGPLANT (PEELED AND CUBED)
2 TBS OF GARLIC (CHOPPED)
1 BUNCH OF FRESH BASIL
4 CUPS OF TOMATO SAUCE
1/2 GLASS OF WHITE WINE
OLIVE OIL
SALT
PEPPER
RICOTTA SALATA/ PARMIGIANO

IN A LARGE SAUCE PAN SAUTE THE CUBED EGGPLANT IN HEATED OLIVE OIL, SALT AND PEPPER. WHEN EGGPLANT IS GOLDEN BROWN ADD THE GARLIC, FRESH BASIL AND WHITE WINE. LET SIMMER A MINUTE OR SO AND THEN ADD THE TOMATO SAUCE AND SIMMER A FEW MORE MINUTES. SERVE OVER SPAGHETTI AND GARNISH WITH RICOTTA SALATA, BASIL AND DRIZZLE WITH OLIVE OIL.

BON APETITO!

BRUSCHETTA

SEED AND DICE ROMA TOMATOES. ABOUT ONE LARGE SPOON FULL PER PERSON. MIX TOGETHER WITH FRESH CHOPPED BASIL, GARLIC, EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER. SERVE OVER TOASTED OR GRILLED PEASANT BREAD.

MOST IMPORTANT IS TO USE A HIGH QUALITY KIND OF EXTRA VIRGIN OLIVE OIL.