

# **La Fontana Siciliana**

120 Blanchard Ave

Seattle, WA 98121

(206) 441-1045

[www.lafontanasiciliana.com](http://www.lafontanasiciliana.com)

***Chef Mario Fuenzalida***

## **Penne Cefalu**

1 teaspoon olive oil

1teaspoon shallots

1 tablespoon pistachios

1 cup white wine

1 cup heavy cream

lemon juice, salt and pepper to taste

Heat olive oil in a saucepan and add the shallots and pistachios.  
Sauté until golden; be careful not to burn them.

Add white wine and reduce to half the amount; add the cream and bring just to a boil.

Now you can add the lemon juice, salt and pepper to your taste.

Reduce the sauce to half and finish with butter.

In a pot boil salted water and cook the penne; drain when done.

On a serving plate, serve the penne with the sauce and add parmesan cheese.

Top with chopped pistachios and enjoy.