

BRUSCHETTA CON POMODORI MACERATI

COURTESY OF TUTTA BELLA COLUMBIA CITY CHEF, DAN PIECORA, JR.

2 lbs. grape tomatoes, cut in half
1 t minced garlic
1/3 C extra virgin olive oil
1 t sea salt
6 – 8 large basil leaves, cut julienne style
1 loaf Italian bread

Place tomatoes in a colander and rinse well, then cut tomatoes in half. Place tomatoes in a large bowl with the garlic, basil, extra virgin olive oil, sea salt and basil. Toss well.

Turn on oven to 450 degrees. Cut the Italian bread into slices no thicker than 1/2". Coat each slice with olive oil using a pastry brush and place on a cooking sheet. You may want to toast them in the top rack in your oven, so it may be necessary to do these in batches. Once the oven has reached 450°F, place a tray of bread slices in the oven on the top rack. Toast until the bread just begins to turn golden brown.

Once all the bread is toasted, place them on a serving platter. Serve the macerated tomatoes in a bowl with a spoon and have people serve themselves or place some over each piece of bread to serve.

Serves 8 to 10

HAVING FUN?

Join our e-mail club at TuttaBella.com to hear about all our events and receive exclusive offers.



PASTA CON PESTO ALLA TRAPANESE

COURTESY OF TUTTA BELLA COLUMBIA CITY GENERAL MANAGER, ANTHONY FERRARA

3/4 lb. ripe cherry tomatoes
12 leaves fresh basil
1/3 C Marcona almonds, lightly toasted
1 garlic clove, crushed and peeled
1/4 t peperoncino
1/2 t kosher salt, plus some more for cooking the pasta
1/2 C extra virgin olive oil
1 lb. spaghetti
1/2 C Parmigiano-Reggiano, freshly grated

EQUIPMENT: BLENDER OR FOOD PROCESSOR

Rinse the cherry tomatoes and let them dry.

Drop the tomatoes into the blender jar or food processor bowl followed by the garlic clove, almonds, basil leaves, peperoncino and salt. Blend for a minute or so until mixture is a fine purée; scrape down the blender jar or bowl and blend again if any large bits or pieces still need to be puréed.

With the machine still running, pour in the olive oil in a steady stream so it emulsifies the purée into a thick pesto. Taste and adjust seasoning. Scrape all the pesto into a big warm bowl.

NOTE: If you are going to dress the pasta within a couple of hours, leave the pesto at room temperature. Refrigerate for longer storage, up to 2 days, but let it return to room temperature before cooking the pasta.

To cook the spaghetti, heat 6 quarts of water with 1 T salt to the boil in the large pot. Cook the spaghetti al dente, lift it from the cooking pot, drain briefly, and drop into the pesto bowl. Toss quickly to coat the spaghetti, sprinkle the cheese all over, and toss again. Serve immediately in warm bowls.

Serves 4

HAVING FUN?

Join our e-mail club at TuttaBella.com to hear about all our events and receive exclusive offers.

