

School of Cooking

Martin's

Taste of Tuscany with Gia Russa

Hosted by Chef Dave Philips

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**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Fresh Sausage with Three Cheese Sauce

Ingredients

For the sausage:

- 1 lb freshly ground pork shoulder
- 1 3/4 tsp Kosher salt
- 1 1/4 tsp sugar
- 1 1/4 tsp garlic, smashed to a paste
- 1/2 tsp 1 1/4 tsp sweet Spanish Paprika
- 1 tbsp cold water

For the sauce:

- Scant 1/4 cup onion, small dice
- 4 tbsp butter
- 1 tbsp extra virgin olive oil
- 1 2/3 cups heavy cream
- Salt and pepper, to taste
- Parmesan and Romano cheese blend
- 2-3 tbsp marscarpone cheese

Instructions

Combine sausage ingredients, mix well and refrigerate overnight. For sauce, sauté onion in butter and olive oil. Add sausage and brown. Drain if needed/desired, leaving at least 2 tbsp drippings. Add cream and Parmesan/Romano blend. Bring to a boil and reduce. Swirl in Marscarpone, toss with hot cooked pasta and serve at once.

Pasta Suggestions:

Gia Russa Whole Wheat Rotini, Penne or Roman Rigatoni

San Marzano Eggplant Sauce

Ingredients

4 cups diced eggplant
1 cup small diced onions
1 can Gia Russa San Marzano tomatoes, drained and chopped
5 cups tomato juice (organic)
½ cup extra virgin olive oil
2-3 cloves garlic, minced
½ tsp Kosher or sea salt
Pinch cayenne pepper
1 lb Gia Russa Whole Wheat Penne (cook ½)
2 cups fresh mozzarella
Fresh grated Parmesan

Instructions

Lightly sauté the onion for approx one minute. Add eggplant and sauté an additional minute or two, add garlic and remove from heat then set aside. Add enough tomato juice to san marzano juice to equal 5 cups. In a large mixing bowl toss all ingredients together mixing well. Place in a large casserole and bake at 375° for 20-25 min. Check penne for doneness, if it is still too al dente continue to cook for an additional 5-10 minutes or to desired texture. Serve at once with fresh Parmaggiano-Reggiano cheese.

Egg Pappardelle with Saffron Bechamel

Ingredients

4 cups whole milk
1 stick (8 tbsp) butter
6 tbsp flour
½ tsp Kosher salt
½ cup Gia Russa San Marzano Tomato Puree
& Gia Russa San Marzano Tomatoes, diced
½ tsp saffron threads
½ cup minced onion

Instructions

Make a roux with butter and flour, and cool completely. Scald milk and add onion to extract flavor. Season with salt and white pepper. Add San Marzano puree and heat thoroughly. Add saffron threads and infuse flavors. When almost boiling, begin whisking roux into sauce to desired thickness. Bring to a simmer and cook 2-3 minutes cook flour and achieve complete thickening.

Hint:

Top this recipes with sautéed shrimp, seared scallops or grilled chicken strips.