



# The Celebrity Pasta Lovers' Cookbook

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Celebrities Share Their Favorite Pasta Recipes  
for America's Second Harvest



*mario batali   tyson beckford   pierce brosnan   melinda clarke   tony danza   kristin davis  
giada de laurentiis   faith ford   harrison ford   ashley judd   annabella sciorra   sela ward*

*the celebrity pasta lovers' cookbook*

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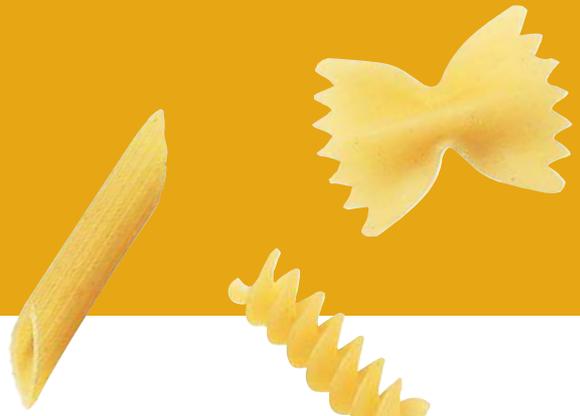
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## welcome

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Thank you for downloading our new Celebrity Pasta Lovers' Cookbook. We're pleased to present this compilation of favorite celebrity pasta dishes to benefit America's Second Harvest, the nation's largest charitable hunger-relief organization.

While we began as a small pasta shop in Italy and are today the world's leading pasta producer, the philosophy that's guided Barilla® for four generations hasn't changed: We're a family-run company dedicated to developing and sharing delicious, wholesome products with people and families around the world who love pasta and Italian food.

At Barilla, we believe that creating, cooking and eating food is an art. It is, of course, also a basic human need. And today in America far too many people – more than 38 million, 14 million of whom are children – have limited access to food due to financial difficulties.

We want to do our part to blend our love of pasta and authentic Italian cuisine with a very worthwhile cause. So for the month of February 2007 Barilla will donate \$1

to America's Second Harvest for every person who downloads this cookbook, up to \$100,000 – so please pass it on!

On behalf of everyone at Barilla, we'd like to thank all the celebrities who graciously contributed to this project, as well as our friends Giada De Laurentiis and Mario Batali for their time and effort creating these fantastic recipes and supporting the program. We appreciate everyone's role in helping bring this cookbook to life and raising awareness for such a good cause.

We are grateful to the millions of Americans who have embraced Barilla and are honored that you have joined us in this important initiative. With your participation, we can help prevent hunger...one delicious bite at a time.

Warm Regards,

Kirk Trofholz  
President, Barilla America



meet our guest editors

## mario batali

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*“To my mind, the single most satisfying dish on the planetary menu is properly prepared pasta, and it may be the most important category of food anywhere...”*

Raised in Seattle, Mario Batali studied briefly at Le Cordon Bleu in London, followed by an apprenticeship with London’s legendary chef Marco Pierre White and three years of intense culinary training in the tiny Northern Italian village of Borgo Capanne. He returned to the U.S. and in 1998 opened his now-legendary New York City restaurant, Babbo Ristorante e Enoteca, which was honored as “The Best New Restaurant of 1998” by the James Beard Foundation and awarded three stars by Ruth Reichl at *The New York Times*.

Today he and his partners own several other renowned restaurants in New York and Los Angeles.

Ever the avid educator, Mario hosts two Food Network programs, “Molto Mario” and “Ciao America.” He also engages in fierce culinary battle in the Food Network series “Iron Chef America.” His books include *Simple Italian Food* (Clarkson Potter, 1998), *Mario Batali Holiday Food* (Clarkson Potter, 2000), *The Babbo Cookbook* (Clarkson Potter, 2002), and *Molto Italiano: 327 Simple Italian Recipes* (Ecco, 2005).

Most recently, Mario and NASCAR, the country’s leading spectator sport, have joined forces to create the first-ever cookbook for NASCAR fans. In *Mario Tailgates NASCAR Style* (The Sporting News), Mario uses his talent, knowledge and

wit to teach NASCAR tailgaters how to prepare a winning barbecue and pre- and post-race spread every time.

In 2002 Mario won the James Beard Foundation’s “Best Chef: New York City” award, and in 2005 the James Beard Foundation awarded Mario “Outstanding Chef of the Year.”

Mario splits his time between Greenwich Village in New York City and Northern Michigan with his wife Susi Cahn of Coach Dairy Goat Farm and their two sons.

meet our guest editors

## giada de laurentiis

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*“For a casual get-together, Italians know that there’s nothing more satisfying – or economical – to set on the table than a big bowl piled high with pasta.”*

Born in Rome but raised in Los Angeles, Giada De Laurentiis grew up in a large Italian family where the culture of food was a staple in and of itself. After graduating from UCLA, Giada’s passion for cooking drove her to train at Le Cordon Bleu in Paris. Upon her return to Los Angeles, where her training included positions at the Ritz Carlton Fine Dining Room and Wolfgang Puck’s Spago in Beverly Hills, she founded GDL Foods, a catering company in Los Angeles.

Giada came to national attention as chef on the Food Network’s “Everyday Italian,” which features quick, healthy and accessible dishes using traditional Italian ingredients and techniques. Her companion book, *Everyday Italian* (Clarkson Potter/Random House), includes a forward by Chef Mario Batali. It reached no. 5 on *The New York Times* best-seller list.

As a follow-up to *Everyday Italian*, Giada’s second book, *Giada’s Family Dinners* (Clarkson Potter/Random House) was released in April 2006 and was no. 1 on the *The New York Times* best-seller list for nonfiction.

Giada debuted as host of Food Network’s primetime documentary show, “Behind the Bash,” where she takes viewers behind the scenes with chefs, sommeliers, pastry

teams, decorators and the event planners of six-figure weddings, high-roller Las Vegas soirees, and Hollywood movie premieres to see what goes into creating the world’s most spectacular parties.

A guest correspondent on the “Today Show” during the 2006 Olympic Games in Torino, Giada will now appear on the show on a regular basis, reporting on trends in travel, cuisine and lifestyle.

Giada currently lives in Los Angeles with her husband.

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## america's second harvest

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Dear Friend,

America's Second Harvest – The Nation's Food Bank Network is pleased to partner with Barilla® on this exciting campaign. By downloading The Celebrity Pasta Lovers' Cookbook, you are helping to feed hungry children, families and the elderly in your community.

America's Second Harvest is the largest charitable domestic hunger-relief organization in the country with more than two billion pounds of donated food and grocery products distributed across the country annually. Just last year, we provided food assistance to more than 25 million people in the United States.



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## america's second harvest

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America's Second Harvest also supports 50,000 local charitable agencies operating more than 94,000 programs, such as food pantries, soup kitchens, emergency shelters, and after school programs. Some examples of programs run by America's Second Harvest include:

- **Kids Cafe** – providing children with free snacks and meals along with supervised activities in a safe place.
- **The Back Pack Program** – providing children that rely on reduced-price school lunches with discreet backpacks full of food for days when school is not in session.
- **Community Kitchen** – training adults for a career in the food service industry. Food made during this program is used to feed others in need.

• **Disaster Relief** – Since 1989, America's Second Harvest has been helping Americans during national disasters. Last year, during Hurricane Katrina, nearly 65 million meals were provided to those in need.

America's Second Harvest would like to extend a special thank you to Barilla, the participating celebrities in The Celebrity Pasta Lovers' Cookbook, and of course to you, for being part of the solution to end hunger in America. Please visit [www.secondharvest.org](http://www.secondharvest.org) to learn how to further contribute to our network of local food banks or for information on how you can get involved in any of our programs.

Sincerely,

Vicki Escarra  
President and CEO of America's Second Harvest –  
The Nation's Food Bank Network





kristin davis'

# Spaghetti and Meatballs

*Inspired by Kristin Davis' favorite pasta dish, recreated by Mario Batali*

## ingredients

1 recipe meatballs (recipe follows)

1 1/2 cups basic tomato sauce (recipe follows)

1 pound Barilla spaghetti

1 cup freshly grated Parmigiano Reggiano

### **Meatballs:**

3 cups day-old bread, cut into 1-inch cubes

1 1/4 pounds ground chuck beef

3 eggs, beaten

3 garlic cloves, minced

3/4 cup grated Pecorino Romano cheese

1/4 cup finely chopped Italian parsley

1/4 cup pine nuts, baked for 3-4 min. in a 400° F oven

1/2 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

### **Basic tomato sauce:**

1/4 cup extra-virgin olive oil

1 Spanish onion, chopped in 1/4-inch dice

4 garlic cloves, peeled and thinly sliced

3 tablespoons chopped fresh thyme leaves,  
or 1 tablespoon dried

1/2 medium carrot, finely shredded

2 (28-ounce) cans peeled whole tomatoes,  
crushed by hand and juices reserved

## directions

**Meatballs** Prep Time: 40 min. Cook Time: 20 min. Yield: 12-15 **Sauce** Prep Time: 20 min. Cook Time: 43 min. Yield: 4 cups

**For the meatballs:** In a shallow bowl, soak the bread cubes in water to cover for a minute or two. Drain the bread cubes and squeeze with your fingers to press out the excess moisture.

In a large bowl, combine the bread cubes, beef, eggs, garlic, Pecorino Romano, parsley, toasted pine nuts, salt, and pepper and mix with your hands to incorporate. With wet hands, form 12 to 15 meatballs, each about the size of a golf ball.

In a large, heavy-bottomed skillet, heat 1 cup oil until smoking. Cook the meatballs in the oil until golden brown and cooked through, working in batches if necessary to avoid overcrowding the pan. Remove the meatballs to a plate lined with paper towels and keep warm.

**For the tomato sauce:** In a 3-quart saucepan, heat the olive oil over medium heat. Add the onion and garlic, cook until soft, and light golden brown, about 8 to 10 minutes.

Add the thyme and carrot and cook 5 minutes more, until the carrot is quite soft. Add the tomatoes and juice and bring to a boil, stirring often. Lower the heat and simmer for 30 minutes until as thick as hot cereal. Season with salt and serve. This sauce holds 1 week in the refrigerator or up to 6 months in the freezer.

1) Bring 6 quarts of water to a boil in a large pot and add 2 tablespoons salt. Add the pasta and cook according to the package instructions.

2) Meanwhile, in a 10- to 12-inch sauté pan, combine the tomato sauce and the meatballs. Heat through.

3) Once pasta is *al dente*, drain in a colander and quickly toss the hot pasta to the sauté pan with the meatballs, and toss gently to mix.

4) Divide equally among 4 warmed pasta bowls and sprinkle Parmigiano cheese. Serve immediately.



*“This is what  
I grew up eating.  
It’s my mom’s  
famous dish.”*



faith ford's

# Warm Pasta Salad with Turkey Sausage

*Inspired by Faith Ford's favorite pasta dish, recreated by Giada De Laurentiis*

## ingredients

*3 tablespoons olive oil*

*1 cup sliced cremini mushrooms*

*1 pound spicy turkey sausage, casings removed*

*3 garlic cloves, minced pinch of dried red pepper flakes*

*1 cup canned cannellini beans, drained and rinsed*

*1 large bunch escarole, rinsed and coarsely chopped (about 5 cups)*

*1 pound Barilla farfalle pasta*

*1 teaspoon kosher salt, plus more to taste*

*1/2 teaspoon freshly ground black pepper*

*1/4 cup freshly grated Parmesan cheese*

## directions

Prep Time: 20 min. Cook Time: 20 min. Yield: 4 servings

Bring a large pot of salted water to a boil over high heat.

In a large, heavy skillet, heat the olive oil over medium-high heat. Add the mushrooms and cook until golden around the edges, about 3 minutes. Remove the mushrooms from the pan and set aside. Add the sausage to the same skillet and cook, breaking up with a spoon, until the sausage is brown and juices form, about 8 minutes.

Return the mushrooms to the pan. Add the garlic and red pepper flakes and sauté for 1 minute. Add the beans and stir to combine. Add the escarole, cover the pan, and let simmer over low heat until the escarole wilts, about 8 more minutes.

Meanwhile, add the pasta to the boiling salted water and cook, stirring occasionally, until tender but still firm to the bite, about 8 minutes. Drain pasta, reserving 1 cup of the cooking liquid.

Transfer the cooked pasta to a large serving bowl. Add the spicy sausage mixture, salt, and pepper and stir to combine. Add enough reserved pasta cooking liquid, 1/4 cup at a time, to moisten. Season with more salt and pepper, to taste. Add the Parmesan cheese, toss gently, and serve.



*“I love this dish because it combines pasta with my love of Southern flavors, having grown up in Louisiana. It’s a real family meal. I love to serve it to my husband, Campion, and his friends when they come over to watch a game.”*



# harrison ford's Spaghetti with Spicy Tomato Sauce

*Inspired by Harrison Ford's favorite pasta dish, recreated by Giada De Laurentiis*

## ingredients

*3 tablespoons olive oil*

*1 small onion, minced*

*2 garlic cloves, minced*

*4 anchovy fillets, minced (about 2 tablespoons)*

*1/2 cup pitted black olives, coarsely chopped*

*2 tablespoons drained capers, rinsed*

*1/2 cup white wine*

*1/2 teaspoon kosher salt, plus more to taste*

*1/2 teaspoon freshly ground black pepper, plus more to taste*

*1/2 teaspoon dried crushed red pepper flakes*

*1 (28-ounce) can crushed Italian tomatoes*

*1 pound Barilla spaghetti pasta*

*1/2 cup chopped fresh basil*

## directions

Prep Time: 15 min. Cook Time: 30 min. Yield: 4 servings

In a large skillet, heat the olive oil over medium-high heat.

When very hot and almost smoking, add the onion, garlic, and anchovies and sauté for 3 minutes. Reduce the heat to medium and add the olives, capers, white wine, salt, pepper, and red pepper flakes. Cook, stirring occasionally until the white wine has reduced by half, about 5 minutes. Add the tomatoes and simmer until reduced slightly, about 20 minutes

Meanwhile, add the pasta to the pot of boiling salted water and cook, stirring occasionally, until tender but still firm to the bite, about 8 minutes. Drain, reserving about 1 cup of the cooking liquid.

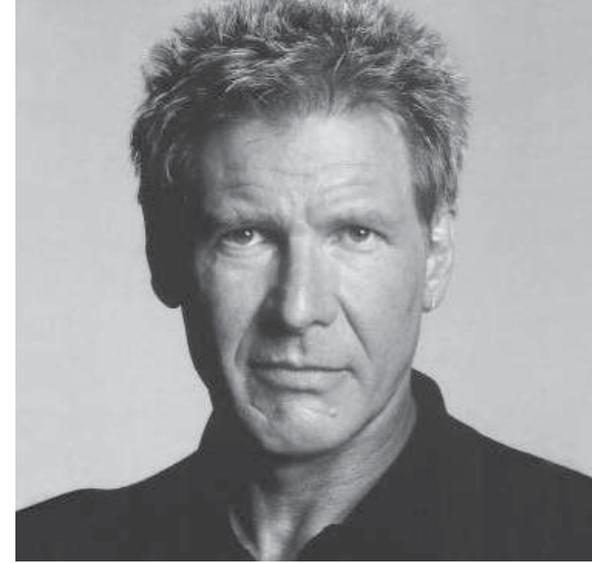
Once the tomato sauce has reduced slightly, add the pasta to the sauce and stir to coat. Add enough of the reserved pasta cooking liquid, 1/4 cup at a time, to moisten. Season with more salt and pepper to taste. Gently toss in the basil and serve.



## Barilla Pasta Tips

*Use the right amount of water. Use a 6- to 8-quart-capacity pot to prepare one pound of pasta. Fill the pot no more than 2/3 with water – if you use more, the water will spill over; if you use too little, the pasta won't cook properly.*

*“It’s quick  
and easy!”*





pierce brosnan's  
Vegetable Orzo Primavera

*Inspired by Pierce Brosnan's favorite pasta dish, recreated by Giada De Laurentiis*

## ingredients

*3 carrots, peeled*

*2 medium or 1 large zucchini*

*2 yellow summer squash*

*1 yellow bell pepper*

*1 red bell pepper*

*1 onion, thinly sliced*

*1/4 cup olive oil*

*1 tablespoon dried Italian herbs or  
herbes de Provence*

*2 teaspoons kosher salt, plus more to taste*

*2 teaspoons freshly ground black pepper,  
plus more to taste*

*1 pound Barilla orzo pasta*

*20 cherry tomatoes, halved*

*3/4 cups shredded Parmesan cheese*

## directions

Prep Time: 15 min. Cook Time: 20 min. Yield: 4 servings

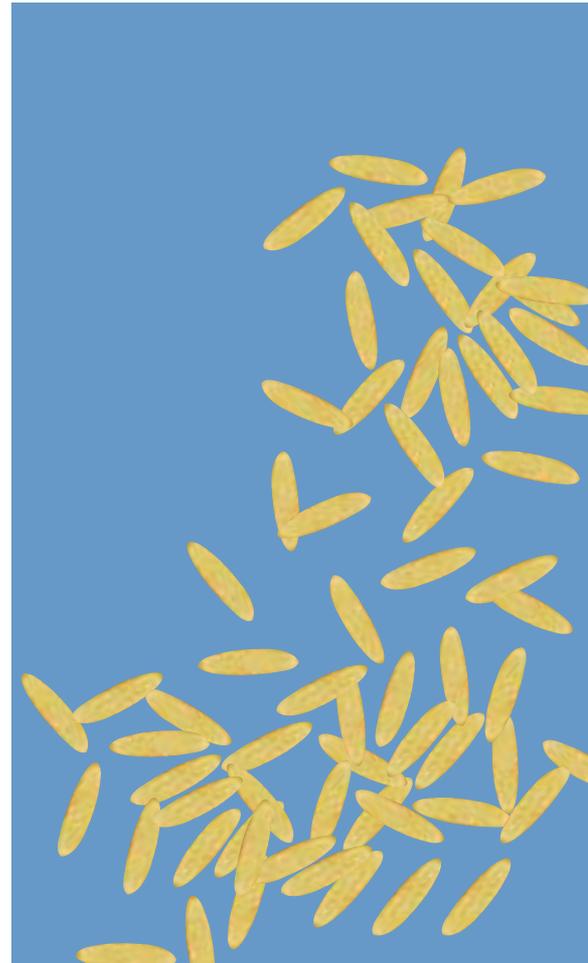
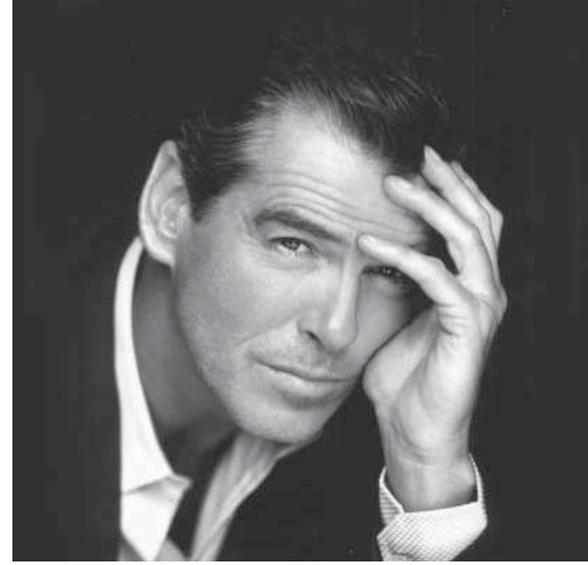
Preheat the oven to 450 degrees F.

Cut the carrots, zucchini, squash, and bell peppers into thin 2-inch-long strips. On a large, heavy, foil-lined baking sheet, toss the vegetable strips, onion, oil, dried herbs, and 2 teaspoons each of salt and pepper to coat. Transfer half the vegetable mixture to another large, heavy, foil-lined baking sheet, and arrange the vegetables evenly over both sheets. Bake, stirring after the first 10 minutes, until the carrots are tender and the other vegetables begin to brown, about 20 minutes total.

Meanwhile, bring a large pot of salted water to a boil over high heat. Add the orzo and cook, stirring occasionally, until tender but still firm to the bite, about 9 minutes.

Drain, reserving 1 cup of the cooking liquid. In a large bowl, toss the pasta with the cooked vegetables to combine. Add the cherry tomatoes and enough of the reserved cooking liquid, 1/4 cup at a time, to moisten. Season the pasta with more salt and pepper to taste.

Transfer the pasta to bowls. Sprinkle with Parmesan cheese and serve.



annabella sciorra's

# Pasta alla Siciliana with Mozzarella & Eggplant

*Inspired by Annabella Sciorra's favorite pasta dish, recreated by Mario Batali*

## ingredients

2 pounds small to medium eggplant,  
cut into 1/4-inch cubes  
Salt and freshly ground black pepper  
6 tablespoons extra-virgin olive oil  
2 pounds Barilla penne  
3 cups basic tomato sauce (see recipe below)  
1 cup toasted bread crumbs  
1/2 cup freshly grated Pecorino Romano  
1 pound fresh Mozzarella di Bufala, cut into  
1/4-inch cubes  
10 fresh basil leaves, torn  
An 8-ounce piece of Ricotta Salata, for grating

### **Basic tomato sauce:**

1/4 cup extra-virgin olive oil  
1 Spanish onion, chopped in 1/4-inch dice  
4 garlic cloves, peeled and thinly sliced  
3 tablespoons chopped fresh thyme leaves,  
or 1 tablespoon dried  
1/2 medium carrot, finely shredded  
2 (28-ounce) cans peeled whole tomatoes,  
crushed by hand and juices reserved  
Salt

## directions

**Sauce** Prep Time: 20 min. Cook Time: 43 min. **Recipe** Prep Time: 25 min. Cook Time: 1 hr. 11 min. Yield: 8 servings

**For the tomato sauce:** In a 3-quart saucepan, heat the olive oil over medium heat. Add the onion and garlic, cook until soft, and light golden brown, about 8 to 10 minutes. Add the thyme and carrot and cook 5 minutes more, until the carrot is quite soft. Add the tomatoes and juice and bring to a boil, stirring often. Lower the heat and simmer for 30 minutes until as thick as hot cereal. Season with salt and serve. This sauce holds 1 week in the refrigerator or up to 6 months in the freezer.

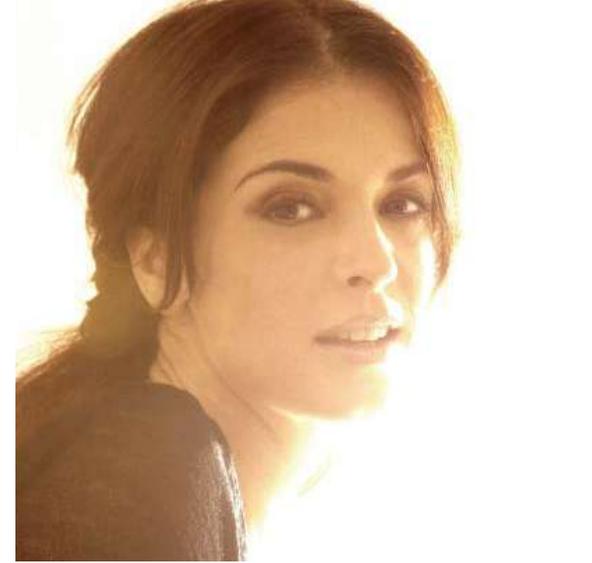
### **For the pasta dish:**

1) Bring 6 quarts of water to a boil and add 2 tablespoons salt.  
2) Meanwhile, in a 10- to 12-inch sauté pan, heat 3 tablespoons of the olive oil over medium heat until almost smoking. Working in batches, sauté the eggplant cubes, seasoning them with salt and pepper, turning once, until golden brown on both sides. Transfer to a plate lined with paper towels to drain.  
3) Preheat the oven to 375 degrees F. Grease a 9- by 12-inch baking dish with 3 tablespoons of olive oil.

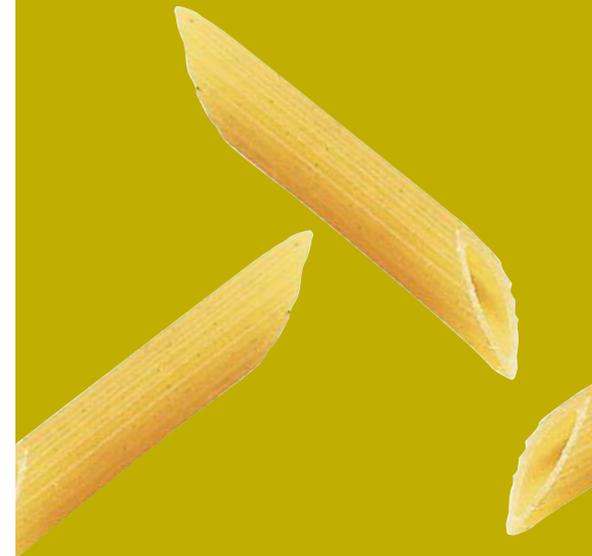
4) Cook the penne in the boiling water until 2 minutes short of the package instructions. Drain and shock the pasta in ice water for 2 minutes. Drain the pasta very well, place in a mixing bowl and toss with 1 cup of tomato sauce.

5) Cover the bottom of the baking dish with 1/4 cup of the tomato sauce. Top the tomato sauce with half the breadcrumbs and then add half the cooked and sauced pasta, then half of the eggplant cubes, arranged in a layer. Dot about 1/4 cup of the tomato sauce over, and top with half the grated Pecorino and half of the torn basil leaves. Repeat the process with the pasta, then the eggplant, dot with the remaining tomato sauce, then the cheese and basil. Sprinkle with the remaining breadcrumbs, sprinkle the Mozzarella cubes evenly and drizzle with the remaining 2 tablespoons olive oil.

6) Bake for 45 minutes. Let rest 10 minutes before serving. Place a generous portion on each plate, grate Ricotta Salata over and serve.



*"I just love it."*



sela ward's

# Linguine with Eggplant & Sun-dried Tomatoes

*Inspired by Sela Ward's favorite pasta dish, recreated by Giada De Laurentiis*

## ingredients

1 pound Barilla linguine pasta  
3 Japanese eggplants, trimmed and chopped  
1/2 cup sun-dried tomatoes cut into strips,  
plus their oil (about a 6-ounce jar)  
1 quart marinara sauce (store-bought or  
homemade, recipe follows)  
1/2 pound fresh Mozzarella, cut into cubes  
1/2 cup chopped fresh basil  
1/2 teaspoon kosher salt, plus more to taste  
1/2 teaspoon freshly ground black pepper,  
plus more to taste  
1/2 cup freshly grated Parmesan cheese

### **Marinara sauce:**

1/4 cup olive oil  
1 small onion, finely chopped  
1 garlic clove, finely chopped  
1 celery stalk, finely chopped  
1 carrot, peeled and finely chopped  
1/4 teaspoon kosher salt, plus more to taste  
1/4 teaspoon freshly ground black pepper,  
plus more to taste  
1 (32-ounce) can crushed tomatoes  
1 dried bay leaf

## directions

**Sauce** Prep Time: 15 min. Cook Time: 1 hr. 20 min. Yield: 1 qt. **Recipe** Prep Time: 10 min. Cook Time: 30 min. Yield: 4 servings

**For the marinara sauce:** In a large pot, heat the olive oil over medium-high heat. Add the onions and garlic and sauté until the onions are translucent, about 10 minutes. Add the celery, carrots, and 1/4 teaspoon each salt and pepper. Sauté until all the vegetables are soft, about 10 more minutes. Add the tomatoes and bay leaf, and simmer uncovered over low heat until the sauce thickens, about 1 hour. Remove and discard the bay leaf. Season the sauce with more salt and pepper to taste. (The sauce can be made one day ahead. Cool, then cover and refrigerate.)

**For the pasta dish:** Bring a large pot of salted water to a boil over high heat. Add the pasta and cook, stirring occasionally, until tender but still firm to the bite, about 8 minutes. Drain.

Meanwhile, heat 3 tablespoons of the oil from the sun-dried tomato jar in a large, heavy skillet over medium heat. Add the diced eggplants and cook, stirring occasionally, until golden, about 6 minutes. Add the sun-dried tomatoes

and the marinara sauce and cook until heated through, about 5 minutes.

Add the cooked pasta to the tomato sauce\* and stir to combine. Turn off the heat and add the Mozzarella cheese, basil, salt, and pepper. Season with more salt and pepper to taste. Transfer to shallow pasta bowls, top with Parmesan cheese, and serve.

## \*Barilla Sauce Tips

*In a hurry? Substitute Giada's marinara sauce with mixture of 1 jar of Barilla Marinara Sauce*

*+ 1/2 cup water*

*We recommend heating up the sauce before using, but don't overcook, in order to preserve the freshness of the basil aroma.*



*"It's a great  
comfort food dish.  
Yummy and  
really filling!"*





# ashley judd's Pumpkin Sage Butter Tortellini

*Inspired by Ashley Judd's favorite pasta dish, recreated by Mario Batali*

## ingredients

*1/2 pound sweet butter*

*8 leaves fresh sage*

*1/2 cup pumpkin puree or pumpkin pie filling*

*2 bags (8 ounces each)  
Barilla Three Cheese Tortellini*

*1/2 cup freshly grated Parmigiano Reggiano*



## directions

Prep Time: 10 min. Cook Time: 20 min. Yield: 4 servings

Bring 6 quarts water to a boil in a spaghetti pot and add 2 tablespoons salt.

Place butter and sage in a 10- to 12-inch sauté pan over medium-high heat and cook until butter turns golden brown and spatters a bit. Add the pumpkin puree and remove from heat; it will make some noise here and be a little messy. Swirl the pan to mix the butter and pumpkin mixture together and set aside. Drop the tortellini into the boiling water and cook according to package instructions, then drain in a colander and immediately toss the cooked tortellini into the pan with the pumpkin mixture, place over medium heat and toss until pasta is coated with sauce. Mix in half of the grated Parmigiano and toss 10 seconds, then pour into a heated bowl and serve immediately.



## Barilla Pasta Tips

*Go ahead – add a little salt. Salting the water brings out the natural flavor of the pasta. Add the salt once the water has started to boil and allow the salt to dissolve before adding the pasta. For the optimal flavor experience, use a coarse sea salt. But ask your doctor if you are on a restricted diet.*





*“My submission is inspired by a delectable dish at my favorite restaurant, Giorgio Baldi. Living in Tennessee and Scotland, I rarely make it to Santa Monica these days. But when I do, I always see my most special friends for a special meal at this restaurant. It’s a tradition we love and this dish is always revered.”*

tony danza's

# Ziti with Quick Italian Sauce with Basil, Black Pepper, Parmesan Cheese & Red Wine

*Inspired by Tony Danza's favorite pasta dish, recreated by Mario Batali*

## ingredients

1 pound Barilla ziti

1/2 cup finely chopped basil

Black pepper

1/2 cup freshly grated Parmigiano Reggiano

### **Italian sauce:**

1/4 cup extra-virgin olive oil

1 Spanish onion, finely diced

4 garlic cloves, peeled and thinly sliced

1 cup dry red wine

3 tablespoons chopped fresh thyme,  
or 1 tablespoon dried

1/2 medium carrot, finely shredded

2 (28-ounce) cans peeled whole san marzano  
tomatoes

Kosher salt, to taste

## directions

Prep Time: 20 min. Cook Time: 40 min. Yield: 4 servings

**For the sauce:** In a 3-quart saucepan, heat the olive oil over medium heat. Add the onion and garlic and cook until soft and light golden brown, 8-10 minutes. Add the thyme and carrot and cook for 5 minutes more, or until the carrot is quite soft. Deglaze the pan with the red wine and cook until reduced by 50 percent, 8-10 minutes. Crush the tomatoes with your hands and add them and their juices to the pot. Bring to a boil, and then lower the heat and simmer for 20 minutes, stirring often. Season with salt and set aside.

Bring 6 quarts of water to a boil in a large pot and add 2 tablespoons salt.

Drop the ziti into the boiling water and cook until just *al dente*, drain.

Toss the ziti in to the pan with the sauce, add the basil and season well with black pepper. Divide among 6 warmed pasta bowls, top with Parmigiano and serve immediately.



## Barilla Pasta Tips

*Don't rinse! Pasta should not be rinsed after cooking, except for cold pasta salad recipes. The natural starches released from pasta complements the pasta meal because they help "bind" the sauce that is to be used, and allows the sauce to adhere better to the pasta.*



*“This is my  
favorite date dish,  
and it never failed!”*



melinda clarke's

# Pasta with Wild Mushrooms, Truffle Oil, Ricotta Cheese and Leeks

*Inspired by Melinda Clarke's favorite pasta dish, recreated by Mario Batali*

## ingredients

*7 tablespoons extra-virgin olive oil*

*1 pound mixed mushrooms, oyster mushrooms, portobellos and chanterelles are ideal, cut into 1/2-inch pieces*

*1/2 onion, chopped*

*2 leeks, washed and trimmed (white part only) and cut into 1/4-inch rounds*

*3 cloves peeled garlic, thinly sliced*

*1 tablespoon fresh thyme leaves*

*Salt and pepper*

*1 pound Barilla fettuccine*

*4 tablespoons white truffle oil*

*1/2 pound fresh Ricotta*

## directions

Prep Time: 25 min. Cook Time: 45 min. Yield: 4 servings

Bring 6 quarts water to a boil in a spaghetti pot and add 2 tablespoons salt.

In a 10- to 12-inch sauté pan heat oil till smoking. Add mushroom pieces 6 or 7 at a time and cook without moving or shaking the pan for 3 minutes, then turn the mushrooms and cook 2 minutes on the second side, then remove to a plate covered with a paper towel. Repeat this in batches until all of the mushrooms are cooked. In the same pan over medium heat (once the mushrooms are all cooked and removed), add the remaining olive oil and heat till smoking.

Add the onion, leeks, garlic and thyme leaves and cook until very soft, about 10 minutes, stirring regularly and remove from heat. Toss the mushrooms on top but do not stir in.

Cook the pasta in the boiling water according to package instructions. Drain, reserving the pasta water, and add the pasta to the pan with the mushroom mixture. Add the truffle oil. Toss the pasta over medium heat until well coated and pour immediately into a warmed bowl. Dot the top of the pasta with teaspoons of Ricotta and serve immediately.

*“I first tried this dish 15 years ago dining out with friends at a wonderful restaurant in Los Angeles. I love this dish so much because it was the first time I was introduced to truffles.”*





# giada de laurentiis' Lemon Spaghetti

## ingredients

*2/3 cup olive oil*

*2/3 cup freshly grated Parmesan cheese*

*1/2 cup fresh lemon juice (from about 2 lemons)*

*3/4 teaspoon salt, plus more to taste*

*1/2 teaspoon freshly ground black pepper,  
plus more to taste*

*1 pound Barilla dried spaghetti*

*1/3 cup chopped fresh basil*

*1 tablespoon grated lemon zest  
(from about 2 lemons)*

## directions

Yield: 4 main courses or 6 side-dish servings

In a large bowl, whisk the oil, Parmesan cheese, lemon juice, 3/4 teaspoon of salt, and 1/2 teaspoon of pepper to blend. Set the lemon sauce aside. (The sauce can be made up to 8 hours ahead. Cover and refrigerate. Bring to room temperature before using.)

Meanwhile, bring a large pot of salted water to a boil. Add the spaghetti and cook, stirring occasionally, until tender but still firm to the bite, about 8 minutes. Drain, reserving 1 cup of the cooking liquid. Add the spaghetti to the lemon sauce, and toss with the basil and lemon zest. Toss the pasta with enough reserved cooking liquid, 1/4 cup at a time, to moisten. Season the pasta with more salt and pepper to taste. Transfer to bowls and serve.



## Barilla Pasta Tips

*Pasta, particularly long cuts, should be springy and lively, not limp, and should always hold its shape.*

*“One of the easiest pasta dishes you’ll ever make, this is great as a light meal or as a side dish, especially for grilled fish.”*





# mario batali's Bucatini with Bacon and Tomato

*Bucatini all'Amatriciana*

## ingredients

*1/4 cup extra-virgin olive oil*

*12 ounces thinly sliced guanciale, pancetta, or good bacon*

*1 red onion, cut lengthwise in half and then into 1/4-inch-thick half-moons*

*3 cloves garlic, sliced*

*1 1/2 teaspoons hot red pepper flakes*

*2 cups basic tomato sauce*

*1 pound Barilla bucatini rigati*

*Freshly grated Pecorino Romano*

## directions

Prep Time: 15 min. Cook Time: 23 min. Yield: 4 servings

- 1) Bring 6 quarts of water to a boil in a large pot, and add 2 tablespoons salt.
- 2) Meanwhile, in a 10- to 12-inch sauté pan, combine the olive oil, guanciale, onion, garlic, and red pepper flakes; set over low heat and cook until the onion is softened and the guanciale has rendered much of its fat, about 12 minutes.
- 3) Drain all but 1/4 cup of the fat out of the pan (and set aside to cook your eggs for tomorrow's breakfast). Add the tomato sauce\*, turn up the heat, and bring to a boil, then lower the heat to a simmer and allow to bubble for 6 to 7 minutes.
- 4) While the sauce simmers, cook the bucatini in the boiling water for about a minute less than the package directions specify, until still very firm; drain.
- 5) Add the pasta to the simmering sauce and toss for about 1 minute to coat. Divide the pasta among four heated bowls and serve immediately, topped with freshly grated Pecorino.

**Guanciale:** While bacon and most similar products come from the belly of a pig, guanciale is made by salt-curing and drying the meat from a hog's jowls. Although the meat is leaner than traditional pancetta or bacon, it has a richer flavor. Making guanciale may require a little more planning than simply buying good-quality pancetta or bacon, but its richness of flavor, combined with a delicate porkiness, distinguishes guanciale from the others, making every dish that much more succulent. At Babbo, we use our homemade guanciale in various dishes, but nowhere is its fullness of flavor and porky richness more celebrated than in our Bucatini all'Amatriciana.

## \*Barilla Sauce Tips

*In a hurry? Substitute Mario's basic tomato sauce with 1 jar of Barilla Marinara*

*+ 1/2 cup water*

*Add a little of the pasta cooking water to the sauce to prevent it from getting dry*



*“This dish is named for the town of Amatrice, about an hour east of Rome, considered by many Italians to be birthplace of the **best cooks** on the peninsula. Many dishes at the heart of Roman cooking may indeed have actually started in the region to the east of Lazio, Abruzzo.”*

## the story of barilla

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### **A Shop and a Dream**

When he opened a modest pasta shop in Parma, Italy, in 1877, Pietro Barilla had a dream: to supply his neighborhood with the freshest, most delicious food to be shared with loved ones at home. Now, 130 years later, his handiwork has become the best-selling premium pasta in Italy and around the world.

Pietro opened his small shop on Via Vittorio Emanuele, a busy shopping street in the northern Italian city of Parma, located in Emilia-Romagna, a region renowned for its cuisine and rich agricultural heritage. Pietro and his son, Riccardo, worked side by side making fresh bread and pasta by hand. Their signature sunshine yellow, horse-drawn carts would travel through the early morning streets of Parma, laden with fresh Barilla products. By the turn of the century, father and son purchased a warehouse, which today still stands on the same street – now renamed Viale Barilla – in Parma.

### **Quality and Family**

From the beginning, product quality was paramount for Barilla, a factor dependent on the superior quality of the durum wheat flour, or semolina, used to make the pasta. Legend has it that Riccardo Barilla would dust the sleeves of

his black suit with the semolina. If no specks remained after he brushed it off, the flour was dry enough and finely ground enough to use in Barilla pasta.

This strong dedication to quality stems from the belief that food is not purely functional, but serves to nourish our soul and to enhance our way of life. Pasta itself, is more than just an ingredient, it is the central thread that binds a culture and families. These are the values Pietro embedded in his company. Today, Guido, Luca and Paolo Barilla are the fourth generation of the Barilla family to carry on Pietro's dedication to tradition and excellence.

Barilla is now the world leader in pasta production, manufacturing over 4,000 tons of pasta daily in over 120 shapes and sizes at 30 state-of-the-art facilities around the globe. Despite its global scope and international popularity, Barilla has not changed the philosophy that has guided it for four generations – it remains dedicated to developing, creating and sharing delicious, wholesome products with the “global neighborhood.”

*the celebrity pasta lovers' cookbook*

## the story of barilla

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