



Renowned chef Roberto Donna has joined together with Barilla, the premier Italian food company, to bring the flavors of Italy to the American table. With authentic recipes and clever tips, Chef Donna shows you how to pair the finest Italian pastas with creative homemade sauces. Dedicated to the promotion of authentic Italian cuisine in America, James Beard Award-winner Chef Roberto Donna owns six restaurants in the Washington, DC area, including the critically-lauded Galileo, named one of the twenty best Italian restaurants in the world by the President of Italy.

FROM THE HEART TO THE TABLE

Pasta is a much-loved staple of the traditional Italian diet, but it's also a springboard for creativity. Italians—from chefs in the most renowned restaurants to grandmothers cooking at home—take great pleasure in experimenting with the flavors, colors and textures of pasta sauces.

Italians seem to have an innate ability to match a particular pasta with the correct sauce; it's an art learned through family tradition, inspired by regional cuisine. Cooking and eating together is essential to Italian culture. At midday or in the evening, families gather together for elaborate meals, often featuring pasta with a traditional sauce.

The key to the success of these dishes is pairing the right sauce with the ideal pasta shape. On the following pages, Chef Donna demonstrates that pairing sauces with the unique architecture of each pasta shape can be simple, and there are some basic guidelines to follow to achieve the perfect match.

Of course, quality pasta made from the finest durum wheat needs little adornment—it's delicious simply topped with a little olive oil and a sprinkling of freshly grated Parmigiano. But why stop there? Barilla makes an incredible range of sauces to top any one of their more than 120 pasta shapes used around the world.

The Perfect Pair



SPAGHETTI AL FINOCCHIO E GAMBERI
Spaghetti with Shrimp, Fennel and Marinara Sauce

Enjoy this dish with Gavi, a delightful, dry white wine with a pineapple finish from Italy's Piedmont region. For recipe, visit www.barilla.com

Discover the secrets of pairing pasta with the perfect sauce, and find out how to enter the Barilla "Perfect Pair" Sweepstakes.



**A CLASSIC PAIRING:
PASTA AND TOMATO SAUCE**

The first marriage of pasta and tomato sauce probably occurred near Naples in the 17th century. At this time in history, tomatoes brought from the New World were still considered “ornamental” plants by many Europeans, who thought the fruit was poisonous. But the people of Campania in southern Italy took to the *pomo d'oro* (golden apple) almost immediately, and by the 1800s, Neapolitan inns offered bowls of pasta to their guests with a simple tomato sauce, incorporating salt and a little basil. Tomato sauce is a natural match for America’s favorite pasta, spaghetti (meaning “little threads”), which is also believed to have originated in Naples.

LONG, ROUND PASTA

Long, round pasta comes in many different thicknesses. The delicate strands of Angel Hair and Thin Spaghetti call for delicate sauces, like simple pesto, or tomato and basil. Thicker spaghetti is best with robust sauces, like classic Bolognese or light white sauces, that coat each strand from end to end.

Pair Angel Hair or Thin Spaghetti with:

- Pesto
- Tomato and basil sauces
- White sauces (like béchamel)

Pair Spaghetti or Thick Spaghetti with:

- Tomato sauce with vegetables and herbs
- Seafood and shellfish sauces
- White sauces (like béchamel)
- Bolognese sauce

Try this traditional sauce from the Piedmont region, Roberto Donna's home region. The chef explains, “This recipe from the town of Monferrato was originally made with wild asparagus. Adapted from the Roman *carbonara* by hard-working farmers, the dish is prized for its rich flavor.”

**SPAGHETTI CARBONARA
ALLA MONFERRINA CON ASPARAGI**
Carbonara “Monferrina” Style

- 1 lb. medium asparagus spears (about 18)
- 1 box (16 oz.) Barilla Spaghetti
- 4 oz. pancetta, finely chopped
- 1 1/2 cups Barilla Garden Vegetable Sauce
- 1/2 tsp. black pepper
- 1/2 cup grated parmigiano cheese
- 3/4 cup whipping cream or half & half
- 1 egg yolk, beaten

Snap off bottoms of asparagus spears; discard. Cut spears diagonally into 1/2-inch pieces; set aside.

Cook spaghetti in boiling salted water according to package directions, adding asparagus pieces during the last 4 minutes of cooking. Drain; return to pot. Meanwhile, make sauce.

Sauce: Place pancetta in medium saucepan over medium heat. Cook, stirring occasionally, about 3 to 5 minutes. Stir in Garden Vegetable and pepper. Reduce heat to low, stir in whipping cream and parmigiano cheese. Pour sauce into spaghetti; toss. Add egg yolk; mix well over low heat several minutes. Makes 5 (2-cup) servings.

Pair this northern Italian dish with Pinot Grigio del Trentino, a dry white wine with floral characteristics from the mountainous region at Italy’s northern border.

Pipette features prominently in Chef Donna's memories of his maiden voyage to the United States. He recalls, “When I went to pick up my green card in Genoa, I got very hungry waiting in line. So I went to have lunch at an osteria near the harbor. The specialty of the tiny restaurant was curved pasta with tomato sauce and peas. The dish was so satisfying that it stayed in my memory all these years. My pipette recipe is an attempt to relive that unforgettable meal.”

PIPETTE CON PESCE E PISELLI
Pasta with Peas, Fish and Fresh Basil

- 7 Tbs. olive oil, divided
- 1 clove garlic, minced
- 1 bay leaf
- 1 cup Barilla Roasted Garlic & Onion Sauce
- 1 1/2 cups fresh or frozen peas, divided (see note)
- 1 pkg. (12 oz.) Barilla Pipette
- 1/2 cup chicken or vegetable broth, heated
- 1/2 lb. monkfish or other firm-textured fish, cubed
- 10 leaves fresh basil, torn into pieces

Heat 3 Tbs. olive oil, garlic, and bay leaf in large saucepan over medium-high heat until garlic turns golden. Remove bay leaf and garlic from oil. Add the Roasted Garlic & Onion Sauce; heat to a simmer. Add 1 cup of the peas; heat one minute over low heat. Remove from heat and keep warm.

Cook pipette for 7 minutes in boiling salted water; drain and return to pot. Meanwhile, bring sauce mixture back to a simmer; add fish and basil. Simmer two minutes or until fish is just cooked, stirring frequently. Pour sauce over pasta; stir until blended.

Pour heated broth into blender container with the remaining 4 Tbs. olive oil and remaining 1/2 cup peas; blend until creamy. For each serving, place about 1/4 cup of the blended pea sauce on bottom of plate and spoon 2 cups pasta mixture in center. Makes 4 (2-cup) servings.

Note: If using frozen peas, blanch for 30 seconds in salted boiling water. If using fresh peas, cook in boiling salted water until tender.

Try a wine from the province of Liguria—home to Genoa, where Chef Donna first enjoyed this dish—like Vermentino Riviera Ligure di Potente, a full-bodied, deep-colored and fruity white.

FROM ITALY WITH LOVE

Short, curved macaroni first came to America with the English, who had learned to love the pasta prepared the northern Italian way—baked with a light savory cream sauce and cheese. This dish eventually evolved into the American “macaroni and cheese” casserole that is still popular in this country today.

Short, tube pasta like elbow macaroni (called *chifferi* in Italian) and pipette (meaning “little pipes”) are made by forcing pasta dough through small notched holes—the notches give the pasta shapes the signature grooves on their surfaces, which trap sauces and ensure every bite is flavorful.



TIP: Shaped pastas pair well with textured sauces—tiny bits of vegetable, mushroom and meat get captured in the pasta’s ridges and crevasses.

CURVED TUBE PASTA

Pasta shapes like Elbows and Pipette, with their sauce-holding curves and increased surface area, get a double dose of sauce—inside and out. Although Americans associate these shapes with “macaroni and cheese,” authentic Italian cuisine pairs them with chunky rustic sauces that optimize the curves of these cuts.

Pair Elbows or Pipette with:

- Sauces with vegetables (like tomatoes, peppers, eggplants, zucchini, olives and capers)
- Meat-based sauces (ragù)
- Mushroom sauces
- Pot roast or stew sauce
- Sauces with legumes (like chick peas or lentils)



TIP: More substantial sauces work best with spaghetti, because they coat the long strands of pasta evenly and thoroughly to ensure full flavor in every bite.



THE FIRST PASTA?

Modern-day lasagne probably resembles the earliest form of pasta, cut from simple sheets rolled-out dough made from flour and water. Some of the earliest recorded Italian recipes call for this pasta to be baked in layers with béchamel sauce, a simple combination of flour and milk that Italians call *besciamella*. Of course, the long, flat shape of lasagne, like shell pasta and manicotti (cannelloni), lends itself to pairing with robust, meaty sauces as well as white sauces. The Italian city of Bologna claims to be the birthplace of what Americans commonly know as baked lasagne: the popular dish featuring alternating layers of lasagne, thick Bolognese ragu, béchamel sauce, and cheese.

OVEN SHAPES

Jumbo shells, manicotti (cannelloni) and lasagne are incredibly versatile. Ideally lightly stuffed with cheese, meat-based sauces (ragú) and vegetable fillings; coated in meat, mushroom or white sauce and baked to perfection—it's Italian comfort food at its finest, guaranteed to take the chill out of autumn days.

Pair Jumbo Shells, Manicotti and Lasagne with:

- Meat-based sauces (ragú)
- Mushroom sauces
- White sauces
- A light ricotta, gorgonzola or mozzarella filling
- A light spinach, roasted pepper or mushroom filling

In this recipe, Chef Donna creates a pink sauce with Barilla Italian Baking Sauce that combines the creaminess of traditional Italian béchamel and the meaty ragu that Americans love. Chef Donna's inspiration for this lasagne recipe dates back to a 15th century cookbook from the court of Duke Federico in Urbino, Italy. "I found a recipe for baked lasagne made with abundant Pecorino cheese and sweet spices," Donna recalls. "This is an adaptation of that recipe."

LASAGNE CON SALSA ROSA, PORRI E SALSICCIA

Lasagne with Pink Sauce, Leeks and Sausage

- 1 lb. Italian pork sausage, casings removed
- 1 Tbsp. olive oil
- 5 medium leeks, thinly sliced using white part (about 4 cups)
- 1 cup dry white wine
- 1 cup chicken broth
- 1 cup half & half or heavy cream
- 12 Barilla Oven Ready Lasagne sheets (about 1 box)
- 2 cups Barilla Italian Baking Sauce
- 1 1/2 cups shredded Swiss cheese*
- 1 1/2 cups Pecorino cheese

*Swiss cheese is widely produced in Italy, and is often used in traditional Italian cooking.

Sauce: In a large skillet over medium heat, cook sausage in olive oil, breaking up meat into small pieces and stirring occasionally (about 15 minutes). Add leeks; continue cooking 3 minutes. Add wine and broth; bring to boil. Reduce heat to medium-low and simmer 20 minutes, or until liquid is reduced by almost half. Reduce heat to low; stir in half & half. Simmer for 5 minutes.

To assemble Lasagne: Preheat oven to 375°F. In 9x13-inch baking dish, spread 1 cup of sausage mixture. Cover with 4 lasagna sheets and another cup of sausage mixture. Top with 1/2 cup Italian Baking Sauce, 1/2 cup Swiss cheese, 1/2 cup Pecorino cheese, 4 lasagne sheets, and 1 cup sausage mixture. Repeat layers once. Pour remaining 1 cup Italian Baking Sauce over lasagne; sprinkle with remaining cheeses. Cover with foil. Bake 50 minutes; let stand 10 minutes. Makes 8 servings.

Try Chef Donna's lasagne with a bottle of Dolcetto, a fruity, velvety light wine from Italy's southern Piedmont.



TIP: Do not boil Barilla Oven Ready Lasagne; it's ready to add to the baking dish right out of the box.

Enter to Win an Authentic Italian Feast at Home in the Barilla "Perfect Pair" Sweepstakes!



You could win an incredible Italian Feast, featuring Barilla pasta and pasta sauce, prepared at your home by Roberto Donna. Chef Donna will come to your home and create the meal of a lifetime for you and seven of your closest friends. *Buon Appetito!*

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