

# A Feast of Food & Art

## BARILLA: Celebrating the Role of Food in Film, Art, and Literature

**FOR 125 YEARS** Barilla has been an integral part of the Italian culinary landscape. Barilla's passion for the gastronomic arts has inspired its commitment to culture and the arts for generations. Last month, in the first of our ongoing series celebrating food's role in film, art, and literature, we focused on the silver screen; here, we share with you food's unique status in the fine arts. Since 1957, when Barilla chairman Pietro Barilla purchased his first piece of art for the company, Barilla has been collecting modern art, and the company headquarters in Parma has become a virtual gallery of paintings and sculptures by such artists as Picasso, Magritte, Chagall, and Rodin. Barilla has also commissioned art from respected artists for its advertisements that has become a permanent part of Italian tradition. As part of their 125th anniversary, Barilla launched a year-long celebration of food in culture. This fall, Barilla announced an educational partnership with the Guggenheim Museum that will explore and celebrate the role that food plays in important works of art. Here, Barilla salutes food in art and the ways it inspires us, provokes us, and fills us with a sense of great beauty.

*Barilla's passion for culture and the arts was celebrated at The Barilla Feast, a gala event and dinner held in New York City in October. At the feast, renowned chefs brought to life works of film, art, and literature that express food's unique status.*



Penne Barilla with Garden Vegetables, inspired by the Bonnard painting *Dining Room on the Garden*. See back page of this section for recipe.



From Barilla's art collection: *Coquillages et Draperie Bleue* by James Ensor  
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## GUIDO BARILLA

### on FOOD and the ARTS

*"Barilla has embodied the Italian entrepreneurial spirit for four generations, growing into a global company that remains family owned and run. This balance between modernization and tradition is achieved by combining innovative thinking with a natural respect for the past. My father, Pietro Barilla, believed that painting and sculpture had a place among Barilla's workers and today, our collection has grown to include works by some of the world's great artists. In Europe, Barilla has shown its own collection publicly and sponsored exhibitions, concerts, and culinary events. In the United States, we have become a corporate member of the Guggenheim Museum. A passion for culture, and the culture of food, has always guided my family, and we will continue to support and celebrate the arts that cross cultural boundaries and bring us together."*

—GUIDO BARILLA, Chairman, Barilla



# Artful Home

## ENTERTAINING

Why not get into the creative spirit by preparing a dinner inspired by your favorite work of art? You might choose the roasted game and fowl of a dense, lush 17th-century Dutch still life (and don't forget the tulips) or the makings of a sunny feast fit for an Impressionist painting. Set a table with glimmering silver and china worthy of a John Singer Sargent portrait of the high



life, or salute the Italian Futurists with an innovative pasta dish. Whatever your choice, let the colors, flavors, and flowers of art inspire you. Here's a recipe inspired by Bonnard's Dining Room on the Garden.

For the past century and a quarter, some of the world's finest artists have turned for inspiration to gatherings centered on food and the meaning of meals to create images that are provocative, memorable, and—above all—beautiful. The table can be a source of pleasure or solace, a place to seek companionship, or to lose oneself in solitude. The beauty of the well-laid table, with its dazzling colors, rich smells, and convivial atmosphere, means that the pleasures of food, of meals shared and friends and families gathered together, will always provoke new ideas and new visions.

### *Penne Barilla Con Verdure Dell'Orto* Penne Barilla with Garden Vegetables

INSPIRED BY BONNARD'S DINING ROOM ON THE GARDEN

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|--|--|
| 1/2 cup minced onion                               | 3 ounces baby zucchini (about 3), cut crosswise 1/2-inch thick on the diagonal |
| 2 tablespoons minced garlic                        | 15 Brussels sprouts, separated into leaves                                     |
| 1/4 cup extra-virgin olive oil                     | 1/2 cup fresh or defrosted frozen peas   |
| 2 anchovies, rinsed and chopped                    | 1 1/2 cups chicken or vegetable broth  |
| 3 ounces haricots verts (about 1 cup), trimmed     | 4 ounces unsalted butter, cut into pieces                                      |
| 3 ounces asparagus tips (about 1 1/2 cups)         | 2 ounces (about 2 cups) freshly grated Parmigiano Reggiano                     |
| 3 ounces small broccoli florets (about 1 1/2 cups) | 1 ounce (about 1 cup) freshly grated Pecorino Romano                           |
| 1 pound Barilla penne pasta                        | 20 basil leaves  |
| 4 ounces grape tomatoes (about 3/4 cup), halved    |  |
| 3 ounces fava beans, peeled and blanched           |  |

Bring a large pot of salted water to a boil. Cook the onion and the garlic in the oil in a large saucepan over moderately low heat until softened, about 5 minutes. Add the anchovies and cook for 1 minute. Add the haricots verts, asparagus tips, and broccoli and cook, covered, for 5 minutes.

While the vegetables are cooking add the pasta to the pot of boiling water and cook until almost al dente. Drain the pasta and add it along with the tomatoes, fava beans, zucchini, Brussels sprout leaves, peas and chicken or vegetable broth to the saucepan. Bring the mixture to a simmer and cook until almost all the broth is evaporated. Stir in the butter, Parmigiano Reggiano, Pecorino Romano and basil and cook just until the butter is melted. Season with salt and pepper to taste. Serves 4.

Prepared by James Beard award-winning Chef Paul Bartolotta, Bartolotta Restaurants.



Pierre Bonnard, *Dining Room on the Garden*, 1934-35. Oil on canvas, 50 x 53 1/4 inches (126.8 x 135.3 cm). Solomon R. Guggenheim Museum, New York. Gift, Solomon R. Guggenheim, 1938. © 2002 Artists Rights Society (ARS), New York / ADAGP, Paris

