

# MARCH RECIPE

RECOMMENDED PAIRING: 2015 'PODERI 322' BRUNELLO DI MONTALCINO RISERVA

## INGREDIENTS:

- 1 ½ cup (135 gr) grated mozzarella
- 1 cup (83 gr) grated asiago or fontina
- ¾ cup (68 gr) grated Parmesan cheese
- 2 Tablespoons (30ml) Olive Oil
- 1 pound (450 g) ground beef
- ½ pound (225 g) ground pork
- ½ teaspoon (2.4 ml) each, salt, pepper, sugar
- 1 teaspoon (4.8 ml) each, dried oregano, dried thyme, red chili flakes
- 1 yellow onion, minced
- 3 cloves garlic, minced
- 1 large can whole tomatoes (28 oz/800g), preferably Italian
- 2 cups (480 g) marinara sauce, homemade or purchased
- ¼ cup (60 ml) water
- 1 bay leaf
- 1 pound (500 gr) Rigatoni Pasta

## RICOTTA FILLING

- 1 cup (9 oz) ricotta cheese
- 1 large egg
- ½ teaspoon (2.4 ml) each, salt and pepper
- Generous pinch ground nutmeg



## BAKED RIGATONI WITH MEAT SAUCE

**1. Make the Cheese Mixture:** Combine the 3 grated cheeses together in a bowl. Remove ¾ cup (68 gr) and set aside for topping. Half of the remaining cheese will go into the Ricotta Filling, and the other half is mixed with the pasta.

**2. Make the Ricotta Filling:** In a small bowl, mix ricotta, egg, cheese (from step 1), salt, pepper and nutmeg. Cover and refrigerate until needed. Can be made 3 days in advance.

**3. Make the Sauce:** Heat olive oil in a deep skillet. Add both meats, salt, pepper, sugar and herbs to skillet. Brown for 5 minutes over medium heat, breaking up pieces with a wooden spoon.

Add onion and garlic and cook until onions are translucent, about 6 minutes.

Place canned tomatoes from can on a cutting board and chop into medium sized pieces. Add tomatoes, juice from can, marinara, water and bay leaf to the pan. Slightly simmer for 45 minutes, stirring occasionally. Turn off heat and let cool until needed. Taste for seasonings. Sauce can be made up to 3 days in advance and refrigerated in a closed container.

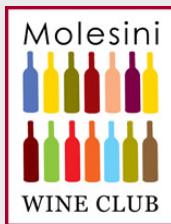
**TIME**

- Prep time: 30 minutes
- Cook time: 1 hour
- Bake time: 1 hour, 15 minutes

**SERVING SIZE: 6-8**

Optional: fresh parsley

Loaf of bread to serve alongside



**4. Assemble and Bake:** Preheat oven to 375 f (190 c). Bring a large pot of water to boil. Add 2 tablespoons of salt and the rigatoni and cook until al dente, 12 to 14 minutes. Do not overcook as noodles cook while baking. Reserve 1 cup (240ml) of pasta water before rinsing the noodles with cold water and draining well. Return pasta to pan and mix in sauce and cheese (from Step 1). Add reserved pasta water as needed if noodles seem dry or sauce is too thick.

Coat an 11in x 14in (26cm x 31cm) casserole pan with olive oil. Spread half the noodles in the pan. Evenly spread ricotta filling on top. Cover with balance of noodles. Cover pan with tin foil and bake for 40 minutes. Uncover pan and sprinkle with topping cheese. Return uncovered to oven and bake an additional 20 minutes until cheese is bubbling and slightly browned. Remove, sprinkle with fresh parsley, and let rest 10 minutes before serving in squares.

### We are pleased to now introduce Sally Uhlmann!

Sally Uhlmann's life is filled with food, wine, travel, family, and friends. She is a proud Molesini Wine Club member and now resides in Cortona, which feels like coming home, as Italy has always captivated her heart. She considers Italian cookery sublime and has spent the past four decades exploring the finer aspects of the cuisine, including a summer spent in Florence cooking with chef Giuliano Bugialli. Her debut cookbook, *Just Cook with Sally*, includes a chapter filled with pasta and pizza recipes from her travels through Italy. Sally is a good friend of the Molesini family and, not surprisingly, they bonded over their mutual love of food and wine. We've created a special collaboration with Sally in which she will be contributing recipes (all of which have been tried and approved by Marco) for our Molesini Wine Club. We are hopeful you will enjoy her cooking as much as we all do in Cortona! Buon Appetito!

