

# MAY RECIPE

RECOMMENDED PAIRING: 2016 POGGIO LANDI BRUNELLO DI MONTALCINO DOCG

## INGREDIENTS

### SAUCE

- ½ cup (125 ml) extra virgin olive oil
- 2 anchovies, diced - optional but highly recommended
- 2 pounds (911 grams) cherry tomatoes (roughly 2 cups)
- ½ teaspoon (3g) salt
- 1-2 tablespoons (15-35g) Molesini Pici all'Aglione spice mix. Included in your shipment!

### FINISHING

- ¼ cup (60 ml) olive oil
- 3.5 ounce prosciutto (95 gr) Approximately 8 slices
- 2 tablespoons (34g) salt
- 17.6 ounces (500g) pici or thick spaghetti or bucatini noodles\*
- 2/3 cup (160 ml) fresh basil, medium-chopped
- 1 cup (90g) grated Reggiano Parmesan

### TIME

- Prep time: 15 minutes
- Cook time: 2 hours

### SERVING SIZE: 4



## PICI WITH SLOW ROASTED TOMATOES & CRISPY PROSCIUTTO

1. Preheat oven to 325F (175C). Pour olive oil into a 9" x 13" (23cm x 33cm) roasting pan, preferably ceramic. Add diced anchovies and mash into oil. Toss in the tomatoes and salt. *Note: no one will taste anchovies. This adds important flavor so please don't skip it.*
2. Roast tomatoes for 1 hour. Remove from oven, toss, and add 1 tablespoon (15g) Pici all'Aglione mix. Return to oven and roast an additional hour. Before mixing with the pasta, taste and add additional spice mix if you like dishes spicy.
3. While tomatoes are roasting, place the olive oil in a medium skillet over med-high heat. Cut prosciutto slices into 2 pieces to easily fit in the skillet. When oil is hot, fry the pieces in batches until crispy. They cook very fast so regulate the heat to prevent burning. Drain on paper towels and set aside. Can be done up to 4 hours in advance.
4. About 20 to 30 minutes before serving, bring a large pot of water to boil. Add salt and cook pasta according to package instructions. Drain, reserving ½ cup (125 ml) of cooking water. Return pasta to the pan.
5. Toss in the roasted tomatoes, basil, and 2/3 cup (60g) grated parmesan. Add some reserved cooking water if pasta seems dry. Plate, sprinkle with prosciutto pieces and additional cheese. Serve immediately.

*\*Pici is a thick, hand rolled, flour and water pasta that originated in Tuscany. You can substitute thick spaghetti or bucatini, but pici is superior.*