

Dinner and A Book Episode #504

Menu:

Antipasto

Panne

Tagliatelle Pasta with Chicken Sauce

Veal Scaloppine with Marsala and fresh asparagus

Ciao Bella Gelato with Ladyfingers soaked in Marsala Wine and topped with Amaretto and whipped Cream.

Serve the meal with Italian Chianti and good Italian bread from Lucchese's Italian Restaurant in Elkhart.

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Recipes:

Antipasta

Arrange a bed of dark green lettuce like on a large platter. Slice 3 tomatoes and 3 balls of buffalo mozzarella and arrange on the lettuce. Roll up slices of Italian salami and place around the dish. Sprinkle with black olives, capers and shaved Romano cheese. Sprinkle with Balsamic vinegar, extra virgin olive oil, salt and pepper. Serve as the antipasta course of the meal.

The Primi: The first course: Tagliatelle with Chicken Sauce

Basic tomato sauce:

2 tablespoons olive oil

1 small onion, chopped

1 garlic clove, chopped

1-14 ounce can chopped tomatoes

2 tablespoons chopped parsley

1 teaspoon dried oregano

2 bay leaves

2 tablespoons tomato puree (paste)

1-teaspoon sugar

Salt and pepper

Heat the oil in a pan over medium heat and fry the onion until golden. Add the garlic and fry for another minute. Stir in the tomatoes, parsley, oregano, bay leaves, tomato puree, sugar, salt and pepper. Bring the sauce to the boil, then simmer, uncovered, for 1; 5-20 minutes until the sauce has reduced by half. Taste the sauce and adjust the seasoning if necessary. Discard the bay leaves before serving.

Chicken Sauce

2 ounces or 1/4 cup unsalted butter
14 ounces boned, skinned chicken breast, thinly sliced
3/4 cup blanched almonds
1 and 1/4 cups heavy cream
Salt and pepper
Basil leaves to garnish

1. Keep the tomato sauce warm.
2. To make the chicken sauce, melt the butter in a pan over medium heat and fry the chicken strips and almond for 5-6 minutes, stirring frequently until the chicken is cooked through.
3. Meanwhile, pour the cream into a small pan over a low heat, bring it to a boil and boil for about 10 minutes, until reduced by almost half. Pour the cream over the chicken and almonds, stir well, and season. Set aside and keep warm.
4. Cook the pasta in a large pan of boiling salted water, first adding the oil. When the pasta is just tender, drain in a colander, then return it to the pan, cover and keep warm.
5. Turn the pasta into a warmed serving dish and spoon the tomato sauce over it. Spoon the chicken and cream over the centre, scatter the basil leaves over and serve at once.

Veal Scaloppine with Marsala

2 tablespoons vegetable oil
2 tablespoons butter
1-pound veal scaloppini cut from the top round, and flattened.
Flour, spread on a plate
Salt
Black pepper, ground fresh from the mill
1/2 cup dry Marsala wine

Put the oil and 1 tablespoon butter in a skillet on heat to medium. When hot, dredge both sides of the veal in flour, shake and slip into the pan. Brown quickly on both sides, about half a minute per side. Transfer to a warm plate and sprinkle with salt and pepper. Turn the heat on high, add the Marsala and scrape loose with a wooden spoon all residues on the bottom and sides of the pan. Add the second tablespoon of butter and any juices the veal may have shed on the plate. Turn the heat to low, return the veal to the pan and baste with the pan juices. Turn onto a warm platter. Heat the precooked asparagus into the remaining the pan juices and heat quickly. Decorate the plate of veal scaloppini with the asparagus.

Ciao Bella Gelato

Soak 4 Ladyfingers in Marsala wine. Break into 8 pieces and put in the bottom of 2 wine glasses. Scoop 2 balls of Ciao Bella Gelato Pistachio Ice cream (found in

Italian Delis), drizzle with Amaretto liqueur, and top with sliced baked almonds, and whipped cream.

This meal can actually be prepared in 20 minutes if you have pre-cooked the pasta. This is one of the best meals I have ever had on Dinner and a Book so put on a Dean Martin, Andrea Bocelli or Luciano Pavarotti CD and enjoy a great meal. Use Italian-designed dishes, Chianti wine and savor the aroma of the best in Italian cooking.