



EGG TAGLIOLINI WITH SMOKED SALMON AND VODKA

INGREDIENTS (SERVE 4)

- 1 BAG OF EGG TAGLIOLINI
- 1 1/2 OUNCES BUTTER
- HALF ONION
- 1 TABLESPOON TOMATO PURÉE
- 4 OUNCES SMOKED SALMON (TRIMMED)
- 1/2 CUP VODKA
- 1 CUP SINGLE CREAM
- A BUNCH OF FLAT LEAF PARSLEY (FINELY CHOPPED)
- FRESHLY GROUND BLACK PEPPER (OPTIONAL)



DIRECTIONS

1. ROUGHLY CHOP THE ONION AND PUT IT IN THE FOOD PROCESSOR. GRIND TILL PUREED.
2. IN A SAUCE PAN, MELT ALL THE BUTTER AND THEN ADD THE PUREED ONION.
3. SWEAT THE ONION OFF FOR A FEW FIVE MINUTES ON GENTLE HEAT. ADD THE TOMATO PURÉE, AND STIR FOR A FEW SECONDS TO EVENLY MIX THE TOMATO PURÉE WITH THE ONION.
4. ADD THE SALMON TRIMMING TO THE PAN AND RAISE THE HEAT FROM GENTLE TO MEDIUM. COOK FOR A COUPLE OF MINUTES STIRRING.
5. ADD THE VODKA TO THE PAN. GIVE IT A QUICK STIR, THEN KEEP STIRRING UNTIL THE VODKA VAPORS HAVE VANISHED (2-3 MINUTES).
6. REVERSE TO LOW HEAT AND ADD SOME GROUND PEPPER IF YOU LIKE.
7. ADD THE ALL THE CREAM.
8. SIMMER FOR A FEW MINUTES TO REDUCE THE SAUCE. THIS STAGE WILL TAKE ROUGHLY 10 MINUTES.
9. QUICKLY ADD HALF OF THE PARSLEY TO THE SAUCE AND STIR FOR FEW SECONDS.
10. COOK THE PASTA FOR TWO MINUTES IN BOILING WATER, WITH ONE TABLESPOON OF SALT.
11. DRAIN THE PASTA (LEAVING THE PASTA SLIGHTLY WET) THEN POUR IT IN THE SAUCE PAN, AND MIX WELL.
12. SERVE THE PASTA WITH A PINCH OF EXTRA PARSLEY AS GARNISH.

BUON APPETITO!



WINE PAIRING

RIESLING, PINOT GRIGIO, SAUVIGNON BLANK, FRANCIACORTA

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EGG PASTA RECIPES

EGG TAGLIOLINI



DURUM
WHEAT
SEMOLINA



35%
EGGS



COOKS
IN 2
MINUTES

BLACK INK SQUID EGG TAGLIATELLE



DURUM
WHEAT
SEMOLINA



20%
EGGS



REAL
INK
SQUID



COOKS
IN 2
MINUTES

BLACK TRUFFLE EGG TAGLIATELLE



DURUM
WHEAT
SEMOLINA



20%
EGGS



REAL
BLACK
TRUFFLE



COOKS
IN 2
MINUTES

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CREAMY TRUFFLE TAGLIATELLE WITH BACON AND MUSHROOMS

INGREDIENTS (SERVE 4)

- 1 BAG OF TRUFFLE TAGLIATELLE
- 2-3 STRIPS OF BACON/PANCETTA CHOPPED
- 1 CUP PORTOBELLO MUSHROOMS (SLICED)
- 1/2 CUP LEEKS (CHOPPED)
- 1 TBSP OLIVE OIL
- 1/4 CUP CHOPPED PARSLEY
- 1/3 CUP HEAVY CREAM
- 2 TBSP GRATED PARMESAN CHEESE



DIRECTIONS

1. COOK CHOPPED BACON/PANCETTA OVER MEDIUM HEAT IN 1 TBSP OF OLIVE OIL UNTIL IT RENDERS FAT (DRAIN IT IF YOUR BACON IS TOO FATTY)
2. ADD LEEKS, AND SLICED PORTOBELLO MUSHROOMS, AND COOK UNTIL MUSHROOMS ARE GOLDEN BROWN (ABOUT 6 TO 8 MINUTES) OVER MEDIUM HEAT. ADD SALT AND PEPPER.
3. COOK TRUFFLE TAGLIATELLE IN SALTED WATER FOR 2 MINUTES.
4. DRAIN COOKED PASTA AND RESERVE 1/2 CUP OF WATER YOU COOKED PASTA IN. DO NOT RINSE YOUR PASTA.
5. TAKE THE PAN WITH BACON, LEEKS, AND MUSHROOMS OFF THE HEAT.
6. TO THE PAN ADD HOT PASTA, DOUBLE/HEAVY CREAM, FRESH PARSLEY, AND GRATED PARMESAN CHEESE. GENTLY TOSS TO COAT.
7. YOUR PASTA WILL ABSORB THE SAUCE VERY QUICKLY. ADD RESERVED PASTA WATER TO LOOSEN THE SAUCE TO A SILKY-SMOOTH CONSISTENCY.
8. GARNISH WITH ADDITIONAL PARMESAN CHEESE IF DESIRED, AND SERVE HOT.

BUON APPETITO!



WINE PAIRING

CHIANTI, MONTEPULCIANO, NERO D'AVOLA, MALBEC



BLACK INK SQUID TAGLIATELLE IN WHITE WINE, FISH AND SHRIMPS SAUCE

INGREDIENTS (SERVE 4)

- 1 BAG OF BLACK INK SQUID TAGLIATELLE
- 1 POUND OF COD/HADDOCK FILLETS
- 1 CUPS OF PRECOOKED SHRIMPS
- 2 TBSP CAPERS
- 1/2 CUP LEEKS (CHOPPED)
- 2 TBSP OLIVE OIL
- 1/4 CUP WHITE WINE
- 1/4 CUP CHOPPED PARSLEY
- SALT AND PEPPER TO TASTE



DIRECTIONS

1. COOK LEEKS OVER MEDIUM HEAT IN 1 TBSP OF OLIVE OIL FOR 5 MINUTES.
2. ADD COD/HADDOCK FILLETS, AND CAPERS. COVER, AND COOK FOR 10 MINUTES OVER MEDIUM HEAT.
3. CRUMBLE THE FILLETS WITH A WOODEN SPOON, ADD THE WINE, AND COOK OVER MEDIUM/HIGH HEAT FOR ANOTHER 2/3 MIN, STIRRING.
4. ADD THE SHRIMP, LOWER THE TEMPERATURE TO THE MINIMUM, STIR, AND LEAVE IT TO FLAVOR FOR ANOTHER 5 MINUTES COVERED. ADD SALT AND PEPPER.
5. COOK TRUFFLE TAGLIATELLE IN SALTED WATER FOR 2 MINUTES.
6. DRAIN COOKED PASTA AND RESERVE 1/2 CUP OF WATER. DO NOT RINSE YOUR PASTA.
7. TAKE THE PAN WITH FISH AND SHRIMPS OFF THE HEAT.
8. TO THE PAN ADD HOT PASTA, FRESH PARSLEY, AND GENTLY TOSS TO COAT.
9. YOUR PASTA WILL ABSORB THE SAUCE VERY QUICKLY. ADD RESERVED PASTA WATER TO LOOSEN THE SAUCE TO A SILKY SMOOTH CONSISTENCY.
10. GARNISH WITH ADDITIONAL PARSLEY IF DESIRED, AND SERVE HOT.

BUON APPETITO!



WINE PAIRING

RIESLING, CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANK, FRANCIACORTA