COOKING SKILLS ACADEMY

Gnocchetti Sardi con Salsiccia

INGREDIENTS:

SERVES 4

- *14 oz. Italian sausage*
- *2 Tbsp. extra-virgin olive oil (E.V.O.O.)*
- *1¾ cup Cremini mushrooms (sliced)*
- *1 Tbsp. fresh garlic (chopped)*
- *1 cup peas*
- *½ cup white wine*
- *Salt & pepper to taste*
- *3 oz. Butter*
- *12 oz. tomato sauce*
- *1 lb. cooked Gnocchetti pasta from Via Volare*
- *Freshly grated Pecorino cheese*
- *Grated dry ricotta cheese*

DIRECTIONS:

1. Crumble the Italian sausage in a sauté pan with E.V.O.O., add the Cremini mushrooms and the garlic.

2. Let it brown, then deglaze with white wine, add the seasoning to taste, butter and the tomato sauce.

3. Let it reduce for about 5 to 7 minutes at medium heat and then add the pasta that we previously cooked in salted water.

4. Sauté for 2 minutes and then add the pecorino cheese, stir it and serve on a plate.

5. To finish the dish, top with dry ricotta cheese.

Rotolini di Melanzane con Caprino

INGREDIENTS:

- *1 eggplant*
- *Extra virgin olive oil for brushing*
- *1/3 cup chopped fresh chives*
- *Small chive*
- *5 sun dried tomatoes*
- *1 log fresh goat cheese, at room temperature*

DIRECTIONS:

1. Cut off and discard a thin slice from the stem and blossom ends of the eggplant. Cut the eggplant lengthwise into slices 1/4 inch thick. Lay the slices on a double thickness of paper towels (My mom hidden secret idea) and sprinkle generously with sea salt.

2. Let stand until beads of water appear on the surface, about 20 minutes. Rinse with cold running water to remove the salt and bitter juices, then pat dry with additional paper towels.

3. Start to chop thinly your scallions and sun-dried tomatoes.

4. Lightly grill the thinly sliced eggplants in single layers (or you can fry them as well). until they get their grill marks and they soften up and turn into a darker color. this should take no more then 5 minutes. As the eggplant slices are done, transfer them to a plate (make sure you remember they are hot).

5. Prepare to mix your goat cheese in a bowl with Scallions and sun dried tomatoes previously thinly chopped. once your mix is ready, arrange the slices in a single layer and sprinkle a little sea salt and pepper to taste.

6. When ready to serve, carefully spread each eggplant slice with an equal amount of the goat cheese and roll up tightly.

7. Use a toothpick to keep it rolled, if you desire. Serve at room temperature. and buon appetito.

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Biscotti al vino Bianco

INGREDIENTS:

MAKES AROUND 40 COOKIES

- *Flour 00 500 g*
- *Seed oil 125 ml*
- *Sugar 150 g*
- *White wine 135 ml*
- *Anise seeds ½ tablespoon*
- *Baking powder for desserts 8 g*
- *Salt up 1 pinch*

FOR THE COVER

- *Sugar as much needed*

DIRECTIONS:

1. To prepare the wine biscuits, preheat the oven to 350° F and put the anise seeds to soften in the wine. Sift the flour with salt and baking powder; then, add the sugar and arrange them on a pastry board. In the middle, add the oil and wine in which you have previously poured the aniseed seeds to soften. Knead the mixture vigorously until it is compact and homogeneous.

2. Then take a nut of dough and with the palms of the hands made of thin strips and 15-20 cm long. Join the two ends of the stick to form a circle. Now, dip them only on one side in the sugar and place them, with the sugared side up, in a pan lined with baking paper. Cook for 25-30 minutes. Let them cool and store in a tightly closed container.

Tip

Instead of white wine you can use red wine that will give your biscuits a darker look, while if you do not have anise seeds you can substitute them in the mixture with half a glass of sambuca.

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