

TASTE

FALL/WINTER 2017

Spaghetti alla Segerstrom

Chefs Gino Buonanoce & Sal Ferrara
Antonello Ristorante

The quality of the ingredients is what elevates this classic pasta dish. Shallots and European butter create a delicate balance to the robust flavor of tomatoes.

- ¼ cup high quality extra virgin olive oil**
- 1 medium-sized shallot, peeled and minced**
- 32 oz. can imported San Marzano tomatoes (whole peeled or diced)**
- 3 large basil leaves, hand-torn**
- Sea salt and freshly ground black pepper**
- 1 pound Italian spaghetti pasta (De Cecco or other artisan brand)**
- 1 tablespoon unsalted European style butter**
- ¼ cup Parmigiano Reggiano**

In large pot, heat oil on medium then add shallots and cook until soft and golden; watch carefully not to burn. Add tomatoes and bring to boil then turn down to low, crush to break down tomatoes if necessary. Simmer for 10 minutes. While cooking gently stir tomatoes and add basil toward the end. Season to taste.

In a large pot, salt water and boil, then add pasta lightly stirring for about 8-10 min or until al dente. Drain, keeping a few tablespoons of pasta water.

Add cooked pasta to sauce, take it off heat and slowly incorporate the butter and Parmigiano until dissolves into the pasta. Add a tablespoon or two of pasta water if necessary. Serve immediately on warmed plates, garnished with a chiffonade of fresh basil and offer more grated Parmigiano Reggiano tableside. Serves 4.