



SAUCES: PRIMAVERA (Spring) - Vegetables

Soffritto: Onion, shallots, garlic. Finely chop onion and shallots (60 grams). Lightly crush garlic.

Sauté in olive oil until golden. Remove garlic.

Ingredients for a 500g package of pasta:

- Peppers, carrots, broccoli, zucchini and anything else in season at the market. (400 grams)
- Parmigiano and/or pecorino cheese (80 grams)
- Sprig of herbs of your choice
- 5 ounces white wine
- Salt and pepper

Directions

Take the time to clean and cut vegetables in very small, rounds, sticks, and triangles. Be creative.

Add the vegetables to the *soffritto* and cook for a few minutes. Do not overcook. The vegetables should still have a crisp bite. Put the hard vegetables in first and then the softer ones. Adding a little dash of white wine helps the cooking process. Salt and pepper to taste

Once the pasta is ready, drain and save some of the water. Toss in a frying pan (*saltata in padella*) with the vegetable sauce. Add the grated cheese. Add a little pasta water to achieve a light creamy texture. Garnish with some finely chopped herbs and serve.

Optional ingredients: Hot peppers, olives, anchovies, capers, pancetta, diced tomatoes, semidry tomatoes.

Puttanesca sauce variation: Add to the *soffritto* chopped anchovies, black olives, capers and hot peppers. Toss it with pasta as is or add the above ingredients. Semi-dry or dry tomatoes will add sweetness and zest.

Aglio & Olio e Peperoncino: Make the *soffritto* only with garlic. Add little peperoncino. Toss in frying pan with spaghetti. Garnish with chopped parsley. This is the classic midnight snack. Keep it simple. No cheese!

Tips:

- *Use good quality extra virgin olive oil.*
- *Make your own semi-dry tomatoes by drying halved cherry tomatoes in the oven at low temperature.*
- *Add fresh mozzarella and fresh basil on the dish before serving.*