

# Mulberry St, Little Italy

Italian Inspired Recipes



## Grilled Crostini with Parmigiana-Reggiano, Parma Prosciutto and White Truffle Oil

### Ingredients

item#	ingredient	amt
37220	Crusty bread	4 slices, 4 inches
54875	Extra Virgin Olive Oil	2oz
66790	Parmigiano-Reggiano	1/2 cups
90175	Parma-Prosciutto	3-4 slices
42511	White Truffle Oil	1/2 tsp
97632	Flat Leaf Parsley	to garnish
42526	6 Color Cracked Pepper	to taste

### Method

1. Slice the baguettes on a bias cut 3 to 4 inches long.
2. Drizzle with Extra Virgin Olive Oil.
3. Season with cracked pepper and grill for taste and color.
4. Arrange the crostini's on the plate.
5. Top each piece with some strips of the prosciutto.
6. Top again with some cheese.
7. Very lightly drizzle with oil.
8. Garnish with flat leaf parsley.

## Pappardelle Bolognese

### Ingredients

item#	ingredient	amt
99711	Sliced Garlic	1/2 cup
43161	Tomato Paste	1/2 cup
32051	Dry Oregano	1 tbl
99355	Basil	2 cup
45671	Dry Basil	2 tbsps
11535	Red Wine	1 cup
43360	Plum Tomatoes	2 qts
99932	Diced Carrots	1 cup
99120	Diced Celery	1 cup
99270	Onions	1 cup
95071	Ground Beef	3 lbs
90771	Diced Pancetta	1 lb
94886	Sausage Meat	2 lbs
12975	Pappardelle Pasta, cooked	4 lbs
54875	Extra Virgin Olive Oil	1 cup

### Method

1. Render the bacon in the oil.
2. Add the dry herbs and cook 2 minutes.
3. Add and brown the beef and pork.
4. Add celery, garlic, onion, and carrots, sweat until soft.
5. Add wine and reduce by half.
6. Add tomatoes and the paste, simmer for 15 minutes.
7. Add the fresh basil and season with salt and pepper, let cool.
8. To re-therm, bring to a simmer in sauté pan, add cream to taste, finish with grated cheese and a pat of butter. Heat pasta and toss with sauce.