

PASQUALINA'S ITALIAN MARKET & DELI



Issue 6

October 1st, 2008

PASQUALINA'S CELEBRATES THREE YEAR ANNIVERSARY



Pasqualina's proudly celebrates it's Three Year Anniversary on October 5th.

We want to thank you, our loyal customers, for your support. Without you we would not have been able to grow from five cheeses when we opened, to our current 80+ varieties. We have sold nearly five ton, that's right five ton's of cheese, during these past 36 months. We expect to reach this milestone by mid-October.

We continue to carry the very popular *Severino* line of pasta's & raviolis, along with imported brands such as *Dalla Costa* and *Morelli*. A large selection of imported sauces are available to compliment our pastas.

Imported Olive Oils and Vinegars are abundant, with varieties from Tuscany, Sicily & Calabria in Italy, to Spanish and Greek brands.



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THE CHEESE CORNER W/BRIAN

Kevin recently purchased several of our dry pastas and asked for some cooking tips. I shared the following with him:

1. Oil should not be added to the cooking water because it's addition doesn't allow your sauce to adhere properly to the pasta.
2. Always add pasta to a **rapidly** boiling water.
3. To test for proper doneness, bite into a strand to determine if it is an acceptable al dente texture.
4. Long, thin pasta shapes like linguine or spaghetti take approx. 6 to 10 minutes, very thin pastas like capellini take even less time. Short tubular pastas like penne, orricchetti or ditalini will take approx. 10 to 15 minutes. Always look at the manufactures recommended cooking times.
5. As soon as your pasta is done, drain immediately, making sure to shake off excess water. Don't let it sit in the hot water as it will allow your pasta to get mushy. Never cool pasta by rinsing in cold water unless you are making a cold pasta salad.
6. Sauce should be placed on the pasta immediately while very hot. When you have drained your pasta, return it to the cooking pot or transfer it to a warmed bowl and immediately add your sauces.
7. Your pasta should be thoroughly coated with sauce not drowned in it.
8. Always use freshly grated cheeses to your pasta, the flavor is so much better this way, not to mention the wonderful aroma.

CHEESES OF THE MONTH

COMTE & OSSAU IRATY

Ossau-Iraty

From the same company that makes our ever-popular *P'tit Basque*, comes Istara. The generic name for this cheese is *Ossau-Iraty*, which refers to two rivers in the Basque region of France - the homeland of this spectacularly delicious cheese. Also called *Brebis Pyrenees*, which is simply French for *Sheep Cheese from the Pyrenees*, Ossau Iraty has a smooth, slightly oily texture and a wonderfully sweet flavor with hints of olive, hazelnut and fig. Aged for 90 days. Made from pasteurized sheep's milk. Serve as a table cheese or shave over a salad or into your favorite quiche dish. This cheese is best paired with a Pinot Noir.



Comté



Comté is a handmade, artisan cheese of the truest type. While modern techniques have been embraced where they can facilitate procedures and increase quality, the production of Comté remains based on traditional methods. Each stage is subject to strict rules that are set down in the AOC specifications to ensure each wheel is just as perfect as the last. First of all, Comté milk is produced on more than 3,000 family farms in the mountainous region of French Comté practicing non-intensive agriculture, i.e. agriculture that, rather than aiming for the highest possible yields, focuses on quality, and takes into account soil characteristics.

Comté is aged for six months, where it develops a tight-knit texture and satiny body. On the palate, one can detect notes of fruits, hay, and a slightly nutty, smoky flavor gained during the process when the curd is cooked. Made from unpasteurized cow's milk; aged for six months. This cheese goes well with white wines that will accentuate its rich nutty flavor.

RECOMMENDED RECIPIES:

NOTE: Ingredients in bold print are available at Pasqualina's

Orrichetti or Ditalini w/Peas & Mushrooms

6 quarts salted water

1 ½ Cups Defrosted & Drained Frozen Baby Peas

2 Tablespoons Extra Virgin Olive Oil

4 – 6 Slices of **Pancetta** Chopped

½ Cup Scallions Chopped

2 Cups of Mixed Mushrooms

Salt

2 Cups Chicken Stock

1 Tablespoon Butter

Freshly Grounp Black Pepper

1 Pound Orrichetti Pasta or Ditalini Pasta

½ Cup Freshly Grated **Parmigiano Reggiano Cheese**

Bring the salted water to a Boil

In a large skillet, heat the EVOO over Medium Heat. Add the pancetta & scallions, stirring, until the scallions are wilted (approx. 4 minutes). Add the mushrooms & sprinkle w/salt. Continue to cook, stirring occasionally, until the mushrooms have lost their moisture (approx. 5 minutes). Add the chicken stock, pease & butter and season lightly with salt and pepper. Simmer until the liquid is reduced by ½ (approx. 10 minutes). Check your seasoning and add additional salt & pep- per if needed.

Meanwhile cook your pasta by placing in rapidly boiling water, stirring occasionally, until al dente (approx 12 minutes). Drain the pasta.

Add the cooked pasta to your skillet of sauce and stir over low heat until pasta is completely coated. Remove from the heat and add your grated cheese. Transfer to a warmed serving platter or individual bowls and serve immediately.



**COOK WITH A
LOVED ONEIT'S
FUN!!**



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GIFT
BASKETS
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IN SOTRE
OR**



**CUSTOM
MADE GIFT
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"Come Get To Know Us"

**BELLINO
BRUSCHETTA**

- TOMATO
- EGGPLANT
- ARTICHOKE



Delicious!

NEW ITEMS ARRIVING JUST IN TIME FOR THE HOLIDAY'S!



FLAMBAR

*Fruits in
liquors*

**ESPRESSO
COFFEE**

*Caffe
Vergnano*



PLANETA

*Extra Virgin Olive
Oils & Vinegars*

DELLA NONNA

Fruit Preserves



**CARLI
OLIVE OIL
SOAP**

Buy Two Bars @ Regular
Price & Receive a Third
Bar FREE (\$3.99 value)

Expires: November 1st, 2008

Thank you for your
patronage.

