



FROM THE KITCHEN OF ANNA RITA MASI

Enjoy a **TUSCAN**
HOLIDAY FEAST

Paolo Masi is our beloved, No. 1 Tuscan winemaker. His wife, Anna Rita, is an equally gifted chef and has shared her favorite, traditional recipes just in time for the festive season – cheers!





Crostini Toscani

Chicken liver pâté crostini – Tuscany's most popular *antipasto*

ANNA RITA SAYS:

"This dish is not only popular in *my* home, it is one of the most popular antipasti in all of Tuscany. Everyone's family recipe is a little bit different, but I prefer to keep it simple. And if you did not love *fegatini di pollo* (chicken liver) before, you will now!"

MAKES 20-25 CROSTINI

INGREDIENTS

- Chicken liver (a generous half pound)
- Extra virgin olive oil
- 20-25 slices of Tuscan bread
- Capers (about 2 TBS)
- Butter (about 3 TBS)
- Vinsanto (a splash)
- Anchovy paste (1 tsp)

INSTRUCTIONS

Heat a generous splash of olive oil in a skillet over medium-high heat. Add the chicken livers and cook until brown on both sides (about 4-5 minutes).

With the back of a wooden spoon or fork, partially crush the livers in the pan, stir, then transfer to a plate. Finish crushing until no more large pieces remain.

Using the same pan, add more olive oil (about 3 tablespoons) and heat over medium; add capers and sauté until lightly browned.

Add butter, and mix with the capers until melted; then add the liver back to the pan and stir until incorporated.

Add Vinsanto and cook, stirring until evaporated. Add a splash of water.

Stir in anchovy paste.

SERVING TIP: *If desired, lightly grill or toast bread before spreading the liver mixture on each slice.*

SERVE WITH ... PAOLO'S ZIPPY WHITE BLEND

We call this Paolo's 'white Chianti.' A combination of native grapes Trebbiano and Malvasia, with a dash of Chardonnay, it's textbook Paolo: elegant, refreshing, and a perfect foil for the richness of Anna Rita's *crostini toscani*.



Tortelli di Patate

Homemade pasta filled with potato purée & topped with fresh tomato sauce

ANNA RITA SAYS:

“This is one of my favorite pasta dishes, especially during the chilly winter months as *tortelli* are a little heartier than *tortellini*. I find it is also a dish the children really love – always a good thing, particularly on Christmas!”

SERVES 4

INGREDIENTS

Dough

- 3/4 cup all-purpose flour
- 3/4 cup semolina flour (more as needed)
- Pinch of kosher salt
- 3 large eggs plus 1 large egg yolk
- 1 1/2 tsp extra virgin olive oil

Filling

- 1 lb Yukon Gold potatoes
- 2 eggs
- 1 onion
- 1 TBS extra virgin olive oil
- A few sprigs of parsley, minced
- 1/8 tsp freshly grated nutmeg
- Salt to taste

INSTRUCTIONS

Make the dough

On a clean work surface, mound the flour. Create a well in the center and add the eggs and oil. Mix the eggs and oil with a fork, then, starting from the interior wall of the well, gradually incorporate the flour into the wet ingredients. Knead until you obtain an “elastic” dough. For best results, refrigerate an hour before creating your tortelli.

Make the filling

While the dough rests, peel, quarter, and boil the potatoes in salted water for 15 minutes. Pass cooked potatoes through a ricer and set aside. Peel and finely chop the onion and gently cook over low heat in olive oil until just golden. Add a few drops of water to avoid over-frying. Add minced parsley to the onions and pour the mixture into the mashed potatoes. Add two eggs, freshly grated nutmeg, and salt to taste. Mix together very well. Set aside.



Make the tortelli

Remove the dough from the refrigerator and, on a lightly floured, clean working surface, stretch/roll the dough into two sheets. On one, dollop a tablespoon of the potato mixture in repeating rows, evenly spaced. Cover with the second sheet, press all around the fillings with your fingers. Cut the tortelli with a roller to properly seal the filling.

Add tortelli to a pot of salted, boiling water and stir right away; cook until the pasta floats, about 2 minutes for *al dente*.

SERVING TIP: Dress with your favorite tomato sauce and garnish with freshly grated Pecorino.

SERVE WITH ... PAOLO'S GOLD-MEDAL CHIANTI

It's our No. 1 best-selling Chianti, made with ripe Sangiovese grapes and brimming with tangy, red-cherry character that pairs perfectly with the tomato sauce in this recipe.





Filetto con Aglio ed Erbe Aromatiche

Beef tenderloin with garlic and herbs

ANNA RITA SAYS:

"A luscious *filetto* is always at the heart of my holiday feasts. It is a simple dish to prepare, so there is less time at the stove and more time to spend with *mia famiglia*. But perhaps the true star of the whole meal is my *patate all'acqua*. It is an old Tuscan way of cooking potatoes taught to me by my *nonna*. See recipe on the next page."

SERVES 4-6

INGREDIENTS

- 2.5 lbs beef tenderloin, trimmed
- A few sprigs each of fresh thyme and rosemary
- 4-5 cloves of garlic, chopped
- Kosher salt and fresh pepper
- 1/4 cup plus 3 TBS extra virgin olive oil
- 1 cup dry red wine

INSTRUCTIONS

Remove thyme and rosemary leaves from the stems. Roughly chop, along with the garlic cloves.

Then, using a sharp paring knife, carefully make four or five holes in the meat and fill them with equal amounts of the herbs and garlic. Lightly salt and pepper all sides.

Coat the base of a heavy-bottomed pan or skillet with 3 TBS olive oil, and heat over medium-high heat. When the oil begins to shimmer, place the tenderloin in the pan and brown the meat evenly on all sides.

When the meat is seared, slowly add remaining oil and the cup of red wine (use a dry red like Paolo's Chianti).

Turn heat to medium-low.

Cover and simmer for about 30 minutes, turning the meat halfway through cooking. (Add more wine if sauce reduces too quickly.)

The inside of the *filetto* should stay pink and a little juicy – about 130-135°F in the center for medium-rare.

Remove your *filetto* from the pan and let it rest at least 10 minutes before thinly slicing and serving to guests with the *patate all'acqua*.

SERVE WITH ... PAOLO'S STUNNING SUPER TUSCAN

This oak-aged blend of Cabernet and Sangiovese has just the right combination of intense fruit flavor and silky tannins to pair beautifully with beef tenderloin.



Patate all'Acqua

A classic, rustic take on mashed potatoes



ANNA RITA SAYS:

"Patate all'acqua was one of my nonno's favorite parts of a big holiday. It is a very simple dish but so delicious, especially if you use a good olive oil! I sometimes make a double batch. Use a potato ricer for a very silky texture, or if you prefer bigger pieces of potato, use a masher."

SERVES 4-6

INGREDIENTS

- 6 Russet potatoes, peeled and cube
- Olive oil
- Water
- 1 sprig rosemary
- Salt & pepper, to taste

INSTRUCTIONS

Peel and cube the potatoes. Add to large pot, and cover the potatoes with half water and half olive oil. Add rosemary sprig.

Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain; carefully remove rosemary.

Return the drained potatoes to the pot and mash (or transfer to a potato ricer, if using).

When potatoes are mashed to desired consistency, season with salt and pepper to taste.

SERVING TIP: *Garnish, if desired, with another rosemary sprig.*



OR POUR ... ANNA RITA'S NEW PRIVATE SELECTION

Paolo made this bold Syrah-Merlot-Cabernet just for Anna Rita to have on hand for special occasions, and it will be equally delicious with your meat and potatoes course.



Selezione Privata di Anna Rita 2015, Tuscany
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Castagnaccio

Traditional Tuscan cake with pine nuts

ANNA RITA SAYS:

“And of course, a sweet ending. Castagnaccio is Tuscany’s trademark dessert – once a poor man’s dish that is humble yet delicious, it is now very popular. You can use hazelnuts in place of the pine nuts, or add raisins too. But this is the most traditional way to prepare it. I enjoy it even more with a glass of Vinsanto. Saluti!”

SERVES 8

INGREDIENTS

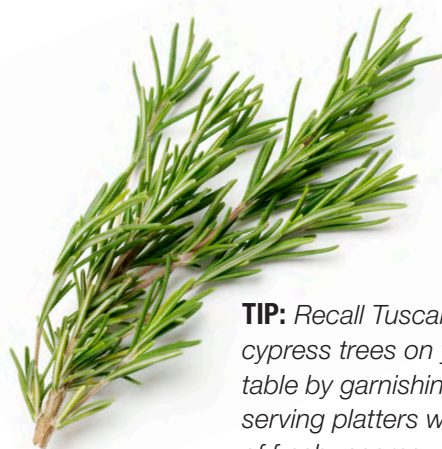
- 3 1/2 cups chestnut flour
- 1 cup milk
- 1 1/2 cups cold water
- 1/4 cup superfine sugar
- Pinch of salt
- 3 TBS olive oil
- 1 sprig rosemary
- 3 TBS pine nuts
- 3 TBS sultanas or raisins

INSTRUCTIONS

Preheat oven to 350°F. Brush a deep, oven-proof pan or skillet with olive oil.

Sift the flour into a bowl and slowly whisk in milk and water. Stir in the sugar, salt, and olive oil, then pour into your prepared pan.

Sprinkle with rosemary leaves, pine nuts, and sultanas, drizzle with a little more olive oil, and bake for 40 minutes.



TIP: Recall Tuscany’s iconic cypress trees on your holiday table by garnishing your serving platters with sprigs of fresh rosemary tied with a festive ribbon or rustic twine.

SERVE WITH TUSCAN VINSANTO

In Tuscany, cups of Vinsanto are often given as a greeting to guests. But of course, the sweetest versions (like this one from the Lornano family estate) are ideal with desserts like Anna Rita’s castagnaccio.

