

Cucina Della Terra

Gerri Sarnataro, Owner and Chef/Instructor

August/September 2007



Cooking vacations with Gerri Sarnataro, Owner and Chef

For the past 25 years I've been either cooking or teaching cooking. My love for food has taken me to exploring the connection between locally grown food and taste while wandering the country-sides of France and Italy. So it was no surprise when a long building on a back-road outside a small town in Umbria that once housed small agricultural tools struck me as an ideal place for a cooking school.

There was a garden rich in garlic, leeks, asparagus, wild fennel, strawberries, figs, apples, grapes & olives, a view of Italy's fourth largest lake, and most

importantly a large room flooded with light overlooking a wheat field. Within a short driving distance I could visit some of the world's richest architectural & artistic masterpieces while sampling some of the greatest foods.

It occurred to me that I could share my enthusiasm for all foods Italian with like-minded food-lovers by transforming this room into a real cooking kitchen.

At CUCINA DELLA TERRA, you will cook & discover the flavorful foods of Italy and enjoy wine, olive oil & cheese tastings while wandering some

of the most historic towns and cities. More importantly you will experience a culture that still stops for *pranzo* in the afternoon and you may even find yourself caught in an early evening *passeggiata*.

If this gets you thinking about a cooking vacation in Italy next year, stay connected by subscribing to my newsletter. It's free!

**Watch for
information on
our 2008 Tours
in the October
Newsletter.**

About Gerri Sarnataro

Gerri Sarnataro is a New York native who graduated from New York University with honors in Education, followed by a Master's Degree in Developmental Psychology from Columbia University and a degree in Culinary Arts from The French Culinary Institute.

Soon after graduating, she started to pursue a passion for food which led her to work in New York City restaurants including Lavin's, Wood's, and the 3-star rated Aureole.

Gerri was Chef/Owner of a catering business and retail

shop for 6 years, serving New York City clients in the fashion industry and business world.



For the last 10 years, she has been a Chef/Instructor at the renowned Institute of Culinary Education in New York, teaching professional-level pastry arts, culinary

classes and a variety of specialty classes on bread baking, pizza making, Italian cooking and a host of fun-filled cooking classes for the American home cook. She is a consultant on menu development for small businesses and teaches private customized classes.

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Upcoming classes in New York City

Many of you continue to ask for other classes that I teach. Here is my calendar of recreational classes for Summer 2007 at the Institute of Culinary Education. Please call 1.800.522.4610 to register or go online at www.iceculinary.com

	Sun	Mon	Tue	Wed	Thu	Fri	Sat
July 2007	1	2	3 Chocolate Cakes	4	5	6 American BBQ	7
	8	9	10	11	12	13 Gnocchi	14 Classic Dishes of Rome
	15	16	17	18	19	20 Surf & Turf	21 Under the Sicilian Sun
	22	23	24	25	26	27 More Hand-made Pasta	28
	29	30	31				

August 2007				1	2	3 Italian Pizza	4 Lobster Workshop
	5	6	7	8	9	10 Handmade Pasta	11 Crostatas
	12	13	14 Gnocchi	15	16	17 Dolci	18
	19	20	21	22	23	24 Seafood Grilling	25
	26	27	28	29	30 Cooking of the Amalfi Coast	31 Make & Take Party Food	

A recipe for summer entertaining, Italian style

Linguine with Shrimp & Lemon



Ingredients:

- 1 lb linguini, preferably DeCecco or Rustichella brand
- Extra virgin olive oil to coat the bottom of the pan
- 1 clove garlic, peeled & crushed
- 1 peperoncini or crushed red chili pepper
- 24 16/20 shrimp, peeled and deveined, shells reserved for stock
- Salt & pepper
- 1/4 cup minced parsley
- 1 lemon, rind grated, and juiced

Procedure:

1. Pat the shrimp dry after cleaning and washing. Place the shells in a pot with water to cover. Bring to a boil and simmer for 40 minutes. Strain. Return to a clean pot and simmer again until reduced by 3/4s. Reserve.
2. In a skillet, add a good amount of olive oil with the garlic and peperoncini. Heat gently.
3. Add the shrimp and cook, stirring until cooked through.
4. Meanwhile, cook the pasta until firm to the bite.
5. Drain the pasta and add to the skillet with the shrimp. Season with salt, pepper, lemon juice and rind, and finely minced parsley. Add a little shrimp stock for flavor. Serve immediately.

Makes 4 servings.