

PASTA WITH SHRIMPS AND PISTACHIO

What You'll Need



100 g of pasta
100 g of shrimp, peeled
50 g finely chopped pistachios from Bronte, Sicily
1 garlic cloves
basil leaves
3 tbsp olive oil

How to make it

First, make the pesto: Packed basil leaves into a measuring cup and press down gently with your hand to fill it up. Add the unsalted pistachios, a couple of garlic cloves and some table salt. Pulse a couple of times until combined, then start running the processor. Drizzle in the extra-virgin olive oil until nice and smooth, set the sauce aside. Bring a large pot of salted water to boil. Add pasta. While the pasta is cooking, heat the olive oil in a pan large enough to hold all of the pasta later. Add garlic and heat gently until it just begins to color. Add the shrimps, and let cook only one minute, and add the sauce. Stir and turn off heat. When pasta is cooked "al dente", drain, and add to the shrimps with sauce. Turn on heat, stir.

FISHBALLS WITH TOMATO SAUCE

What You'll need



200 g of anchovies
2 tbsp dry bread crumbs
5 g dried raisins
5 g pine nuts
25 g of grated caciocavallo cheese
an egg
basil leaves
parsley
250 ml of tomato puree
flour to coat the meatballs
olive oil as required
sunflower oil for frying

How to Make It

Prepare the sauce by putting the tomato sauce in a casserole, a little olive oil, a pinch of salt, a pinch of sugar and Basil. Let it cook covered over low heat for about 15 minutes. Wash the fish well, clean and fillet and dry thoroughly with a paper towel. Put the fish on a cutting board and chop coarsely with a knife or use scissors. Put everything into a large bowl, combine the fish, egg, the bread crumbs, grated cheese, parsley, the raisins, pine nuts, season with salt and pepper and mix until you get a homogeneous mixture. Form fishballs large as a ping pong ball and dip, one by one, in flour. Fry the fishballs in a plenty of oil until they are golden brown. Serve fishballs with tomato sauce.

FRIED RICOTTA CHEESE CUDDUREDDI

What You'll need



40 g of flour
25 g of sugar
1\2 egg
150 g of ricotta cheese
sunflower oil
cinnamon

How to Make It

Mix the flour with the egg, ricotta and sugar. Roll the dough, the two ends of which should be joined together, to form a donut. Fry them in plenty of boiling oil and let them cool, sprinkle with sugar and cinnamon.



ABOUT YOU

THANK YOU FOR COOKING WITH US!

If you enjoyed this **experience**, please take the time to write us a **review** on TripAdvisor.

This would help the entire Mamma Corleone's family.

We hope you will continue to cook **sicilian recipes**. You can find all Mamma Corleone's recipes in our website so you can get them everywhere in the world!

Also, if you need us for any **information or tips** about cooking, we will be always available for you at:

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ABOUT US

Mamma Corleone is a **family business** which mission is to share with other cooking lovers their passion and knowledge about sicilian food and taste.

To enhance this value, a real **Mamma Siciliana** drives Mamma Corleone's kitchen, in the heart of the old town, very close to the Cathedral of Palermo.

Infact, Maria Pia is a real Sicilian Mamma, mother of 4 that has an authentic and true experience in cooking **traditional sicilian dishes** and her cooking abilities are very popular among her friends and Mamma Corleone's guests.

Mamma Corleone is not just a cooking class, it is an **authentic experience** to meet locals, learn to cook some traditional dishes and enjoy a meal with a glass of wine.