

Recipes



Traditional Menù

PASTA WITH SHRIMPS AND
PISTACHIO PESTO
BACCALÀ SFINCIONE
CANNOLI

Pasta with Shrimps and Pistachio

INGREDIENTS

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

First, prepare the pesto: in a bowl add a few basil leaves, the unsalted pistachios, a couple of garlic cloves, a pinch of salt. Then blend a couple of times until everything is combined. Pour in the extra virgin olive oil until you get a sauce and set aside.

Bring a large pot of salted water to boil and then add the pasta. While the pasta is cooking, heat the olive oil in a pan large enough to hold all the 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 the heat. When pasta is cooked "al dente", drain, and add to the shrimps with sauce. Turn on heat, stir.

Baccalà sfincione

INGREDIENTS

- Desalted baccalà (salt Cod)
- Onion
- Olive oil
- Breadcrumbs and aged caciocavallo
- Fresh caciocavallo
- Anchovies
- Tomato pulp

Boil a fillet of desalted baccalà (salt Cod) in water for few minutes Put It on a plate and when Is cold enough to touch It take off the skin and the Bones.

For the sauce: Sauté plenty of onion with olive oil, add tomato Pulp, salt, pepper, oregano and, if necessary, some sugar.

Cut the fresh caciocavallo in dices, cut the anchovies, take a container and put a tablespoon of sauce on the bottom and fish on top, then cover It with the rest of the sauce. Dip inside the sauce the Pieces of anchovies and cheese. Cover everything with breadcrumbs and powdered cheese.

Put It in oven at high temperature until the crust becomes crispy.



Cannoli

INGREDIENTS

- Sheep's milk ricotta (drained at least one night in the fridge) 500gr
- '00 Flour 45gr
- Pork Lard or butter 12/14
- Vinegar 2 tbsp
- Cinnamon
- Marsala 2 tbsp
- Icing sugar 250gr
- Cocoa powder
- Eggs
- Chocolate chips

For the dough: Mix the flour with the lard in a bowl, then add the cocoa powder, cinnamon, egg, Marsala and vinegar. Knead everything to a soft dough and leave to rest in the fridge for at least 30 minutes.

When ready, knead the dough until it becomes thin in a vertical direction, then fold in on itself, turn horizontally and repeat the process at least 4 times.

Finally roll the dough and cut a piece to thin. Then cut into a square shape and roll the square onto a cannoli mould, joining two ends with a little egg. Finally fry in plenty of sunflower oil.

For the filling:

Combine the drained ricotta with the icing sugar and chocolate chips and mix until creamy

Fill the cannoli with the ricotta cream, then decorate with chopped pistachios and orange candied fruits



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 and their traditions, learn to cook some traditional dishes and enjoy a meal with a glass of wine, everything in this wonderful Palermo.

