

Garry's Mums Recipe for Pizzoccheri (Buckwheat Pasta)

The dried pasta version

1 packet (500g) serves 6-8

This recipe has been halved to work with 250gs pasta for 2-4 servings.

Ingredients

250g Pizzoccheri dried Pasta
3 small potatoes (white) peeled, quartered and cut roughly into triangular pieces
150g beans, topped and tailed
150g butter
5 garlic cloves, sliced
Salt- handful for the boiling water (be generous, trust us)
6 fresh sage leaves
150g grated fine Italian Parmigiano Reggiano
150g grated fine Australian Parmigiano
Cracked pepper

Equipment

One large Pot
One small saucepan
Dish for serving (platter will do)



Method

Bring a very large pot (at least 5L) to the boil abundant with salty water. Add half the packet of dried pasta breaking it up a little. Place lid on the pot until it is boiling, remove lid, and rapidly simmer for 30 minutes. Add potatoes and beans to the pot. Boil for 20 minutes - the potato is just soft yet holding together. Drain the pot.

While the pasta is cooking, melt the butter in a small saucepan with a small dash of olive oil, keep it on a low heat. Add garlic and leave on a low heat. Just as the garlic starts to change colour to nut brown and the butter starts to foam, this indicates that it is time to add your sage leaves. Cook further for 30 seconds (or until the sage leaves are crisp). Take the saucepan off the heat.

Serving

Line your serving dish with a handful of the grated cheeses and then layer with pasta and beans, repeat three times. Finish with more cheese on top, lots of cracked pepper and drizzle the garlic, and sage butter on top. Eat straight away.

The Gosatti Family

At home: The Gosatti Family Story and Pizzoccheri Pasta Recipe



Italian family traditions and wine making style

The family trip to Italy in October 1997 was meant to be 6 month sabbatical to retrace my Italian roots, and learn of the family's way of life. 15 months later we returned home to Perth, with an energy to pursue grape growing and winemaking as more than a hobby, with an understanding and respect for how the Italians approached winemaking. Living in the family village of Bianzone in the valley known as *Valtellina* (in the Lombardy region); surrounded by terraces of vines, fine wine, fine food produce, and tourism were the jewels of the area. This is where Nebbiolo is king (also known as *Chiavennasca*), the grape that is the backbone of Italy's great Barolo wines. In this time I learned of my great grandfather's role as *Capo* (head) of the *Cooperativa* (community) winery. Unlike Australian winemaking trends of producing single variety wines, here it was about blending varieties to produce wines with complexity and layers of flavour, but always with Nebbiolo. A few years later, settled back at Arlewood, I decided to make a wine in that medium weight, complex style in honour of the family. **La Bratta** (the name of the nearby mountain village where my mother was born, and the first family vines were planted) is that wine. **La Bratta Rosso** and **La Bratta Bianco** now represent my personal selection of the best red wine and best white wine barrels from the best vintages. Made in small numbers, not made to a formula, each La Bratta wine is a reflection of our vineyard and our family - **Garry Gosatti**

What is Pizzoccheri?

Think: a rich and hearty pasta created in Valtellina, one of the valleys of Lombardy just north of Milan. It uses simple local produce: buckwheat, bitto (hard cheese made from cows that graze on mountain pastures 1500 meters up to 2300 meters) and local green vegetables. The pasta is similar to a flat tagliatelle.

Before you start cooking...

You can add as much potato and beans as you like, generally we use a handful of each or roughly 150 grams. You can substitute the green beans for home grown silver beet or green cabbage.

The cooking time of 30 minutes of the pasta is not an exaggeration! It really needs time to soften and a further 20 minutes in with the potato and beans, otherwise you end up with very chewy pasta.

When cooking the butter and garlic, it must not burn. If this goes on a high heat you will lose control of the browning process and will have to start again.

We like to serve Pizzoccheri on its own as a starter, followed by a swiss chard salad with good quality balsamic and olive oil. It goes well with Italian sausages too!