

# Josh Cellars Featured Recipe

## San Marzano Tomato Sugo and Anatra Polpettini

Chef Ken Vedrinski, Trattoria Lucca

Serves 5



### Ingredients

- 32 oz San Marzano tomatoes, crushed
- 2 oz peeled, sliced garlic
- 4 oz diced sweet onion
- 2 ea fresh laurel leaves torn in half
- 1 c micro planed Parmesan Reggiano
- Salt to taste
- 1 tbl neonata (optional)
- 1 tbl blood orange concentrate (can substitute for frozen)
- 1/3 c olive oil

### Directions

- Over medium heat, sauté onion & garlic in olive oil until soft (do not color).
- Add tomato and laurel leaves.
- Simmer for 20 minutes.
- Add neonata, blood orange concentrate, parmesan, and salt.
- Keep warm.

### Anatra Polpettini (Duck Meatballs)

#### Ingredients

6 oz of boned duck legs with skin ground (can substitute for chicken thigh)

3 oz ground pork belly 2 eggs

3 ea white bread (crust less)

1/2 c milk

1/4 chopped fresh parsley

1 tsp wild Sicilian oregano (dried)

2 tsp salt

1 tsp sugar

1 tsp fennel seeds

1 tsp chili flakes

## Directions

- Mix all dry ingredients together and set aside.
- Soak bread in milk for 10 minutes.
- Squeeze excess milk out.
- In mixing bowl, put all ingredients and mix with paddle till incorporated.
- Add about 2/3 dry spice mix to ground pork & duck and mix slightly.
- Form into 1 oz balls.
- Put into Tomato sugo and bake at 375 degrees 12 minutes.

## Pincenelle Pasta

### Ingredients

1 c 00 flour

8 oz goat milk Ricotta, patted dry

1 large egg

### Directions

- Mix all ingredients together.
- Chill for 1 hour.
- Roll out in 1/2 diameter strands about 12 in long.
- Cut on bias 1 inch pieces.
- Cook in salted boiling water until they float.
- Toss with tomato sugo and duck polpettini.
- Garnish with grated Parmesan and chopped fresh parsley.