

A woman with short dark hair, wearing a white button-down shirt and a necklace, is smiling as she serves pizza. She is leaning over a table set with white plates, glasses of water, and a bowl of cheese. In the background, a fireplace with a fire is visible. The text 'cristina's tuscan table' is overlaid on the image.

cristina's
tuscan table

Cristina Ceccatelli Cook

photography by Kirsten Shultz

temperatura
Oltre
a 36

LA PASTA DI
GIOVANNI FABBRI

PASTIFICIO
ARTIGIANO
IN STRADA
IN CHIANTI
DAL 1893

Pasta essiccata
a temperatura inferiore a 35°C

100 anni fa, in un piccolo borgo
del Chianti, Giovanni Fabbri
iniziò a produrre pasta
con i mezzi e tanta passione
che gli permisero di raggiungere
in poco tempo le migliori
prestazioni nel Pastificio Fabbri
di Chianti, (dove
oggi si trova il Pastificio Fabbri)
con la passione di padre e
con l'esperienza di un
artigiano che ha
perseguito la
perfezione
per oltre 100
anni.



ESSICCATA A BASSA TEMPERATURA

STRACCI TOSCANI

PASTA DI SEMOLA DI GRANO DURO
INGREDIENTI: SEMOLA DI GRANO DURO E ACQUA
TEMPO DI COTTURA - COOKING TIME - KOCHZEIT 12
RIFORMAZIONI NUTRIZIONALI CONTENUTO MEDIO (per
Valore energetico-Energetic value-Energetischer
Proteine-Protein-Eiweiß
Lipidi-Fat-Fett
Carboidrati-Carbohydrate-Kohlenhydrate

500 g. e

FABBRIO
ARTIGIANO
DAL 1893

Prodotto dal Pastificio Artigiano FABBRI s.p.a. di G. Fabbri & C. - P.le
0027, Strada in Chianti (Firenze) Italia - Tel. 055 858 013 Fax 055 858 014
La pasta si conserva con temperatura ambiente e umidità del 65%
www.pastificiofabbri.it

Pappardelle
San Lorenzo

SEMOLA DI GRANO DURO
ITALIA

pasta, polenta
& risotti



spaghetti with spicy eggplant

serves 6

- 2 medium eggplants, skins on, cut in 1-inch cubes
- 1 tablespoon kosher salt
- 1 1/4 cups extra virgin olive oil, divided
- 4 cups diced fresh tomatoes
- 10 canned piquillo peppers or 3 roasted bell peppers, skins and seeds removed, cut in 1/2-inch strips
- 2 tablespoons minced garlic
- 2 cups salsa rossa (p. 35) or canned tomato sauce
- 1 cup fresh basil leaves, cut in strips
- pinch of hot red pepper flakes
- 2 tablespoons fresh oregano leaves
- 2 tablespoons chopped italian parsley
- 1 pound spaghetti
- shaved parmigiano

Place eggplant in colander, sprinkle with salt, and let rest for one hour.

Pat eggplant dry. In a large skillet, heat 1/4 cup olive oil on high. Add in one layer of eggplant and cook until crispy on one side. Do not stir. Turn to crisp other side. Eggplant will shrink and crisp. Repeat until all the eggplant is crispy.

In a wide pot, heat 1/4 cup olive oil, add diced tomatoes and peppers, and cook on high, stirring, for about 3 minutes. Lower heat, add garlic, and cook for 2 more minutes. Add eggplant and salsa rossa, and cook, stirring gently a couple of times. Add basil, red pepper flakes, oregano, and parsley.

In a large pot, bring salted water to boil and cook spaghetti until al dente. Drain, reserving 2 cups cooking water. Add pasta to sauce and cook over high heat 2 to 3 minutes, adding a little pasta water if needed to keep everything juicy. Serve with shaved parmigiano.

As someone once said, "No man is lonely while eating spaghetti—it requires too much attention!"

