

Biba . . .

"TV chef, author, and teacher of Italian cooking, adds BRAVADO and CHARM to Northern Italian dishes."

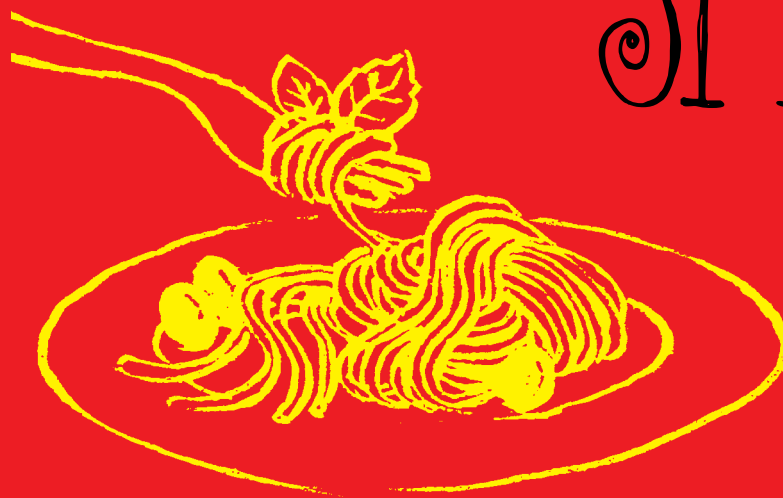
—Restaurateur

\$19.99 U.S.
Cookbook



SPAGHETTI SAUCES

Biba Caggiano



SPAGHETTI SAUCES

*Authentic Italian Recipes from
Biba Caggiano*

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BASIL PESTO WITH BROCCOLI

PESTO DI BASILICO CON BROCCOLI

If you are a vegetarian, this dish is for you. Occasionally I want to eat only pasta and vegetables and this fits the bill. Of course it tastes even better if you drink it with a nice glass of white wine.

BASIL-PINE NUT PESTO (PAGE 26)

8 ounces broccoli florets
½ cup extra virgin olive oil, divided
Salt, to taste
1 pound spaghetti
½ cup freshly grated Parmigiano-Reggiano cheese, divided

- 1** Prepare the Basil-Pine Nut Pesto and set aside.
- 2** Bring a medium pot of salted water to a boil. Add the broccoli florets and cook until tender, 4 to 5 minutes. Drain broccoli, place on a cutting board and chop into very small pieces.
- 3** Place the broccoli into a large pasta bowl, add about half of the pesto and a few tablespoons of the olive oil. Mix well, taste, and salt if needed.
- 4** Meanwhile, cook spaghetti in boiling salted water according to package directions.
- 5** Scoop up and reserve ½ cup of the pasta cooking water. Drain the pasta, place in the bowl and toss with the broccoli-pesto mixture and half of the Parmigiano. Stir well to combine. If pasta seems a bit dry, add a little more pesto or a few tablespoons of the pasta cooking water.

SERVES 4 TO 6



Meat Ragu Bologna Style

