

# LOUISIANA



— *Pasta filled with Passion!* —

WINTER 2018 ISSUE #12

A  
Conversation  
with

*Jasper's*  
restaurant



*Cozy Recipes*

TO WARM UP WITH THIS HOLIDAY SEASON

# Chicken & Prosciutto Tortelloni Carbonara with Zucchini

Ingredients: Serves 1

- 10 Louisa Chicken & Prosciutto Tortelloni #40293
- 2 bacon strips, chopped
- 1 zucchini, sliced into ribbons with potato peeler
- ¼ cup heavy whipping cream
- 2 tbsp grated Parmesan cheese
- 1 tsp chopped fresh parsley

## Directions:

Cook tortellini in boiling water, then drain. In a large skillet, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Heat oil in heavy large skillet over medium heat. Add zucchini; sauté until tender. Transfer to large plate. Season to taste with salt and pepper. Pour off drippings. In same pan, combine cream, cheese, parsley and bacon; heat through over medium heat. Toss with tortellini and zucchini. Sprinkle with Parmesan and serve immediately.



## GARLIC MUSHROOM & TORTELLONI TAPAS

## Ingredients (4 servings):

- 16 Spinach and Cheese Tortelloni #40295
- 2 tbsp olive oil
- 16 button mushrooms
- 3 cloves garlic, minced
- ¼ tsp each salt and pepper
- 2 tbsp canola oil
- 16 shishito peppers
- ½ tsp flaked sea salt
- 16 slices cured chorizo sausage (about 1/2-inch thick slices)

## Directions:

Cook Tortelloni according to directions. Meanwhile, heat olive oil in large skillet; sauté mushrooms, garlic, salt and pepper for 6 to 8 minutes or until golden brown and tender. Heat canola oil in small cast iron skillet set over medium-high heat; cook shishito peppers for about 6 minutes or until charred and blistered. Sprinkle with sea salt.

Thread 1 Tortelloni, 1 mushroom, 1 shishito pepper and 1 chorizo slice onto skewer. Repeat to make 16 skewers.

# A Conversation with Jasper's restaurant

While working in his family's restaurant, Chef Jasper Mirabile Jr., always knew that he wanted to continue his father's legacy by owning and operating the family business. Now, with the help of his brother Leonard, Jasper's Restaurant in Kansas City, Missouri is the peak of authentic Italian cuisine. As a child, Jasper Jr. worked alongside his family, which inspired him to learn everything he could about the restaurant business and go on to become an award-winning chef.



Though it has the welcoming atmosphere of a neighborhood, family restaurant, Jasper's features upscale, rustic Italian décor. As the restaurant's second location, several fixtures of his father's original restaurant are present, including carpeting, antique doors, and mirrors. The restaurant includes several private dining areas, a wine cellar, and a large outdoor patio that overlooks the scenic Indian Creek. In addition to the fine dining experience, there is also a quick-service deli and Italian market located next door, where customers have an array of pastas, sandwiches, and desserts to choose from.

A perfectionist, Chef Jasper serves dishes from his Sicilian background with heavy influences from Tuscany and the Piemontese regions of Italy. After a visit to Sicily, Jasper introduced "Mozzarella Theatre," where fresh mozzarella is created tableside and served with seasonal, local ingredients. Jasper has been a long time Louisa customer and serves Louisa's Veal Tortelacci, as well as many other Louisa items on his menu.

On the rare occasion he is not in the kitchen, Jasper is hosting a weekly radio show on KCMO 710, called "Live from Jasper's Kitchen." The show airs every Saturday morning at 11. In addition to his restaurant, he also helps other restaurants with their menu concepts and development. He enjoys traveling all over the world with his family including his wife, Josephine, who is also an integral part of the restaurant's success.

Jasper's Restaurant is located in Kansas City, MO at 1201 W. 103rd Street and open for lunch 11:30 a.m. - 2p.m. Monday - Friday, and for dinner 5p.m.-9:30 p.m. Monday - Saturday.



— Seasonal Favorite —  
**BUTTERNUT SQUASH  
GNOCCHI**

#40903 2/5# 1130ct

# LOUISA

*Pasta filled with Passion!*

1918 Switzer Ave  
St. Louis, MO 63136

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## *Cheese Tortellini and Crab Bake*



Ingredients: Serves 4  
1 lb Louisa Cheese Tortellini #40232  
2 tbsp butter  
1 tbsp all-purpose flour  
2 c. half and half  
½ c. heavy whipping cream  
2 oz. cream cheese  
1 16oz can lump crab meat  
½ c. shredded guyere cheese  
1 c. grated white cheddar cheese  
½ tsp fresh thyme  
½ tsp Dijon mustard  
1 tsp onion powder  
1 dash ground nutmeg  
1 dash cayenne pepper  
salt and pepper to taste



### Directions:

Thaw tortellini. Preheat oven to 375°F and grease a large or four small baking dishes. Melt butter in a large sauce pot. Add flour and mix, and cook for 1-2 minutes on low heat to make blonde roux. Slowly add cold half and half, whisking between additions to prevent lumps. Cook sauce for 5 minutes, then add heavy cream, cream cheese, Dijon mustard, fresh thyme, onion powder, nutmeg, cayenne pepper, then season with salt and pepper. Mix guyere and 1 cup of white cheddar with tortellini and crab meat. Add cheese sauce and mix well. Pour into baking dish and top with rest of white cheddar. Bake at 375°F for 30 minutes and let stand ten minutes before serving.