

# LOUISA



— *Pasta filled with Passion!* —

WINTER 2019

ISSUE #13

*Save Room for  
Dessert!*

Strawberry Cheesecake  
Rotolini





## Louisa Welcomes Chef Paolo Pittia as new Director of Culinary

Louisa Foods is very pleased to announce our new Director of Culinary, Chef Paolo Pittia. He comes to us with an extensive background in professional foodservice. Chef Paolo grew up in the city of Udine, in Italy. His love of cooking began while helping his mother in their kitchen at home. From this inspiration he attended culinary school and began working in the kitchens of local restaurants and eventually taking a position with the acclaimed Boschetti restaurant in nearby Tricesimo. It was there that he met Piero Selvaggio, owner of the renowned Valentino restaurants, based in California and Las Vegas. This connection led Paolo to the U.S. Most of Paolo's time in the U.S. has been spent in Las Vegas, finally as Executive Chef at Fiamma Trattoria, located in the MGM Grand Hotel and Casino. During this time, Paolo was awarded by Academia Barilla as a Master Chef of Italian Cuisine (ICMC). With experience in restaurants and casinos, Paolo eventually transferred to St. Louis, Missouri, his wife's hometown. Here in St. Louis, Paolo was Executive Chef for the highly rated Cibare restaurant located on the premises of River City Casino. It was at Cibare that Paolo discovered Louisa Foods' line of filled pasta. His appreciation of quality and the passion he puts in his dishes were a good match with Louisa's passion for innovative pasta and appetizers. We are looking forward to the fresh perspective Paolo will bring as we endeavor to provide creative solutions for our customers.

### *Toasted Lobster, Shrimp, & Scallop Ravioli with Sun-Dried Tomato Aioli*

Lobster, Shrimp, & Scallop Ravioli  
#40036

#### Instructions:

1. Set up a dredging station with three separate bowls, one with flour, another with beaten eggs, and the last with seasoned Panko breadcrumbs.
2. Dredge thawed ravioli in flour, then eggs, then cover completely with breadcrumbs. Repeat process as necessary.
3. Fry ravioli in 350°F oil for approximately 3 minutes, or until golden brown. Breaded ravioli can be made ahead and then frozen.
4. Garnish with parsley and serve with Sun-Dried Tomato Aioli.

#### *Aioli*

1/2 c. mayonnaise  
1/3 c. sun-dried tomatoes  
2 cloves garlic  
1 tablespoon lemon juice  
2 tablespoons olive oil  
Pinch salt if desired



## *Shrimp & Basil Ravioli with Lemon Garlic Cream Sauce & Sautéed Spinach*



### INGREDIENTS: Serves 4

4 c. fresh baby spinach  
1/2 c. red pepper, finely chopped  
24 Shrimp & Basil Ravioli - #40635

#### For Sauce:

1 TBSP butter  
1 c. half & half  
1/2 TBSP all purpose flour  
1/3 c. grated Parmesan cheese  
zest and juice from 1 whole lemon  
3 cloves garlic, minced  
1 tsp dried dill  
3/4 tsp thyme  
salt and pepper, to taste

#### INSTRUCTIONS:

Cook ravioli in boiling water (from frozen) for approximately 3 minutes. In large skillet, sauté spinach and red pepper.

#### For Sauce:

Combine half & half, flour, cheese, lemon juice, lemon zest, garlic, dill, thyme, salt and pepper in a mixing bowl; whisk until thoroughly incorporated. Add butter to skillet and melt over medium heat. Add the prepared sauce to the skillet and bring to a boil; lower heat to a simmer.



Stir in sauce to sautéed spinach. Plate and top with ravioli and additional sauce. Garnish with lemon zest and serve.

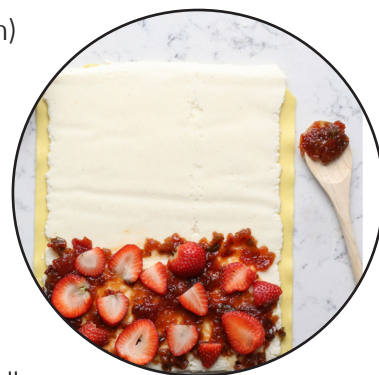
*Can also be chilled and served cold for an appetizer or salad!*



## *Strawberry Cheesecake Rotolini*

1 Rotolini Pasta Sheet - #40366  
6 oz strawberry preserves  
4 strawberries, chopped  
Strawberries for garnish  
Chocolate Sauce (for garnish)  
Mint leaves (for garnish)

Allow rotolini to thaw until dough is pliable. Spread strawberry preserves over one third of the pasta sheet. Layer chopped strawberries over strawberry preserves. Carefully roll the rotolini sheet, beginning with the covered end. Once complete, chill for a half hour, or until firm. Slice into 6-8 slices, (or freeze until needed - can also be sliced while partially thawed) Place slices onto baking sheet and bake for 10 minutes @ 400°F. Plate and drizzle with chocolate sauce. Garnish with strawberries and mint leaves.



*For more Rotolini recipes, visit  
[www.louisafoods.com](http://www.louisafoods.com)*



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## *In this Issue*

LOUISA WELCOMES  
CHEF PAULO PITTIA

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DIY TOASTED LOBSTER,  
SHRIMP, & SCALLOP  
RAVIOLI  
(JUST IN TIME FOR LENT)

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STRAWBERRY  
CHEESECAKE ROTOLINI

## *Layered Eggplant Parmesan Ravioli*

Ingredients (4 servings):

24 Breaded Beef or Cheese Ravioli  
12 large slices eggplant, cut lengthwise into 1/4-inch thick slices  
1/4 cup olive oil  
1/2 tsp each salt and pepper  
2 1/2 cups tomato sauce, warmed  
1 1/2 cups grated Parmesan cheese  
1 1/2 cups shredded mozzarella cheese  
1/4 cup finely chopped fresh parsley

Directions:

Prepare Ravioli according to package directions. Meanwhile, toss together eggplant slices, olive oil, salt and pepper; transfer to baking dish. Broil, turning once, for 3 to 5 minutes on each side or until golden brown and tender.

In greased 13- x 9-inch baking dish, layer half of the eggplant slices, tomato sauce, Ravioli, Parmesan and mozzarella. Repeat layers.

Bake in 375°F oven for 10 minutes; broil for 2 to 3 minutes or until heated through and cheese has melted. Sprinkle with parsley before serving.

