

Baked Anelletti - Anelletti al Forno

An explosion of flavors: Baked Anelletti - the “Sicilian Lasagna” is our Sundays or special occasions dish, it could be excellent for Easter.

There are two things that the people from Palermo worship Saint Rosalie and the “Pasta al Forno” (Baked Anelletti). It is tradition the day after Easter to prepare the Pasta and take it to the “Pasquetta” picnic, since it tastes better after a couple of hours.

Cooking tips: Anelletti is a round flat type of pasta used only in Sicily and the Province of Palermo, if you don't find them, any type of small pasta can be substituted.

Ingredients:

For the sauce:

4 tablespoons Nonna Angelina's EVOO
1 medium onion chopped
1 carrot chopped
2 leaves celery chopped
½ lb. ground pork
½ lb. ground beef
2/3 cup of tomato paste
1 cup red wine - Operetta
2 + 1 cups hot water
Sea salt
Hot pepper

For the pasta:

¾ lb. Anelletti or short small pasta
¼ lb. grated cheese
¼ lb. primosale or fontanella cheese
3 tablespoons Nonna Angelina's EVOO
¼ lb. plain bread crumbs



Difficulty: medium

Serves: 6

Cooking time: Preparation	5 minutes
Cooking	30/40 minutes
Baking	30/40 minutes
Resting	10/30 minutes

Directions:

In a fairly large saucepan put 4 tablespoons of extra virgin olive oil, add onion, celery and carrots and sauté, then add the two types of ground meat and let cook a few minutes, add the Operetta Red Wine and let the wine evaporate.

Add the tomato paste with the two cups of hot water.

Add the sea salt and the hot pepper, bring to a boil, cover, lower the heat and cook for about 30 – 40 minutes adding the rest of the water when needed. When the sauce has thickened, turn off the heat, season with salt and pepper if necessary.

Boil the anelletti in salted water and drain al dente.

Place them in a bowl, add the sauce, the primosale cheese, diced, grated cheese and mix the ingredients.

Brush with oil and sprinkle with breadcrumbs in a baking pan 11 – 12 inches of diameter.

Place the pasta in the baking pan and sprinkle with the rest of breadcrumbs and bake for 30-40 minutes at 350° F.

Turn off the heat and let it rest for 10-15 minutes, the more it rest the better it will taste.

Excellent Operetta Wine, its full body taste will enhance the Baked Anelletti!

Buon appetito!

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