



CANA'S FEAST
OREGON WINERY

 SEPTEMBER 2014 CELLAR CLUB 

BAKED FOUR CHEESE ZITI WITH SAUSAGE

PAIRED WITH 2010 SANGIOVESE, YIELD: 4-6 PORTIONS

INGREDIENTS:

15OZ RICOTTA CHEESE, PART SKIM MILK
2 EACH EGGS BEATEN
1/4 CUP GRATED PARMESAN CHEESE
2 TABLESPOONS FRESH PARSLEY, MINCED
1 TABLESPOON ITALIAN SEASONING
1/2 CUP GRATED ASIAGO CHEESE
1 1/2 CUPS GRATED MOZZARELLA CHEESE
16OZ PENNE PASTA, COOKED AL DENTE AND DRAINED
32OZ TOMATO SAUCE, SEASONED
1 POUND ITALIAN SAUSAGE, COOKED AND CRUMBLED
SALT AND PEPPER TO TASTE

METHOD:

1. Preheat oven to 350°F and butter the bottom and sides of a 9x13 inch baking pan.
2. In a bowl, combine the ricotta cheese, eggs, grated parmesan cheese, parsley, Italian seasoning, salt and pepper. Set aside.
3. In a separate bowl, combine the asiago and mozzarella cheeses and set aside.
4. Coat the bottom of the baking dish with 1 cup of tomato sauce, then add 1/2 the pasta in an even layer and sprinkle on 1/2 the sausage. Dot the pasta with 16 tablespoons of the ricotta mixture then sprinkle on 1 cup of the mozzarella cheese mixture evenly on top. Finish the layer with 1 1/2 cups of tomato sauce spread evenly. (Do not press down on pasta or pack into dish.)
5. Next, add the other 1/2 of the pasta in an even layer, then the remaining sausage, 1 cup of mozzarella mixture (reserve the other 1 cup of cheese mixture for topping the dish toward the end of cooking), spread the remaining sauce over the top of the pasta, and dot with tablespoons of the remaining ricotta cheese mixture.
6. Place the baking dish in the preheated oven for 45 minutes or until pasta is at 165°F.
7. Sprinkle on remaining mozzarella cheese mixture and continue baking for 10 minutes or until the cheese is melted and bubbly. Serve.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio

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