

La Vita Vera

Volume 1, No. 3
Spring/Summer 2006

*“Friendships
are made and
reinforced
around
the table.”*

Paolo Pierallini
Lucca, Italy

*Mamma Ro was
founded in Lucca, Italy,
in the 1960s by two
brothers, Paolo and
Mario Pierallini, who
named the company
after their mother,
Rosanna.*

*Their vision was to
offer a line of craftsman-
made products from
around the world that
celebrates la vita vera
...true living...where
shared experiences in
supportive environments
are essential to a
life well lived.*

940 N.W 23rd Avenue
Portland, OR 97210
(503) 241-4960
1-888-626-6276



WAREHOUSE OUTLET:
1801 NW Upshur Street
Portland, OR 97209
(503) 274-0687
outlet open Thursdays and
Fridays, 11 a.m. to 4 p.m.

www.mammaro.us



Mamma Ró continues to offer a colorful array of dinnerware for any table mood or setting.

Apple green is perfect for a midmorning break in a sunny breakfast room. Steaming cups of Italian-roast coffee and still-warm-from-the-oven apricot-walnut scones invite you to pause and savor the experience with all of your senses.

Look for our scone recipe on page 6.



Embossed plates are one of the newest shapes off the ship from Italy. Use the large round platter as a stunning centerpiece for your table. Pile a few perfect, chocolate-dipped strawberries on our white heart and melt every heart around.



This newsletter is available as a full-color downloadable pdf on our website.



MammaRo

ITALIAN CERAMICS & HOME ACCESSORIES



Feta Squares with Olives, Onions & Herbs

This appetizer offers a medley of tangy flavors.

Serves 4-6.

- 2-3 T. balsamic vinegar
- 4 T. olive oil
- 1 tsp. cumin or caraway seeds, toasted
- 8 oz. feta cheese, sliced 3/8" thick
- 1/3 red onion, thinly sliced into rounds
- 1 cup Kalamata black olives, 1/4 cup pitted and halved
- 1 cup cherry tomatoes
- 3 T. fresh oregano leaves
- 1/2 baguette French bread, sliced 1/4" thick, brushed with olive oil, and toasted.

Preheat oven to 450°

Toast seeds in a dry sauté pan until fragrant. Gently crush in a mortar & pestle. Combine with olive oil and vinegar. Set aside.

Place cheese slices on an oiled ovenproof dish. (Use our new #G329 baker for oven-to-table presentation. See page 4.) Bake cheese about five minutes then place under broiler until crusty and golden brown.

Remove from oven, arrange onions and pitted olive halves over cheese and drizzle with vinaigrette. To hold for up to half an hour, return to oven with heat turned off. To serve, transfer to serving dish if desired. Sprinkle oregano leaves over cheese. Serve with tomatoes, olives and toasts. Note: We toasted strips of curried naan bread from Trader Joe's for even more flavor.

More purple squares, this time paired with apple green.

The Mamma Ró "family" in Portland, Oregon, got together recently to share a meal and good company. We started in Pati and Paul's living room with this feta cheese appetizer that fit perfectly on our purple square plates.

For an easy alternative to the baked cheese appetizer, purchase jars of pesto, tapenade, and roasted red pepper spread to smear on toasted rounds of bread brushed with olive oil. Tuck in fresh basil and chive blossoms for edible garnish.





Our main course was designed to be simple. Look for local leg of lamb if it can be found in your area. Roast it in a hot oven with garlic and herbs. Add boiled new potatoes, steamed green beans, and marinated butternut squash for a colorful, flavorful dinner.

Pour a rich red Italian wine, and toast being together.

We ended our evening in the library with fresh fruit, crusty bread, an array of artisan cheeses, and sips of port or Italian grappa. Ahhh....



Herbed Leg of Lamb

1 leg of lamb at room temperature.

- 1 T. olive oil
- 4 garlic cloves, slivered
- 1 tsp rosemary
- 1/2 tsp. thyme
- 1/4 tsp. oregano
- 1/4 cup white wine
- 1/4 cup tarragon white wine vinegar

Preheat oven to 350°.

Trim fat from lamb. Rub with olive oil. Make small slits in the meat and insert the slivers of garlic.

Combine herbs, wine and vinegar and pour over the lamb. Sprinkle with salt and pepper.

Roast in oven for about 1 to 1 1/2 hours until meat thermometer reads 145°-150° for medium rare. For rare lamb, remove the leg when it reaches 140°. Roast to 150°-155° for medium done. A rare to medium-rare roast offers the most moist, flavorful meat.

Remove from oven and let sit for up to 20 minutes for juices to set. Use degreased pan juices to serve over the lamb slices.

Serves six to eight people, depending on the size of the leg.

Tangy Baked Butternut Squash

Linda grows an array of squashes on her Sauvie Island farm. Many winter over well in the barn, but now's the time to use the last of them. As an alternative to butternut squash, she sometimes adds the same seasonings to a bowl-full of shredded, baked spaghetti squash. This dish offers a reprise of some of the flavors from the feta appetizer.

- 2 Butternut squash, skin on, seeded and cut cross-wise into 1-inch slices
- Kosher salt and fresh ground pepper
- 1/2 cup extra-virgin olive oil
- 1/4 cup red wine vinegar
- 1/2 medium red onion, sliced paper-thin
- 1/2 tsp. hot red pepper flakes
- 1 T. dried oregano
- 1 garlic clove, sliced paper-thin
- 1/2 cup fresh mint leaves, slivered

Preheat oven to 450°.

Season the squash with salt; place on a cookie sheet and drizzle with half of the olive oil turning to coat the slices. Roast until just tender, 18-20 minutes.

Stir together the remaining olive oil, vinegar, onion, pepper flakes, oregano and garlic. Season with salt and pepper. Pour over the squash slices and return them to the warm but turned off oven for up to 20 minutes for flavors to meld.

Sprinkle with the mint just before serving. Note: this dish may also be served at room temperature up to six hours later.

Serves six.

Original inspiration: Mario Batali.



We're getting new red cookware in unique shapes. Use these bakers for oven-to table drama.





Though we love our Italian dinner-ware, such as this hand-painted bowl, we enthusiastically enjoy flavors from around the world. While we were preparing pizza for a Sunday supper, we sampled these classic rumaki. For a variation, try dates or dried figs instead of the chicken livers. Tuck a piece of parmesan or other cheese inside. For a seafood version, use sea scallops.

Rumaki (Makes 24 rumaki.)

- 12 slices bacon, halved crosswise
- 12 chicken livers, halved
- 12 whole water chestnuts, halved

Marinade:

- 1/4 cup soy sauce
- 1 tsp fresh minced ginger
- 2 T. dry sherry
- 1 tsp brown sugar

Combine marinade ingredients in a bowl. Add the chicken livers and water chestnut pieces. Marinate 1/2 hour in the refrigerator.

Place one chicken liver piece and one water chestnut piece in the center of each bacon half; wrap and secure with a toothpick. Arrange the rumaki in a shallow baking pan and bake in a 375° oven for 20 to 25 minutes. Serve hot.

Note: these may also be broiled 5-6" from the heat, until the bacon is crisp. Watch closely!

Starting with Asian soy-infused morsels didn't stop us from heading right back to Italy for the rest of the meal. The linea cotto rectangular baker was perfect for our easy deep-dish pizza. Add a green salad and dinner is served.

Marilyn's Deep-Dish Pizza

- 1 pkg dry yeast
- 1 cup warm water
- 1 T sugar
- 1 1/2 tsp salt
- 1 T oil
- 2 3/4 cup flour
- Cornmeal
- 12 oz shredded mozzarella
- 1 lb Pork Sausage – broken into pieces and cooked
- 1 can (28 oz) whole tomatoes (drained & coarsely chopped)
- 2 tsp oregano
- 1 tsp garlic salt
- 1 tsp fennel seeds (crushed)
- 1/2 cup grated parmesan cheese

mushrooms, onions, green pepper, or other ingredients as desired.



Dissolve the yeast in water; add sugar, salt & oil. Stir in flour to make a soft dough. Knead on a floured board. Put in greased bowl. Cover and let rise until doubled. Punch dough down.

Brush pan with oil. Sprinkle cornmeal evenly on the bottom of the pan. Press the dough in bottom and 1" up the sides of the pan. Let it rise about 20 minutes.

Put cheese in the dough-lined pan. Arrange cooked sausage on top of cheese, add tomatoes, add spices, and other toppings of choice. Top with parmesan.

Put pizza in oven preheated to 500°. Reduce immediately to 375°. Bake 35 minutes or until cheese is melted and crust is golden brown.



Apricot Walnut Scones

We arrived at Linda's farmhouse for a midmorning break just as she pulled these scones out of the oven.

Buttermilk gives the scones just a hint of tang. Nutmeg adds a haunting spiciness. And they're chock full of walnuts and apricots that are annual gifts from Linda's father, Herb, who cracks and toasts the walnuts each fall, and picks and dries ripe Willamette valley apricots to share with family and friends.

- 1/4 tsp salt
- 3 cups flour
- 1/2 cup sugar
- 1 T. baking powder
- 1/2 tsp baking soda
- 1/4 tsp freshly grated nutmeg
- 1/3 cup butter
- 3/4 cup cut up dried apricots, or a combination of apricots and dried cherries
- 1/3 cup coarsely chopped walnuts
- 1 1/2 tsp orange zest
- 1 cup buttermilk*
- 2 T. butter
- 1 tsp cinnamon sugar

Preheat oven to 400°.

Combine dry ingredients. Cut together with butter using a pastry cutter or two knives.

Add apricots, walnuts, orange peel and buttermilk. Stir with fork just to combine.

Pat the dough into a circle on a floured surface.** Cut into wedges. Or pat into a rectangle and cut into "fingers" as shown in the photo. Brush with buttermilk and sprinkle with cinnamon sugar.

Place on a greased cookie sheet 1 1/2 inches apart.

Bake at 400° for 15-16 minutes until tops are golden brown.

* If you don't have buttermilk on hand, make sour milk by adding 1 T. of vinegar to 1 cup of milk. Let stand for 10 minutes to thicken. Or, thin plain yogurt with milk to the consistency of buttermilk.

** If you have a Silpat sheet, the dough can be shaped and cut on it right on the cookie sheet and go directly into the oven.





Our sunny day on Sauvie Island stretched from morning scones to an early evening pasta supper.

Using just a few, high-quality ingredients can make an easy meal remarkable.

Pappardelle with Spaghetti Squash, Hazelnuts, Parmesan & Sage

Here's that spaghetti squash again. Just one plant covered an area 30 x 30 feet, and produced dozens of squash. It's a good thing they're so tasty! Just pop it whole in the oven and bake at 350 for about 30 minutes until a sharp knife easily pierces the skin.

Pasta noodles are really quite easy to make, but it's even easier to pick up fresh sheets at an Italian deli. Ask for uncut sheets and just as your salted water comes to a boil, roll up the pasta layers and slice into wide, rustic noodles.

The rest of the dish is made up of just a few ingredients whose flavors will marry together beautifully in the bowl. The cheese is nutty Parmesano Reggiano from the Emilia-Romagna region of Italy. The shallots and sage are from Linda's garden. And the toasted hazelnuts are more of her father's handiwork, gathered from Oregon orchards.

- 1 lb sheet of fresh pasta
- 1 whole spaghetti squash, baked and broken into threads using two forks
- 20 fresh sage leaves
- sea salt
- 4 T. butter
- 1/2 cup chopped shallots
- 1 cup half & half or cream
- salt and pepper to taste
- 1/4 cup toasted hazelnuts, chopped
- 1/2 cup freshly grated parmesan cheese

Bring 3 quarts salted water to a boil in a large pot.

Melt butter in a medium sauté pan. When bubbling add the sage leaves in batches. Turn carefully after a couple of minutes. Remove when just crisp and drain on paper towels. Sprinkle with sea salt.

Add shallots to butter in pan. Sauté until wilted. Add half & half. Boil, stirring until the liquid is reduced by half. Add salt & pepper

Cut and cook pasta noodles 3-4 minutes until chewy-tender. Drain. Toss with hot spaghetti squash threads in a large serving bowl. Add most of the sage leaves and half the cheese and the sauce. Toss again. Top with remaining sage, parmesan and chopped hazelnuts.

Makes four to six servings.





We ended our island day the easy way...with a fresh fruit tart from a local bakery.

Or let fresh-from-the-garden strawberries be the finale. Linda is growing a variety called Seascape that produced berries all Summer and Fall on ever-expanding plants.



Use & Care
information for Mamma Ró
items is available on our
website at
www.mammaro.us

Mamma Ró has changing selections of flatware and serving pieces, table linens, glassware and accessories. Table settings range from rustic to elegant...to fit whatever meal you choose to create for friends and family.

