
LA COLLINA PASTA CLUB

Ora della favola....storytime. Once upon a time, a chef created the delicious, creamy vodka sauce. But that's about all we know. The origins of vodka sauce have been debated for ages. Italians insist it was created in Bologna or Rome by a chef who worked for a vodka company to popularize the spirit. However, Americans swear it was created in New York City by Chef Luigi Franzese of Restaurant Orsini. Either way, here at La Collina, we agree it is a delightful classic that is a perfect fit for our Italian-ish cuisine.

Snap a pasta pic! We can't wait to see you cooking, enjoying, and sharing your Pasta Club meals. #dcpastaclub



BUON APPETITO!

IN YOUR KIT:

- 24-ounce jar of Vodka sauce
(*contains alliums, capsaicin, dairy, alcohol)
 - 1 lb. Fusilli
(*contains gluten)
 - Pecorino Genuino
 - Thai Basil
- Lemon Poppy Almond Biscotti
(*contains nuts, gluten, egg)

FUSILLI ALLA VODKA

STORAGE

PASTA This is a semi-dry pasta and should be refrigerated until use. Use within one week.

SAUCE Refrigerate the sauce until use. It can be kept in the refrigerator for up to 5 days unopened. Once the jar is opened, use the sauce within two days.

PREPARATION

ONE Bring a pot of water to a rolling boil over medium-high heat. Season the water with salt.

TWO Stir in the pasta, and cook for 5-7 minutes. The pasta should still be quite chewy. Strain the pasta.

THREE While the pasta is cooking, chop or tear the Thai basil.

FOUR Heat the sauce in a separate pan, and toss with the cooked pasta to incorporate.

FIVE Continue to cook on medium heat until the sauce starts to stick to the noodles.

SIX Sprinkle in Thai basil.

SEVEN Spoon into your favorite bowl and top with grated pecorino. Buon appetito!

NOTES

FROM THE KITCHEN

Thoughts on the Sauce: Vodka sauce is a simple sauce made of caramelized tomatoes and aromatics that are cooked down slowly, finished with cream, and emulsified with vodka. Why vodka you ask? Vodka is so high in alcohol that it evaporates quickly when heated. As it evaporates, the vapors take some of the aromas with them, enveloping your senses in flavor and smells. Vodka is also an emulsifier, which helps keep the fat in the cream suspended in the tomato.

Cooking Tip: We recommend keeping the pasta slightly chewy when it comes time to strain. This will allow the pasta to continue cooking in the sauce to achieve the perfect bite.



SUSTAINABILITY

Reuse your La Collina tote bag for each pick up.

Return your glass jar at your next pickup and we'll give you 100 Reward Points. Ask us about our Rewards Points!

REMINDERS

For any changes to your Pasta Club order, please email us at lacollina@easternpointdc.com.