

# ITALIAN SUMMER RECIPES

## from Principe di Mascio

### **Cold Pasta** Ingredients (serves 4 people)



**Farfalle** (or other short past eg. Smooth penne, conchiglie) 400 gr.



**Mozzarella cheese** 400 gr.



**Cherry tomatoes** 400 gr.



**Basil**



**Salt**



**Oregano**



**Principe di Mascio PDO Extra virgin olive oil**

In a bowl cut the mozzarella cheese and the tomatoes into small cubes.

Boil the farfalle in salt water and drain it "al dente", rinse with cold water and drain again well.

Add the pasta to bowl with mozzarella and tomatoes.

Dress with some basil leaves, a pinch of oregano and extra virgin olive oil PDO Principe di Mascio-- as much as you want.

It is advisable to prepare this dish a couple of hours before serving and stirring from time to time to allow the pasta to absorb the sauce.

Exceptionally, simple and healthy Italian summer course with seasonings raw exalted by Principe di Mascio PDO extra virgin olive oil. It can also be considered a single course meal.

**Caprese Salad** Ingredients (serves 4 people)



1/2 pound fresh mozzarella cheese



2 large ripe tomatoes



Basil



Salt



Oregano



Principe di Mascio  
PDO Extra virgin olive oil

In a circular design around the side of a serving plate, alternate fresh mozzarella slices on a large platter with sliced tomatoes.

Tear fresh basil leaves and sprinkle liberally over the slices. Add salt and freshly ground pepper to taste

Just before serving, drizzle on Principe di Mascio PDO extra virgin olive oil

Preparation time: 5 minutes

One of the most famous Italian courses in the world. Very simple and healthy

**Bruschetta** Ingredients (serves 4 people)



**Rustic bread, sliced**



**Principe di Mascio PDO Extra virgin olive oil**



**Salt**



**1 garlic clove**

Toast the bread on the grill. When both sides are golden brown, use a peeled clove of garlic like a pencil eraser and rub it lightly on the toast.

Then brush on the hot bread a light film of Principe di Mascio extra virgin olive oil and a sprinkling of salt.

Preparation time: 5 minutes

Perfect as snack and great appetizer with a glass of good Italian red wine!