



In the Kitchen with Mari

"Pre-Concert" Pasta

Nagano-Kodama Family Recipe

From November, 2011 Letter from Mari

I call this “pre-concert” pasta because our family enjoys this type of light, yet sustaining meal, regardless of our role in the concert – ranging from audience member to musician to conductor. It provides the right combination of energy and digestibility for the long night ahead. Also, the taste is just how we appreciate it most. I hope you enjoy this version and that it inspires you to create a signature pasta sauce that reflects your physical and emotional roots.

Ingredients:

Olive oil

8 large tomatoes, with a cross cut into the skin at the bottom (this will make removing the skin after boiling easier)

8 mushrooms

1 pinch dried garlic

Topping:

Fresh sliced mozzarella cheese, to taste

8 fresh basil leaves, cut into thin slices (I use cooking shears to snip it over the pasta)

Good salt (I like Fleur de sel)

Fresh ground pepper

Method:

Prepare a pan of boiling water, and cook whole tomato (with a cross/slit cut into the bottom) for 30 seconds. Remove and peel the skin off. Cut into 1 centimeter squares

Slice mushrooms very thin and fry in about 3 tablespoons of olive oil. Add a pinch of dried garlic and fry until mushrooms begin to brown. Add the chopped, peeled tomatoes and continue to cook about 3 minutes. Add Fleur de sel (or salt) and fresh

Serve with fresh Tagliatelle, and top with thin-sliced mozzarella and freshly ground pepper

Enjoy!