

[Stella Cadente](#)

Fusilli Salad with Asparagus and Smoked Mozzarella

Posted by Administrator on March 19, 2012 in [Pasta & Rice](#)

(using Stella Cadente Meyer Lemon Olive Oil)

Ingredients:

1 lb. slender asparagus, diagonally cut into 3 inch pieces
1/2 lb. fusilli or other shaped dry pasta
1/2 cup Stella Cadente Meyer Lemon Olive Oil
2 tbsp slivered garlic
1/2 cup dry white wine (a pinot grigio, sauvignon blanc, etc)
1 large roasted red bell pepper and cut into ½ inch pieces
1 large roasted yellow bell pepper and cut into ½ inch pieces
1 cup seed and slivered plum tomatoes
1/4 cup coarsely chopped fresh basil
2 tsp chopped fresh mint Sweet Rice Wine Vinaigrette(see recipe)
Sea salt and freshly ground black pepper
1/2 lb. smoked mozzarella cheese, sliced into thin rounds
1/4 lb. paper-thin slices of prosciutto or hot coppa salami
Garnish: Fresh basil sprigs

Directions:

In large pot of lightly salted boiling water, blanch the asparagus until crisp-tender, about 2 to 3 min. Using skimmer, remove asparagus from pot and immediately run cold water over it to stop the cooking. Drain and set aside.

Return the asparagus water to boil. Add the pasta to the pot and cook until just al dente. Drain the pasta and immediately run cold water over it to stop the cooking. Drain, transfer to a large bowl, and toss with 2 tbsp of Stella Cadente L'Autunno Extra Virgin Olive Oil.

In a small saute pan, heat the remaining EVOO and saute the garlic over low heat until soft but not brown. Add the wine and increase the heat to moderate. Cook 3 to 4 minutes or until most of the wine has evaporated.

Combine the pasta with the asparagus, roasted peppers, tomatoes, basil, and mint. Add the garlic and wine mixture. Toss to combine. Add enough of the Sweet Rice Wine Vinaigrette to coat the ingredients thoroughly. Season with salt and pepper to taste.

Serve the pasta surrounded by the mozzarella and prosciutto. Garnish with the basil sprigs.
Sweet Rice Wine Vinaigrette

Ingredients:

1/4 cup rice wine vinegar
1/2 tsp sea salt
1 tsp Dijon-style mustard
2 tsp light-brown sugar
1 tsp minced garlic

1/2 cup SC Meyer Lemon Olive Oil
fresh ground pepper

In a medium bowl, whisk all the ingredients together.

Recommended wine: The smoky mozzarella beautifully plays off a fruity chardonnay

Modified recipe from John Ash, "From Earth to Table"

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