

# International Cooking

## One Of Italy's Best Kept Culinary Secrets Reaches America

(NAPSA)—One of Italy's best kept culinary secrets has made its way to America, ready to be savored as a beverage and a flavorful addition to a wide variety of favorite foods—lemoncello.

For more than a century, Italians have enjoyed lemoncello traditionally made by soaking the peel of lemons from Italy's Amalfi coast in pure alcohol. Typically served "neat" (as an ice-cold drink) after a meal, lemoncello has become an essential part of the Italian dining experience, the refreshing finale to a meal shared with family and friends.



Caravella Limoncello, based on a family recipe dating from 1898, also provides a tart yet sweet twist that complements many foods, from entrees to desserts. From fettuccine, scampi and risotto to crepes, sorbets and sauces drizzled over fruit, lemoncello is extremely versatile and easy to use, and lends a syrupy richness that enhances the feel of many dishes. For those who also enjoy orange flavors, Caravella Orangetello, a liqueur made from Sicilian oranges, provides similar zing for numerous recipes.

To help you sample the world of flavors lemoncello and orangetello offer, here are several recipes. Featured are Shrimp Limoncello, a tribute to the seafood and beverages that are inseparable parts of Southern Italian culture, devel-



oped by chef Robert Carmosino of Sole Restaurant in Oceanside, N.Y.; Fettuccine Caravella, a tangy version of a classic Italian dish; and Fruit Salad Caravella, a light note perfect for following a hearty Italian meal.

### SHRIMP LIMONCELLO

- 28 Large shrimp
- Flour (for dusting shrimp)
- 2 Oz. olive oil
- 1 Tbsp. chopped garlic
- 2 Tbsps. shallots
- 4 Oz. Caravella Limoncello
- 8 Oz. chicken consommé
- 1 Tbsp. tomato paste
- $\frac{3}{4}$  Stick butter
- Salt/pepper to taste

Peel and de-vein shrimp. Dredge shrimp lightly in flour. Place shrimp in medium to hot saucepan with olive oil; sauté lightly, about 2 minutes on each side. Remove shrimp from pan, also empty oil, but do not wipe out pan.

Add garlic and shallots to pan; sauté on medium heat until light golden. Pour in Caravella Limoncello and consommé and stir in tomato

paste. Raise heat and bring ingredients to a boil. Add shrimp and butter (latter cut into pieces). Let sauce reduce and thicken until it is the consistency of heavy cream, but do not overcook shrimp; may need to remove shrimp before sauce is finished cooking. Stir in salt and pepper to taste. Serve immediately with fettuccine or risotto and sautéed spinach. Serves 4.

### FETTUCCHINE CARAVELLA

- 1 Lb. fettuccine
- 1 Oz. butter
- 4 Oz. boiled ham
- 1 Oz. chopped fresh parsley
- 4 Oz. cream
- 4 Oz. Caravella Limoncello
- 1 Oz. freshly grated Parmesan cheese
- Salt to taste

While cooking the fettuccine until "al dente," brown in a shallow pan butter, boiled ham and chopped parsley. Transfer ingredients to a shallow bowl. Drain the fettuccine and add to the bowl. Add cream, Caravella Limoncello and Parmesan. Stir well; add salt to taste. Serve immediately. Serves 6.

### ORANGECELLO FRUIT SALAD

Pour Caravella Orangetello over fruit salad and add a scoop of vanilla ice cream.

For more recipes, visit [www.bartonbrands.com/carlimoncello.html](http://www.bartonbrands.com/carlimoncello.html).