



WILD. NATURAL. SUSTAINABLE.

Creste di Gallo all' Amatriciana
by Jarett Appell from Stella 34 Trattoria NYC

Creste di Gallo Pasta

Ingredients

300 g. Durum flour
100 g. '00' flour
130 g. Escarole puree

Blanch escarole in boiling unsalted water and cool rapidly in an ice bath. Puree blanched escarole in a blender until smooth. Using a mixer, combine all ingredients in a mixing bowl and mix with a dough hook. Roll out your pasta. If you don't have a pasta extruder, make your favorite tube shaped pasta.

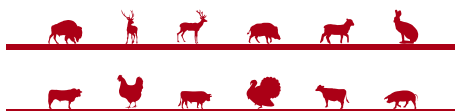
Roasted Pork Butt

Ingredients

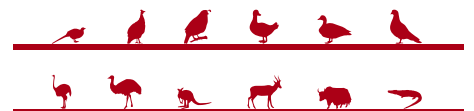
1 ea. 8-9 lb. [Fossil Farms Berkshire Boston Butt](#)
½ cup salt
4 tbsp. black pepper
2 tbsp. oregano
2 tbsp. Aleppo pepper
2 tbsp. ground chili flakes
2 tbsp. fennel pollen
2 qt. white wine
2 qt. chicken stock

On a large roasting pan, butterfly pork butt, press down meat and season with all spices thoroughly. Allow seasoned pork to sit for 24 hours. Pre-heat oven to 325 degrees. Add wine and chicken stock to the pork in the pan, cover with parchment paper and foil, and roast in the oven for approximately 3 hours, until fork tender. Remove from oven, pull meat apart and set aside.

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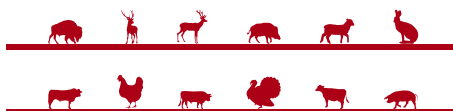
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Amatriciana Sauce

Ingredients

8 oz. pulled pork from [Fossil Farms Berkshire Boston Butt](#)
16 oz. crushed whole peeled tomato
3 tbsp. Calabrian chili paste
8 oz. Fossil Farms Mangalitsa pancetta
8 oz. rendered fat from Fossil Farms Mangalitsa pancetta
2 cup red onion, sliced thin
8 oz. Pecorino cheese, grated
Salt and chili flake to taste

Slice and cut pancetta into half inch slices and begin to render in a sauté pan on low heat. Once pancetta is rendered and crispy, remove and set aside. Using the same sauté pan with the remaining fat, turn the heat up high until it begins to smoke lightly. Add the pulled pork and cook until caramelized. Add onion and toss until blistered, but not caramelized. Mix in the chili paste, rendered pancetta fat and crushed tomato. Slowly simmer sauce as you cook the pasta. Add pasta to a pan with sauce and fold in pecorino cheese, reserving enough for garnish. Season with salt and chili pepper to taste.



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