



PICI

INGREDIENTS

400g of flour
(for 4 people - Italian rule
is 100g of flour per person)
1 medium egg
Water

DIRECTIONS

1. Add the flour to a large bowl, then add the egg and slowly add water a little at time. Continue to mix until it forms a smooth dough. Once it is the correct consistency, add it to a clean, floured bowl and cover. Let it sit for at least an hour- this allows it to become more elastic/easier to work with.
2. Flour your work surface and remove the dough from the bowl. Use a rolling pin to flatten the dough. The trick here is you want to roll over the dough twice, turn the dough and roll again and then flip the dough upside down and repeat this until you've reached the desired thickness. This keeps the shape of the dough even.
3. Pici is a thicker pasta, so we want the dough to be about $\frac{1}{2}$ inch thick. When you get the dough to this thickness, use a knife and cut long, even strips. Using your hands roll each strip to be even and circular. When all the pici have been rolled, boil them in salted water for 30 seconds. Serve with your favourite sauce - Lia recommends her homemade tomato sauce.

DONNA LAURA ALI ROSSO

CASTELNUOVO BERARDENGA, TUSCANY, ITALY



- This Sangiovese-based wine combines equal parts of two distinct clones, F9 and CH-20, to create a beautifully balanced profile. The F9 clone brings vibrant fruit characteristics, while CH-20 adds structure and depth.
- A touch of Cabernet Sauvignon is carefully integrated to enhance complexity, with 5% aged for 10 months in third-passage barriques to add subtle layers of richness.
- Fermented and aged in stainless steel for 10 months, this process ensures a bright, pure expression of fruit with a refined, elegant finish.
- Named "Ali," meaning "wings" in Italian, it honors Lia Tolaini-Banville's daughter, her "little angel." The label, featuring Cupid, reflects the wine's romantic nature, making it a thoughtful blend of passion, quality, and art.



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