

La Vita Vera

Volume 1, No. 2
Fall/Winter 2003



*“Friendships
are made and
reinforced
around
the table.”*

Paolo Pierallini
Lucca, Italy

*Mamma Ro was
founded in Lucca, Italy,
in the 1960s by two
brothers, Paolo and
Mario Pierallini, who
named the company
after their mother,
Rosanna.*

*Their vision was to
offer a line of craftsman-
made products from
around the world that
celebrates la vita vera
...true living...where
shared experiences in
supportive environments
are essential to a
life well lived.*

940 N.W 23rd Avenue
Portland, OR 97210
(503) 241-4960
1-888-626-6276

220 “A” Avenue
Lake Oswego, OR 97034
(503) 699-7476



WAREHOUSE OUTLET:
1801 NW Upshur Street
Portland, OR 97209
(503) 274-0687
outlet open Thursdays and
Fridays, 11 a.m. to 4 p.m.

www.mammaro.us



Fish! Candles! More Candles!

The warm, flickering light of candles can transfer any evening into a magical one. And we have handcrafted ones in all shapes and sizes, from huge multi-wick candles in floor stands to hefty rustic round globes, to ice-cream cone swirls, to classic tapers. We even have fish to hold them. **BIG fish!**

This newsletter is available as a full-color downloadable pdf on our website.



MammaRo

ITALIAN CERAMICS & HOME ACCESSORIES

For the holidays and into the cold months of winter, simple things can add such richness to our lives. A chicken or turkey roasting in the oven with a few herbs infuses an entire home with comforting aromas. A steaming bowl of polenta topped with rich tomato sauce and a grating of Parmesan Reggiano is simple, hearty goodness.

Our hungers change as the temperatures drop outside. We want comfort and warmth.

The environment in which we live can nourish us, just as the food on our plates nourishes our bodies.

Set your table with our new hand-loomed fabrics and rustic red dinnerware (below right), or the handmade Toscana series of pottery (below left).

Use Mamma Ro's stove-top-safe ceramic cookpots to make a pot of risotto. The stoneware holds the heat needed to slowly cook the rice to perfect doneness.

Risotto is an ideal first course when the main course is a simple roasted leg of lamb, chicken, or this turkey prepared by Mario and Rita Pierallini in Lucca, Italy.



Risotto Milanese

Risotto is a rice dish like no other. Prepared in an open pot, with the liquid added slowly over the cooking time, the special, short-grain Carnaroli or Arborio rice turns creamy and tender. Any number of ingredients may be added to create dozens of different risottos, but this saffron-infused version from Milan is a classic.

Because the dish must be stirred while it cooks, make the kitchen the pre-meal gathering place for family and friends...and put them to work!

1 oz. dried porcini mushrooms
1/4 tsp. saffron threads (more if you like a strong saffron taste)
1/2 cup white wine
5 tablespoons butter (unsalted preferred)
1 small onion, diced
1/4 cup diced pancetta (Italian bacon)
2 cups Carnaroli or Arborio rice
4 cups rich chicken broth (homemade stock is best)
1/2 cup freshly grated parmesan (parmigiano-reggiano) cheese
salt and freshly ground pepper to taste

Heat the wine and soak the saffron threads for 15 minutes.

Bring the broth to a slow, steady simmer. Add a ladleful to the dried porcini. Let them soak for 15 minutes.

In a large, heavy saucepan, melt 4 tablespoons of butter over medium heat. Sauté the onion and pancetta until the onion is soft and translucent. Add the rice and sauté about 5 minutes more.

Stir in the wine with the saffron. Cook, stirring, until the wine evaporates. Add the porcini and broth. Cook, stirring, until the broth evaporates. Begin adding more hot broth, one ladle at a time, cooking until the liquid is absorbed into the rice before adding the next ladleful. Stir frequently to keep the rice from sticking. And never let the rice drown in the liquid. Test after about 15 minutes. When done, the grains of rice are creamy on the outside, with just a little resistance to the bite on the inside, but not chalky. Total cooking time will be 25-30 minutes if your heat is correct. (Low heat will make the rice mushy.)

When the rice is done to perfection, stir in 1 tablespoon of butter and the parmesan cheese. Turn into a rustic red bowl, gather around the table, and enjoy.

Makes 4 servings.

