

Great Ideas * Entertaining, Food, Travel and Home

Batali, a supporter of the charity Cook for the Cure, suggests you use this recipe to raise money for breast cancer research by hosting a potluck July 16-18. For more details, go to cookforthe.cure.com.

FOOD

PENNE WITH SUMMER SQUASH & RICOTTA

Serves 6

- Kosher salt
- 1 cup whole milk ricotta
- 6 tbsp. extra virgin olive oil
- ½ cup grated Parmigiano-Reggiano
- 1 lb. summer squash, cut lengthwise in half and sliced into ½-in.-thick pieces
- Flaky sea salt
- 1 lb. penne pasta
- 6 tbsp. coarsely chopped fresh mint
- Coarsely ground black pepper

1. Bring 6 quarts of water to a boil in a large pot and add 3 tbsp. kosher salt.

2. Whisk ricotta and 3 tbsp. olive oil in a small bowl. Whisk in Parmigiano evenly. Mix in 2 tbsp. warm water (add another if needed to thin consistency).

3. Heat remaining 3 tbsp. olive oil in a large pot over medium heat. Add squash and cook, stirring regularly, until golden brown, 4 to 5 minutes. Season well with sea salt; remove from heat.

4. Cook pasta in boiling water until it's al dente. Drain and reserve ½ cup of the pasta water.

5. Add pasta and reserved water to the squash. Cook again over medium heat, stirring well. Cover, reduce heat to low and steam for 2 minutes.

6. Stir in mint, add sea salt and pepper if needed, and pour pasta into a serving bowl. Garnish with whipped ricotta. Serve.



Recipe adapted from Batali's *Molto Gusto* (Ecco, 2010) cookbook.

Mario Batali's...

SUMMER PASTA DISH

The superstar chef offers up an easy-to-make recipe that's perfect for the season



"This dish is simple and ideal for a summer party," says Batali.

FROM TOP: MELANIE DINEA, QUENTIN BAUCON