



**EASY MOTHER'S DAY RECIPES WITH ROSANNA SCOTTO & HER KIDS**



**LA DOLCE MANGO (MOCKTAIL)**

Ingredients

1.5 oz Fresh Mango puree

0.5 oz ginger syrup

0.75 oz lime juice

4 oz club soda

Garnish: lime wheel, mint

Procedure: mix and shake all ingredients except for the club soda!

## CHITARRA CACIO E PEPE

2 servings

200g (7 oz) **chitarra pasta**

15g **butter** (about 1 tablespoon) — *only at the very end*

90g **Pecorino Romano**, very finely grated (like almost a powder)

1 teaspoon **freshly ground black pepper** (use Tellicherry pepper if you want the best aroma)

**Salt** (for pasta water — go light, same as before)

½ cup **reserved pasta water**

### Chef's Technique:

**Grate the Pecorino as finely as possible** — it should almost look like dust (this makes it melt properly without clumping).

**Boil pasta in very lightly salted water.**

Important: **Use less water than usual** (so the pasta water gets *extra starchy* — this helps emulsify the sauce).

While the pasta is cooking, **toast the black pepper** in a large dry pan over low-medium heat until fragrant (~30 seconds).

**Add a small ladle of hot pasta water** into the pan with the pepper.

Simmer gently to infuse the water with pepper flavor.

**Drain pasta** about 1 minute before it's fully al dente, and **transfer it directly into the pepper water.**

**Toss vigorously** to start coating the pasta.

Remove the pan from heat.

**Wait 30 seconds** to cool it slightly (this prevents the cheese from clumping).

**Mix the finely grated Pecorino Romano with a splash of warm pasta water in a bowl first,** making a *cheese paste*.

**Add the cheese paste** to the pasta and **toss vigorously** off the heat, adding tiny bits of pasta water as needed, until you get a glossy, silky, creamy sauce.

Finally, add **1 tablespoon of cold butter** at the very end to make it even silkier.

Plate immediately, and top with a little more pepper if you want.

## Meringue Ice Cream Sandwiches

### Ingredients for the Meringues (makes about 8 sandwiches):

4 large **egg whites** (room temperature)  
1 cup **granulated sugar**  
¼ teaspoon **cream of tartar** (helps stabilize, optional but recommended)  
1 teaspoon **vanilla extract** (or almond extract if you want)  
A pinch of **salt**

### Make the Meringue Cookies:

Preheat oven to **225°F (110°C)**.

Line 2 baking sheets with parchment paper.

In a clean, dry bowl, beat the egg whites on medium speed until **frothy**.

Add **cream of tartar** and pinch of salt. Continue to beat until **soft peaks** form.

Increase speed to high and **slowly add the sugar**, 1 tablespoon at a time, beating until stiff, glossy peaks form.

Beat in **vanilla extract**.

Transfer meringue to a piping bag (or spoon it), and **pipe or dollop** 2.5–3 inch diameter rounds onto the baking sheets. You want them to be *relatively flat*, not mountain-shaped (easier for sandwiches).

Bake for **1½ hours**, then **turn the oven off** and let the meringues sit in the oven with the door closed for another **1 hour** to dry out completely.

Cool fully before handling.

Scoop your favorite flavor of ice cream in between and enjoy!

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