

PALLINI



Celebrate Your “Zest For Life” With Pallini Limoncello This Holiday Season

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Icy. Cozy. A special treat for this special season, Pallini Limoncello is especially elegant for holiday soirees and impeccable gift-giving.

Melt the wintery chill away with an icy blast of Pallini Limoncello. Distilled in Rome by the venerable Pallini family, the same family that created the renown Romana Sambuca, the family’s recipe for this sophisticated liqueur dates back to 1875.

Pallini Limoncello is artfully distilled employing only the finest sun-kissed lemons from the Amalfi Coast. These Sfusato Amalfitano lemons are prized as a citrus delicacy for their sweetness and low acidity. These lush Neapolitan lemons provide Pallini Limoncello with its pristine finish. Diaphanous and freshly sweet. A gossamer texture, though crisp and brisk as wintery twilight. The Wine Enthusiast has called Pallini Limoncello “superb,” and the liqueur is the recipient of a Gold Medal in the San Francisco World Spirits Competition.

Pallini Limoncello is delightful as an aperitif or dessert cordial, or blended into risotto or tiramisu, or drizzled atop decadent desserts. Also inviting as an “intermezzo” thanks to its vivid yet mellow polish.

Savvy hosts and hostesses might feature Pallini Limoncello this season to accent festive events. Drizzle in champagne for extra sparkle, or serve straight up icy in a frosted glass or chocolate cups...let your imagination glow. The popular Italian chef Giada de Laurentiis recently featured Pallini Limoncello on her Food Network series. The liqueur also lends its sophisticated taste and elegant finish to a variety of cocktails during this winter season. Pallini Limoncello is also ideal for holiday gifting.

To purchase Pallini Limoncello for your holiday event, visit **www.castlebrandsinc.com** to find a distributor near you.

Celebrate the season with a pour of Pallini Limoncello. Buone Feste!

Recipes

Primo chef extraordinaire, Roberto Donna is lauded for the acclaimed Galileo restaurant. The Wine Spectator called Galileo one of the “10 Best Italian Restaurants in America,” and honored Chef Donna with its Grand Award of Excellence for Galileo’s comprehensive wine selection. Galileo was named one of the twenty finest Italian restaurants in the world by the President of Italy in 1996. Soon, Chef Donna will be resurrecting Galileo in a new location, scheduled to reopen in early January 2010.

www.robertodonna.com

from Roberto Donna

RISOTTO AL LIMONE

Ingredients:

14 oz of Carnaroli rice
 3 oz unsalted butter
 3 tablespoons heavy cream
 3 oz grated parmesan cheese
 Zest of 1 lemon
 1 shot of Pallini Limoncello
 1 quart vegetable stock

Place half of the butter in a sauce pan and sauté until foaming. Add the rice and cook, stirring with a wooden spoon or plastic spatula for two minutes in order to toast the rice. Add the stock a little at a time until the rice is cooked al dente. Remove from heat and add the cream, butter and parmesan cheese, stirring well until nice and creamy. Sprinkle with Pallini Limoncello and lemon zest just before serving.

PALLINI LIMONCELLO GELATO

Bon Appétit | August 2008 by Cristina Ceccatelli Cook

(from **www.epicurious.com**)

ingredients:

2 cups heavy whipping cream
 1/2 cup whole milk
 1/4 cup buttermilk
 1/4 cup mascarpone cheese
 4 coffee beans
 1 teaspoon finely grated lemon peel
 1 vanilla bean, split lengthwise
 4 large egg yolks
 1/2 cup sugar
 2 tablespoons fresh lemon juice
 1/4 cup Pallini Limoncello plus additional for serving

Preparation:

Whisk first 6 ingredients in large saucepan. Scrape in seeds from vanilla bean; add bean. Cook over medium-high heat until bubbles form at edges, stirring occasionally. Remove from heat, cover, and let steep 15 minutes.

Whisk egg yolks, sugar, and lemon juice in large bowl until thick and smooth. Slowly whisk warm cream mixture into yolk mixture. Return custard to same saucepan. Stir over medium heat until custard thickens enough to coat spoon and thermometer registers 180°F, about 6 minutes; do not boil. Pour custard into medium bowl. Stir in 1/4 cup Pallini Limoncello. Chill custard until cold, stirring occasionally, at least 4 hours.

DO AHEAD: Can be made 1 day ahead. Cover and keep chilled.

Process custard in ice cream maker according to instructions. Transfer to container; cover and freeze up to 2 days. Scoop gelato into glasses. Drizzle with additional Limoncello and serve.

makes 4 servings

LEMON FLAME ROLL

by Executive Chef Takashi Okamura from Sushi Damo, Rockville, MD

www.sushidamo.com

Sushi Damo offers the ultimate in cutting-edge Japanese cuisine. Executive Chef Takashi Okamura presided at the renowned Japanese restaurant Makoto for over a decade, during which time he was chosen by Food & Wine Magazine as one of America’s top sushi classicists.

Thinly Sliced Raw Yellowtail, Jalapeño, and Scallion inside; Topped with Thinly Sliced and Lightly Seared Ahi Tuna, Yuzu, Tobiko; Drizzled with Pallini Limoncello Liqueur

Shiso Pallini Drop by Christine Choi, mixologist

3/4 oz Pallini Limoncello
 3/4 oz Vodka
 1/2 oz Elderflower Liqueur
 1/2 oz Cointreau
 Juice of 2 lemon wedges
 1 Shiso Leaf (Japanese mint), hand torn into small pieces
 Garnish: 1 Shiso Leaf
 Mix all ingredients in shaker with ice. Shake and pour into chilled martini glass.

Garnish with 1 Shiso Leaf.

