



Fratelli Perata Winery

Fratelli Perata copycat of The Poor Italian Café Dressing

If you have been in our tasting room, you may know that winemaker Gino's wife Carol was born and raised in Seattle, WA. Seattle was home to great Italian restaurants like Rosellini's. Among many was Mario Batali's Dad's Salami near Pike's Place Market. You can still find Rosellini's Fine Cakes and Baked Goods near Ballard (Scandinavian section), but no longer the other great lunch spot, The Poor Italian Café. Luckily, the recipe for their salad dressing was published long ago in the Seattle Times. We were happy when egg substitute became available in grocery stores, so this is adapted from the Café's use of raw eggs. And anchovies. Well, Norwegian Carol learned from Italian Gino that these can actually be a good thing. Use anywhere you need a dressing, but pasta salad is a definite yes. Cheese or meat tortellini leap to mind with the Petit Verdot.

1/3 cup egg substitute
1/2 cup plus 2 tbsp olive oil
6 anchovies
4-6 medium cloves garlic, peeled and coarsely chopped
3/4 tsp dry mustard
3/4 tsp freshly ground black pepper
3/4 tsp salt
1 tbsp lemon juice
1/2 cup plus 1 tbsp red wine vinegar

In a food processor or blender process the egg substitute about 20 seconds; very slowly add the olive oil and blend to a mayonnaise consistency. Transfer to a bowl.

Combine the anchovies and garlic in a food processor and pulse it so it still has some texture. Stir into mayonnaise base. Whisk in the mustard, pepper, salt, and lemon juice. Slowly add the vinegar. Refrigerate covered.

Note: The original recipe called for using raw eggs in the dressing. Egg substitute, which is pasteurized, was used with good results.