



Featured Chef of the Month

FRANCESCO SECCHI

Ferrari's Italian Villa
14831 Midway Road
Addison, Texas 75001

www.ferrarisrestaurant.com

Born on the Italian island of Sardinia, Francesco Secchi began studying the fine art of cooking at 14. Every aspect of service was covered in his school, from seating guests to knowing when to approach to avoid interrupting conversations. Francesco soon put his skills to work managing the dining room on a large cruise ship while picking up new recipes, languages and friends from around the world.

Working with 1500 crew members from 45 different countries is an incredible experience in interpersonal relations, one that Francesco describes as "just like a family." The "family" became even more personal when Francesco met the young woman who oversaw the gift shop and beauty salon. As Mr. & Mrs. Secchi, Jane, from Great Britain, and Francesco worked together on cruise lines for 11 years.

In 1981, the couple chose to make Dallas their home. They opened their first restaurant in downtown Dallas in 1983. Then they built and moved to the Addison restaurant in 1994. Two years ago, they added a Grapevine location. Three sons, Stefano, Gavin, and Gianni all graduated from Jesuit High school. Stefano went to the Culinary Institute of America in Hyde Park upstate New York and then earned a degree in Economics at SMU. He is executive chef at the restaurant. Gavin, a graduate of St. Edwards in Austin, is a Brewmeister in McKinney. Gianni has just completed an economics degree at Kansas University.

Francesco is sharing his family recipe for Scampi alla Fiamme.



Scampi alla Fiamme

(This is the classic shrimp scampi, cooked tableside at Ferrari's. Nonna would not be very happy if she knew we'd let it get out. Buon appetito!)



Ingredients:

- 5 large shrimp, peeled and de-veined
- Extra virgin olive oil
- 1 tbsp garlic, minced
- ¼ cup white wine
- 3 tbsp brandy
- 1 small handful of linguini pasta
- ¼ cup of sun-dried tomatoes
- 4 kalamata olives, pitted removed and coarsely chopped
- ¼ cup of pesto

Directions:

- Have a pot of boiling salted water ready and drop in the linguini pasta.
- Meanwhile, in a medium sized pan under medium heat, add the olive oil. Season the shrimp with salt & pepper and add to the pan. Cook on one side for 4 minutes, flip over and add the garlic, sun-dried tomatoes, olives, white wine, then brandy.
- Cook for an additional 2 minutes and drain the pasta. Add the pesto to the sauce and toss everything with the pasta. Serve – delicious!

Yield: 1 nice pasta
Active Prep: 10 minutes

Difficulty: Easy
Inactive Prep: 5 minutes