IL PORCELLINO®

VODKA SAUCE

Yield: 4 Servings



INGREDIENTS

1 Tbsp. olive oil

1 shallot, finely diced

2 small cloves of garlic, minced

1 Tbsp. vodka

1 28-oz. can whole tomatoes, use about ¾ of it (about 2⅔ cups)

1 Tbsp. sugar

salt, to taste

½ Tbsp. chopped basil

1 cup of heavy cream

½ cup mascarpone cheese

1½ Tbsp. cream cheese

METHOD

1. Heat olive oil in a large saucepan over medium heat. Add the shallots and cook until translucent, about 3–4 minutes.
2. Add the roasted garlic and stir for 1 minute until fragrant.
3. Pour in the vodka and cook until reduced, about 2 minutes.
4. Add the canned whole tomatoes, sugar, salt, and basil. Bring to a gentle simmer and cook for 40 minutes, stirring occasionally.
5. Stir in the heavy cream, mascarpone, and cream cheese. Simmer for 20 minutes.
6. Turn off the heat. Using an immersion blender, blend the sauce until completely smooth, or transfer sauce to a standard blender or food processor and blend until smooth.

©2025 A LETTUCE ENTERTAIN YOU® RECIPE