



Disney Dinner & a Movie

LUCA





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APPETIZER

Bruschetta

DRINK

Deep Blue Sea
Lemonade Cocktail

MAIN DISH

Trenette al Pesto

DESSERT

Strawberry Gelato

MOVIE FUN FACTS:

- When Luca is a sea monster, he has 3,436 scales on his body.
- All of the background kid voices you hear in LUCA are local children in Italy
- Pixar's signature A113, the number on a CalArts classroom where many filmmakers studied, appears on a train ticket
- To get the movements of Luca and his family right when they swim, the animation team studied salt-water iguanas!





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CLASSIC BRUSCHETTA

INGREDIENTS

- 4 tbsp. Extra-virgin olive oil
- 2 Cloves garlic, thinly sliced
- 4 large Tomatoes, diced
- 1/4 c. Thinly sliced basil
- 2 tbsp. Balsamic vinegar
- 1 tsp. Kosher salt
- 1 large baguette, sliced 1/4" thick
- Extra-virgin olive oil, for brushing
- 2 cloves garlic, halved

DIRECTIONS

1. In a medium skillet over medium-low heat, heat oil. Add garlic and cook until lightly golden, 2 to 4 minutes, then remove from heat and let cool.
2. In a large bowl, toss together tomatoes, basil, vinegar, and salt.
3. Add garlic and oil from skillet and toss to combine. Let marinate for at least 30 minutes.
4. Meanwhile, preheat oven to 400°.
5. Brush bread on both sides lightly with oil and place on large baking sheet.
6. Toast bread until golden, 10 to 15 minutes, turning halfway through.
7. Let bread cool for 5 minutes, then rub tops of bread with halved garlic cloves.
8. Spoon tomatoes on top of bread just before serving.





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TRENETTE AL PESTO

INGREDIENTS

- 3 cups fresh basil leaves
- 2 tablespoons minced garlic
- 1/2 cup fresh parmesan
- 1/2 cup pecorino romano
- 1/3 cup pine nuts
- 3 gold potatoes; peeled and diced
- 2 1/2 cups fresh green beans; ends trimmed
- 1 lb trenette pasta (linguine will work as well)
- 2 teaspoons salt
- 1/2 cup olive oil plus 1 tablespoon

DIRECTIONS

1. Place a pasta pot with water on to boil. Add one teaspoon salt and one tablespoon olive oil.
2. Once it starts boiling, add the diced potato to the water.
3. Cook for 4 minutes. Add in pasta.
4. Cook 8 minutes then add in the green beans. Cook until pasta is al dente.
5. Strain pasta but reserve some pasta water to help when mixing the pesto and set aside.
6. Using a food processor, blend together the one teaspoon salt, basil, garlic, cheeses, 1/2 cup olive oil, and pine nuts. If your family is nut-free, leave the pine nuts out.
7. In a serving bowl, add about a 1/3 cup pasta water and two heaping spoonful's of pesto. Add pasta, potatoes, and green beans. Toss well.





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DEEP BLUE SEA COCKTAIL

INGREDIENTS

- 4 ounces UV Blue Vodka
- 4 ounces Lemonade
- Ice
- Sliced lemons to garnish

DIRECTIONS

1. Fill a 12 ounce glass about $\frac{3}{4}$ of the way full with ice cubes.
2. Pour in the vodka.
3. Pour in the lemonade.
4. Stir to combine.
5. Garnish with lemon slices and serve.

To make a mocktail, use the lemonade and add a bit of blue raspberry drink mix for the blue color.





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STRAWBERRY GELATO

INGREDIENTS

- 2 cups Whole Milk
- 4 Large Egg Yolks, room temp
- 3/4 cup Granulated sugar
- 1 cup Heavy Whipping Cream
- 3/4 teaspoon Salt
- 2 teaspoons Vanilla Extract
- 1 1/4 cups Strawberries, pureed
- 1 tablespoon Sugar

DIRECTIONS

- Add the milk to a saucepan and heat on medium-low until it comes to a gentle simmer.
- In a medium bowl, whisk the egg yolks & sugar until smooth. Slowly pour in the hot milk while whisking continuously.
- Pour custard mixture back into the saucepan and place it on low heat.
- Cook, stirring frequently with a wooden spoon for 6-8 minutes or until the custard has thickened slightly. Do not bring it to a boil or it will curdle.
- Pour the mixture through a fine sieve into a new bowl and let cool down at room temperature, stirring every 5 minutes or so.
- Add in salt and vanilla and mix.
- Once completely cooled, cover and refrigerate until very cold, at least 4 hours.
- When the custard base is cold, whip the cream on high speed until peaks form.
- Gently fold the custard into the whipped cream until smooth and thickened. Don't beat the mixture or the whipped cream will deflate.
- Stir together the pureed strawberries and sugar until the sugar has dissolved.
- Then stir the strawberry mixture into the gelato base.
- Pour the gelato into a loaf pan or any freezer-safe container and place it in the freezer.
- After 30-60 minutes whip it up. Do this roughly 2-3 times until it thickens up.
- Freeze for another 4-5 hours or until frozen before scooping.

