

SHOW 517

ZUPPA DI VERDURA
ITALIAN VEGETABLE SOUP
TIMBALLO DI SALAME E FROMAGGIO
SALAMI AND CHEESE TART
ASPARAGI ALLA ACCIUGHE
ASPARAGUS WITH ANCHOVIES

Vegetable soups in the Italian repertoire often reflect the region of Italy where they are popular; the south contains tomato, garlic and oil; the center features beans; the north will include rice. Yet there are soups that do not give an indication of their location or origin and are simple in their approach. Such is our soup today. Onions, potatoes, celery, carrots and lettuce are simmered in rich chicken stock producing a simple but satisfying taste.

As a centerpiece of our meal we prepare a deep dish pie of ricotta, eggs, onion, garlic and salami. The crust is a flaky puff pastry dough for a light and crispy texture. A slice of this egg rich and salami spicy pie is served with blanched asparagus with an anchovy flavored sauce of garlic, egg yolks, lemon, parsley and olive oil.

ZUPPA DI VERDURA

2 medium Onion, chopped
1 tbs Olive oil
1 tbs Butter
4 medium Potatoes, diced
6 ribs Celery, chopped
4 large Carrots, sliced
8 cups Chicken stock
1 bunch Romaine lettuce, ribbed and torn into pieces

- Saute the onions in olive oil and butter until tender.
- Add the potatoes, celery and carrots.
- Saute ten minutes.
- Add the chicken stock.
- Simmer fifteen minutes.
- Add the romaine lettuce, salt and pepper.
- Simmer for ten minutes.

ITALIAN VEGETABLE SOUPTIMBALLO DI SALAME E FROMAGGIO

4 tbs Olive oil
2 Onions, chopped
1 clove Garlic, chopped
½ lb Salami, cut into cubes
½ cup Black olives, pitted
1 lb Ricotta cheese
2 tbs Parmesan cheese, grated
4 Eggs, hard cooked and chopped coarsely
Salt and pepper
2 sheets Prepared puff pastry dough
1 Additional egg blended with...
1 tbs Water

- Saute the onions in the olive oil for five minutes.
- Remove and allow to cool.
- Blend together the garlic, salami, olives, ricotta, parmesan, eggs, salt, pepper and onions.
- Roll one sheet of dough large enough to line the inside of a large deep tart pan.
- Line the tart pan with the dough.
- Fill the tart with the onion mixture.
- Roll the second sheet of pastry dough.
- Cover the tart and seal the edges.
- Make several slits to allow steam to escape.
- Glaze with egg/water wash.
- Bake at 400 degrees for thirty minutes.
- Remove from the oven and unmold.
- Serve hot or cold.

SALAMI AND CHEESE TARTASPARAGI ALLA ACCIUGHE

2 lbs Asparagus, peeled
10 Anchovy filets, chopped very finely
2 cloves Garlic, crushed
3 Egg yolks
4 Hard cooked egg yolks, mashed
2 tbs Lemon juice
Salt and pepper
1¾ cups Olive oil
1 tbs Parsley, chopped

- Simmer the asparagus in salted water about twenty minutes, covered.
- Mix together the garlic and hard cooked egg.
- Add the anchovies, egg yolks and lemon juice.
- Salt and pepper
- Whisk in the olive oil a little at a time.
- When sauce thickens add the parsley.
- Drain the asparagus and cool.
- Arrange on a serving plate.
- Pour some of the sauce over the asparagus and the rest on the side.

ASPARAGUS WITH ANCHOVIES