BRING ITALY HOME

A dinner from Basilicata at home

Four courses from Basilicata, home of Matera, in the instep of Italy's boot. Serves 4. Measurements are given in US cups and ounces, with metric in parentheses.

THE MENU

- **Antipasto:** Peperoni cruschi, crispy dried peppers
- **Primo:** Lagane e ceci, wide pasta with chickpeas
- **Secondo:** Lucanica, grilled fennel sausage
- **Dolce:** Calzoncelli, fried pastries with chestnut filling

ANTIPASTO

Peperoni cruschi

Crispy dried peppers · 15 minutes

YOU'LL NEED

- 1 bag dried sweet peppers or pepper chips
- scant ½ cup olive oil (100 ml)

HOW TO MAKE IT

1. If using whole dried peppers, remove the seeds and stems.
2. Heat the oil and fry the peppers for a few seconds until crisp. They burn easily.
3. Drain on paper towels and salt.

WINE

Aglianico del Vulture rosato, a rosé

PRIMO

Lagane e ceci

Wide pasta with chickpeas · 30 minutes

YOU'LL NEED

- 2 garlic cloves
- 1 small chili
- 14 oz wide pasta, such as pappardelle (400 g)
- 2 cans chickpeas, 15 oz each
- scant ½ cup olive oil (100 ml)

HOW TO MAKE IT

1. Soften the garlic and chili in the oil.
2. Add the chickpeas with their liquid and heat through. Mash some of them.
3. Cook the pasta and toss with the sauce and a splash of pasta water.

WINE

Aglianico del Vulture, a red

SECONDO

Lucanica

Grilled fennel sausage · 30 minutes

YOU'LL NEED

- 1⅓ lb fennel-flavored Italian sausage (600 g)
- 2 bell peppers
- 1⅓ lb potatoes (600 g)
- 4 tbsp olive oil

HOW TO MAKE IT

1. Cut the potatoes and peppers into pieces and roast in oil at 425°F (220°C) for about 30 minutes.
2. Grill or pan-fry the sausages until cooked through.
3. Serve together.

WINE

Aglianico del Vulture, a red

DOLCE

Calzoncelli

Fried pastries with chestnut filling · 1 hour

YOU'LL NEED

- 1 orange
- 1 egg
- 2 cups all-purpose flour (250 g)
- 1 jar chestnut purée, about 9 oz (250 g)
- 2 tbsp cocoa powder
- scant ½ cup honey (100 ml)
- 4 cups oil for frying (1 liter)

HOW TO MAKE IT

1. Mix the flour, egg, a splash of oil and water into a dough.
2. For the filling, mix the chestnut purée, cocoa and orange zest.
3. Roll the dough thin, add small spoonfuls of filling and fold into half-moons.
4. Deep-fry until golden and drizzle with warm honey.

WINE

Coffee

Shopping list

PRODUCE

☐ 2 garlic cloves
☐ 1 small chili
☐ 2 bell peppers
☐ 1⅓ lb potatoes (600 g)
☐ 1 orange

MEAT AND DELI

☐ 1⅓ lb fennel-flavored Italian sausage (600 g)

CHEESE AND DAIRY

☐ 1 egg

PANTRY

☐ 1 bag dried sweet peppers or pepper chips
☐ scant ½ cup olive oil (100 ml)
☐ 14 oz wide pasta, such as pappardelle (400 g)
☐ 2 cans chickpeas, 15 oz each
☐ scant ½ cup olive oil (100 ml)
☐ 4 tbsp olive oil
☐ 2 cups all-purpose flour (250 g)
☐ 1 jar chestnut purée, about 9 oz (250 g)
☐ 2 tbsp cocoa powder
☐ scant ½ cup honey (100 ml)
☐ 4 cups oil for frying (1 liter)

WINE

☐ Aglianico del Vulture rosato (antipasto)
☐ Aglianico del Vulture (primo)
☐ Aglianico del Vulture (secondo)
☐ Coffee (dolce)

Aglianico del Vulture can be found in good wine shops. Otherwise, ask for any Aglianico.