BRING ITALY HOME

A dinner from Friuli at home

Four courses from Friuli-Venezia Giulia, in Italy's northeast corner by Trieste. Serves 4. Measurements are given in US cups and ounces, with metric in parentheses.

THE MENU

- **Antipasto:** Prosciutto di San Daniele, air-dried ham with fruit
- **Primo:** Cjarsons, sweet and savory potato dumplings
- **Secondo:** Frico, crispy cheese and potato cake
- **Dolce:** Gubana, nut-filled pastry spiral

ANTIPASTO

Prosciutto di San Daniele

Air-dried ham with fruit · 10 minutes

YOU'LL NEED

- 1 honeydew melon or 4 figs
- 5 oz Prosciutto di San Daniele or other prosciutto (150 g)
- 1 package grissini breadsticks

HOW TO MAKE IT

1. Cut the melon into wedges or halve the figs.
2. Arrange the ham with the fruit on a platter.
3. Serve with the breadsticks.

WINE

Friulano, a white

PRIMO

Cjarsons

Sweet and savory potato dumplings · 1½ hours

YOU'LL NEED

- 1 lb 2 oz starchy potatoes (500 g)
- 3½ oz smoked or aged cheese (100 g)
- 7 tbsp butter (100 g)
- 1 egg
- 2⅔ cups all-purpose flour (300 g)
- ⅓ cup raisins (50 g)
- 1 tsp cinnamon
- 1 tbsp sugar

HOW TO MAKE IT

1. Mix the flour, egg and about scant ½ cup (100 ml) water into a dough and let it rest for 30 minutes.
2. Boil and mash the potatoes, then mix in the raisins, cinnamon and a pinch of sugar.
3. Roll the dough thin, cut circles and put filling in the middle. Fold into half-moons and press the edges.
4. Boil the dumplings in salted water for a few minutes.
5. Serve with melted butter and grated cheese.

WINE

Ribolla Gialla, a white

SECONDO

Frico

Crispy cheese and potato cake · 40 minutes

YOU'LL NEED

- 1⅓ lb potatoes (600 g)
- 1 onion
- 10 oz Montasio or another aged cheese (300 g)
- 2 tbsp butter (30 g)

HOW TO MAKE IT

1. Coarsely grate the potatoes and chop the onion.
2. Soften them in butter.
3. Mix in the grated cheese and press into a cake in the pan.
4. Cook over low heat until the bottom is crisp, flip and cook the other side.

WINE

Refosco dal Peduncolo Rosso, a red

DOLCE

Gubana

Nut-filled pastry spiral · 1½ hours

YOU'LL NEED

- 1 lemon
- 1 egg
- 1 package puff pastry
- 1 cup walnuts (100 g)
- ⅓ cup raisins (50 g)
- 3 tbsp pine nuts (30 g)
- ¼ cup sugar (50 g)
- 2 tbsp grappa or rum
- 1 tbsp cocoa powder

HOW TO MAKE IT

1. Heat the oven to 350°F (180°C).
2. Chop the nuts and mix with the raisins, pine nuts, sugar, cocoa, lemon zest and grappa.
3. Spread the filling over the pastry and roll it up. Coil the roll into a spiral.
4. Brush with egg and bake for about 45 minutes.

WINE

Picolit, sweet

Shopping list

PRODUCE

- ☐ 1 honeydew melon or 4 figs
- ☐ 1 lb 2 oz starchy potatoes (500 g)
- ☐ 1⅓ lb potatoes (600 g)
- ☐ 1 onion
- ☐ 1 lemon

MEAT AND DELI

- ☐ 5 oz Prosciutto di San Daniele or other prosciutto (150 g)

CHEESE AND DAIRY

- ☐ 3½ oz smoked or aged cheese (100 g)
- ☐ 7 tbsp butter (100 g)
- ☐ 1 egg
- ☐ 10 oz Montasio or another aged cheese (300 g)
- ☐ 2 tbsp butter (30 g)
- ☐ 1 egg

FROZEN

- ☐ 1 package puff pastry

PANTRY

- ☐ 1 package grissini breadsticks
- ☐ 2⅓ cups all-purpose flour (300 g)
- ☐ ⅓ cup raisins (50 g)
- ☐ 1 tsp cinnamon
- ☐ 1 tbsp sugar
- ☐ 1 cup walnuts (100 g)
- ☐ ⅓ cup raisins (50 g)
- ☐ 3 tbsp pine nuts (30 g)
- ☐ ¼ cup sugar (50 g)
- ☐ 2 tbsp grappa or rum
- ☐ 1 tbsp cocoa powder

WINE

- ☐ Friulano (antipasto)

☐ Ribolla Gialla (primo)

☐ Refosco dal Peduncolo Rosso (secondo)

☐ Picolit (dolce)

Friulano and Ribolla Gialla can be hard to find. Ask your wine shop for a crisp northern Italian white instead.