

BRING ITALY HOME

A Ligurian dinner at home



Four courses from Liguria, home of pesto and Cinque Terre. Serves 4. Measurements are given in US cups and ounces, with metric in parentheses.

THE MENU

- **Antipasto:** Focaccia genovese, olive oil focaccia
- **Primo:** Trofie al pesto, twisted pasta with basil pesto
- **Secondo:** Coniglio alla ligure, rabbit or chicken with olives and herbs
- **Dolce:** Pandolce genovese, raisin and pine nut sweet bread

ANTIPASTO

Focaccia genovese

Olive oil focaccia · 3 hours, mostly rising

YOU'LL NEED

- 4 cups all-purpose flour (500 g)
- 1 packet active dry yeast
- $\frac{2}{3}$ cup olive oil (150 ml)
- flaky sea salt

HOW TO MAKE IT

1. Mix the flour, yeast, $1\frac{1}{2}$ cups (350 ml) lukewarm water, 3 tbsp oil and 2 tsp salt into a dough.
2. Let it rise for an hour.
3. Press the dough into an oiled baking pan and let it rise for another hour.
4. Press dimples with your fingers, drizzle with oil and a little water, and sprinkle with flaky salt.
5. Bake at 450°F (230°C) for about 20 minutes.

WINE

Vermentino, a white

PRIMO

Trofie al pesto

Twisted pasta with basil pesto · 35 minutes

YOU'LL NEED

- 2 bunches fresh basil
- 2 garlic cloves
- 2 potatoes
- 5 oz green beans (150 g)
- 2 oz Parmigiano Reggiano (60 g)
- 1 oz pecorino (30 g)
- 14 oz trofie pasta (400 g)
- ¼ cup pine nuts (40 g)
- scant ½ cup olive oil (100 ml)

HOW TO MAKE IT

1. Blend the basil, garlic, pine nuts, cheeses and oil into a pesto.
2. Cube the potatoes and cut the green beans.
3. Cook the potatoes and beans in the same water as the pasta.
4. Drain and toss with the pesto and a splash of pasta water.

WINE

Cinque Terre DOC, a white

SECONDO

Coniglio alla ligure

Rabbit or chicken with olives and herbs · 1½ hours

YOU'LL NEED

- 2¼ lb rabbit or chicken legs (1 kg)
- 2 garlic cloves
- 2 sprigs rosemary
- 1 bunch thyme
- 1 jar black olives
- 3 tbsp pine nuts (30 g)
- ¾ cup dry white wine (200 ml)
- 4 tbsp olive oil

HOW TO MAKE IT

1. Brown the meat in the oil.
2. Add the garlic and herbs, then the wine.
3. Braise covered for about an hour.
4. Add the olives and pine nuts and cook for 15 more minutes.

WINE

Rossese di Dolceacqua, a red

DOLCE

Pandolce genovese

Raisin and pine nut sweet bread · 1½ hours

YOU'LL NEED

- 1 orange
- 1 egg
- 7 tbsp butter (100 g)
- scant ½ cup milk (100 ml)
- 2¾ cups all-purpose flour (350 g)
- ⅔ cup sugar (120 g)
- ⅔ cup raisins (100 g)
- ⅓ cup pine nuts (50 g)
- 1 tsp fennel seeds
- 2 tsp baking powder

HOW TO MAKE IT

1. Heat the oven to 350°F (180°C).
2. Mix the flour, sugar and baking powder. Rub in the butter.
3. Add the egg, milk, orange zest, raisins, pine nuts and fennel.
4. Shape into a round loaf and cut a triangle into the top.
5. Bake for about 45 minutes.

WINE

Sciacchetra, sweet

Shopping list

PRODUCE

- ☐ 2 bunches fresh basil
- ☐ 2 garlic cloves
- ☐ 2 potatoes
- ☐ 5 oz green beans (150 g)
- ☐ 2 garlic cloves
- ☐ 2 sprigs rosemary
- ☐ 1 bunch thyme
- ☐ 1 orange

MEAT AND DELI

- ☐ 2¼ lb rabbit or chicken legs (1 kg)

CHEESE AND DAIRY

- ☐ 2 oz Parmigiano Reggiano (60 g)
- ☐ 1 oz pecorino (30 g)
- ☐ 1 egg
- ☐ 7 tbsp butter (100 g)
- ☐ scant ½ cup milk (100 ml)

PANTRY

- ☐ 4 cups all-purpose flour (500 g)
- ☐ 1 packet active dry yeast
- ☐ ⅔ cup olive oil (150 ml)
- ☐ flaky sea salt
- ☐ 14 oz trofie pasta (400 g)
- ☐ ¼ cup pine nuts (40 g)
- ☐ scant ½ cup olive oil (100 ml)
- ☐ 1 jar black olives
- ☐ 3 tbsp pine nuts (30 g)
- ☐ ¾ cup dry white wine (200 ml)
- ☐ 4 tbsp olive oil
- ☐ 2¾ cups all-purpose flour (350 g)
- ☐ ⅔ cup sugar (120 g)

- ☐ ⅔ cup raisins (100 g)
- ☐ ⅓ cup pine nuts (50 g)
- ☐ 1 tsp fennel seeds
- ☐ 2 tsp baking powder

WINE

- ☐ Vermentino (antipasto)
- ☐ Cinque Terre DOC (primo)
- ☐ Rossese di Dolceacqua (secondo)
- ☐ Sclacchetrà (dolce)

Vermentino is easy to find. Ligurian reds are rare abroad, so ask for a light Italian red instead.