

BRING ITALY HOME

A Neapolitan dinner at home



Four courses from Naples and the Amalfi Coast. Serves 4. Measurements are given in US cups and ounces, with metric in parentheses.

THE MENU

- **Antipasto:** Caprese, buffalo mozzarella, tomato and basil
- **Primo:** Spaghetti alle vongole, spaghetti with clams
- **Secondo:** Pesce all'acqua pazza, fish poached with tomato and garlic
- **Dolce:** Babà with limoncello, rum-soaked cakes, with lemon liqueur on the side

ANTIPASTO

Caprese

Buffalo mozzarella, tomato and basil · 10 minutes

YOU'LL NEED

- 4 ripe tomatoes
- 2 balls buffalo mozzarella, about 9 oz total (250 g)
- 1 bunch fresh basil
- olive oil
- salt

HOW TO MAKE IT

1. Slice the tomatoes and mozzarella.
2. Arrange them on a platter, alternating with basil leaves.
3. Season with salt and drizzle with olive oil.

WINE

Falanghina, a fresh white

PRIMO

Spaghetti alle vongole

Spaghetti with clams · 30 minutes

YOU'LL NEED

- 2¼ lb small clams (1 kg), or mussels
- 14 oz spaghetti (400 g)
- 3 garlic cloves
- 1 small chili
- 1 bunch flat-leaf parsley
- scant ½ cup dry white wine (100 ml)
- scant ½ cup olive oil (100 ml)

HOW TO MAKE IT

1. Rinse the clams and throw away any broken or open ones.
2. Soften the garlic and chili in the oil, add the clams and wine, and cover.
3. When the clams open, lift them out.
4. Cook the pasta until almost done, then finish it in the clam broth.
5. Toss in the clams and parsley.

WINE

Fiano di Avellino, a white

SECONDO

Pesce all'acqua pazza

Fish poached with tomato and garlic · 30 minutes

YOU'LL NEED

- 1³/₄ lb white fish fillets, such as sea bass or cod (800 g)
- 10 oz cherry tomatoes (300 g)
- 2 garlic cloves
- 1 bunch flat-leaf parsley
- scant ½ cup dry white wine (100 ml)
- 4 tbsp olive oil

HOW TO MAKE IT

1. Soften the garlic in the oil and add the halved tomatoes.
2. Add the wine and about ¾ cup (200 ml) of water, and bring to a simmer.
3. Lay the fish in the broth and poach, covered, for about 10 minutes.
4. Sprinkle with parsley and serve with bread.

WINE

Greco di Tufo, a white

DOLCE

Babà with limoncello

Rum-soaked cakes, with lemon liqueur on the side · 30 minutes

YOU'LL NEED

- 4 babà or savarin cakes
- $\frac{3}{4}$ cup sugar (150 g)
- scant $\frac{1}{2}$ cup rum (100 ml)
- 1 lemon, for the peel
- $1\frac{1}{4}$ cups heavy cream (300 ml)

HOW TO MAKE IT

1. Boil the sugar, $1\frac{1}{4}$ cups (300 ml) water and the lemon peel into a syrup, then add the rum.
2. Soak the cakes with the warm syrup.
3. Serve with whipped cream, and a glass of ice-cold limoncello.

WINE

Limoncello, ice cold

Shopping list

PRODUCE

- ☐ 4 ripe tomatoes
- ☐ 10 oz cherry tomatoes (300 g)
- ☐ 1 bunch basil
- ☐ 2 bunches flat-leaf parsley
- ☐ 5 garlic cloves
- ☐ 1 small chili
- ☐ 1 lemon

SEAFOOD

- ☐ 2¼ lb small clams (1 kg)
- ☐ 1¾ lb white fish fillets (800 g)

CHEESE AND DAIRY

- ☐ 2 balls buffalo mozzarella, about 9 oz (250 g)
- ☐ 1¼ cups heavy cream (300 ml)

BAKERY

- ☐ 4 babà or savarin cakes, from an Italian bakery, or a bread to serve with the fish

PANTRY

- ☐ 14 oz spaghetti
- ☐ olive oil
- ☐ dry white wine for cooking
- ☐ sugar
- ☐ rum
- ☐ limoncello

WINE

- ☐ Falanghina (antipasto)
- ☐ Fiano di Avellino (primo)
- ☐ Greco di Tufo (secondo)
- ☐ Limoncello (dolce)

Campania's whites are often easier to find than you'd think. If the exact bottle isn't in stock, ask for a Falanghina or a Fiano.