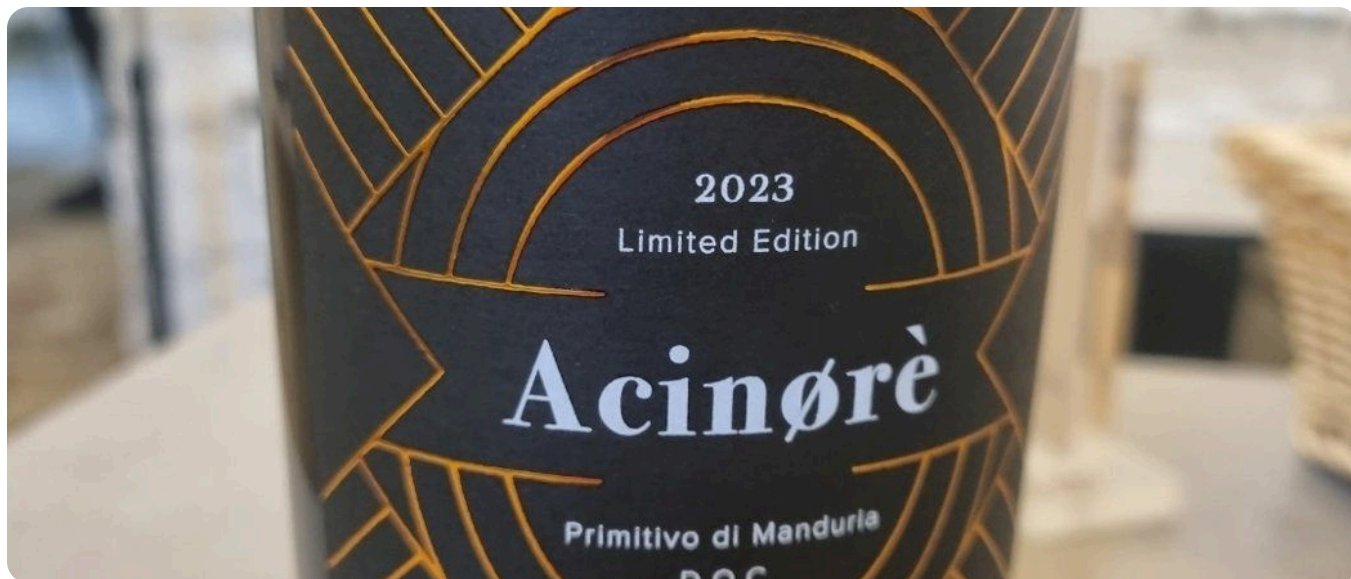


BRING ITALY HOME

A Puglian dinner at home



Four courses from Puglia, the heel of Italy, around Bari and Polignano a Mare. Serves 4. Measurements are given in US cups and ounces, with metric in parentheses.

THE MENU

- **Antipasto:** Burrata and taralli, creamy mozzarella with crunchy rings
- **Primo:** Orecchiette alle cime di rapa, ear-shaped pasta with broccoli rabe and anchovies
- **Secondo:** Bombette, cheese-stuffed pork rolls
- **Dolce:** Pasticciotto, custard-filled pastry

ANTIPASTO

Burrata and taralli

Creamy mozzarella with crunchy rings · 10 minutes

YOU'LL NEED

- 9 oz cherry tomatoes (250 g)
- 2 balls burrata, about 9 oz total (250 g)
- 1 bag taralli
- olive oil and flaky sea salt

HOW TO MAKE IT

1. Take the burrata out of the fridge half an hour before serving.
2. Surround it with halved tomatoes.
3. Drizzle with olive oil and season with flaky salt.
4. Serve with taralli.

WINE

Locorotondo, a white

PRIMO

Orecchiette alle cime di rapa

Ear-shaped pasta with broccoli rabe and anchovies · 30 minutes

YOU'LL NEED

- 1 lb 2 oz broccoli rabe or broccoli (500 g)
- 2 garlic cloves
- 1 small chili
- 14 oz orecchiette (400 g)
- 6 anchovy fillets
- scant ½ cup olive oil (100 ml)

HOW TO MAKE IT

1. Cook the greens in the same water as the pasta.
2. Soften the garlic, chili and anchovies in the oil until the anchovies melt.
3. Drain the pasta and greens and add them to the pan.
4. Add a splash of pasta water and serve.

WINE

Negroamaro rosato, a rosé

SECONDO

Bombette

Cheese-stuffed pork rolls · 40 minutes

YOU'LL NEED

- 8 thin pork cutlets
- 8 slices pancetta
- 1 bunch flat-leaf parsley
- 5 oz caciocavallo or provolone (150 g)
- skewers

HOW TO MAKE IT

1. Top each cutlet with pancetta, a piece of cheese and parsley.
2. Roll up tightly and thread onto skewers.
3. Grill, or roast at 425°F (220°C) for about 15 minutes, until the cheese starts to ooze.

WINE

Primitivo di Manduria, a red

DOLCE

Pasticciotto

Custard-filled pastry · 1 hour

YOU'LL NEED

- 1 lemon
- 3 egg yolks
- 2 cups milk (500 ml)
- 1 package pie crust dough
- ½ cup sugar (100 g)
- ⅓ cup all-purpose flour (40 g)

HOW TO MAKE IT

1. Make the custard by cooking the milk, yolks, sugar, flour and lemon zest until thick. Let it cool.
2. Line a muffin pan with the dough and fill with custard.
3. Cover with dough lids and press the edges.
4. Bake at 375°F (190°C) for about 25 minutes and serve warm.

WINE

Primitivo di Manduria Dolce Naturale, sweet

Shopping list

PRODUCE

- ☐ 9 oz cherry tomatoes (250 g)
- ☐ 1 lb 2 oz broccoli rabe or broccoli (500 g)
- ☐ 2 garlic cloves
- ☐ 1 small chili
- ☐ 1 bunch flat-leaf parsley
- ☐ 1 lemon

MEAT AND DELI

- ☐ 8 thin pork cutlets
- ☐ 8 slices pancetta

CHEESE AND DAIRY

- ☐ 2 balls burrata, about 9 oz total (250 g)
- ☐ 5 oz caciocavallo or provolone (150 g)
- ☐ 3 egg yolks
- ☐ 2 cups milk (500 ml)

FROZEN

- ☐ 1 package pie crust dough

PANTRY

- ☐ 1 bag taralli
- ☐ olive oil and flaky sea salt
- ☐ 14 oz orecchiette (400 g)
- ☐ 6 anchovy fillets
- ☐ scant ½ cup olive oil (100 ml)
- ☐ skewers
- ☐ ½ cup sugar (100 g)
- ☐ ⅓ cup all-purpose flour (40 g)

WINE

- ☐ Locorotondo (antipasto)
- ☐ Negroamaro rosato (primo)
- ☐ Primitivo di Manduria (secondo)
- ☐ Primitivo di Manduria Dolce Naturale (dolce)

Primitivo and Negroamaro are easy to find and great value. Primitivo is the same grape as California Zinfandel.