

BRING ITALY HOME

A Venetian dinner at home



Four courses from Venice and the Veneto region. Serves 4. Measurements are given in US cups and ounces, with metric in parentheses.

THE MENU

- **Antipasto:** Sarde in saor, sweet and sour marinated sardines
- **Primo:** Risotto all'Amarone, red wine risotto
- **Secondo:** Baccalà alla vicentina, salt cod slow-cooked in milk
- **Dolce:** Tiramisù, coffee and mascarpone dessert

ANTIPASTO

Sarde in saor

Sweet and sour marinated sardines · 40 minutes, plus overnight

YOU'LL NEED

- 1 lb 2 oz fresh sardines or small fish fillets (500 g)
- 2 onions
- scant ½ cup white wine vinegar (100 ml)
- 3 tbsp raisins (30 g)
- 3 tbsp pine nuts (30 g)
- scant ½ cup all-purpose flour
- scant ½ cup olive oil (100 ml)

HOW TO MAKE IT

1. Flour the fish and fry in oil until crisp.
2. Cook the sliced onions slowly until soft, then add the vinegar.
3. Layer the fish and onions in a bowl, with raisins and pine nuts between the layers.
4. Marinate in the fridge overnight and serve at room temperature.

WINE

Prosecco, sparkling

PRIMO

Risotto all'Amarone

Red wine risotto · 35 minutes

YOU'LL NEED

- 1 onion
- 3 oz Grana Padano (80 g)
- 5½ tbsp butter (80 g)
- 1½ cups risotto rice (320 g)
- 1¼ cups full-bodied red wine, ideally Amarone or Ripasso (300 ml)
- 4 cups beef broth (1 liter)

HOW TO MAKE IT

1. Soften the onion in half the butter and toast the rice.
2. Add the wine gradually and let it absorb.
3. Add hot broth a ladle at a time for about 18 minutes.
4. Finish with the butter and cheese.

WINE

Valpolicella Ripasso, a red

SECONDO

Baccalà alla vicentina

Salt cod slow-cooked in milk · 3 hours, plus soaking

YOU'LL NEED

- 1³/₄ lb salt cod or fresh cod fillets (800 g)
- 2 onions
- 1 bunch flat-leaf parsley
- 2 oz Grana Padano (50 g)
- 2 cups milk (500 ml)
- 4 anchovy fillets
- scant ½ cup olive oil (100 ml)
- 1 package instant polenta

HOW TO MAKE IT

1. If using salt cod, soak it in water for a day, changing the water often.
2. Soften the onions and anchovies in the oil.
3. Add the fish in pieces, the milk, parsley and cheese.
4. Cook over very low heat for about 2 hours, shaking the pot now and then.
5. Serve with polenta.

WINE

Soave, a white

DOLCE

Tiramisù

Coffee and mascarpone dessert · 30 minutes, plus overnight

YOU'LL NEED

- 4 eggs
- 2 tubs mascarpone, 8 oz each (500 g)
- ½ cup sugar (100 g)
- 1 package ladyfingers (savoiardi), about 7 oz (200 g)
- 1¼ cups strong coffee (300 ml)
- 2 tbsp cocoa powder

HOW TO MAKE IT

1. Whisk the yolks and sugar until pale. Fold in the mascarpone.
2. Whip the whites to stiff peaks and fold in gently.
3. Dip the ladyfingers quickly in the cooled coffee and line a dish.
4. Spread half the cream on top, then repeat the layers.
5. Chill overnight and dust with cocoa.

WINE

Recioto della Valpolicella, sweet

Shopping list

PRODUCE

- ☐ 2 onions
- ☐ 1 onion
- ☐ 2 onions
- ☐ 1 bunch flat-leaf parsley

SEAFOOD

- ☐ 1 lb 2 oz fresh sardines or small fish fillets (500 g)
- ☐ 1¾ lb salt cod or fresh cod fillets (800 g)

CHEESE AND DAIRY

- ☐ 3 oz Grana Padano (80 g)
- ☐ 5½ tbsp butter (80 g)
- ☐ 2 oz Grana Padano (50 g)
- ☐ 2 cups milk (500 ml)
- ☐ 4 eggs
- ☐ 2 tubs mascarpone, 8 oz each (500 g)

PANTRY

- ☐ scant ½ cup white wine vinegar (100 ml)
- ☐ 3 tbsp raisins (30 g)
- ☐ 3 tbsp pine nuts (30 g)
- ☐ scant ½ cup all-purpose flour
- ☐ scant ½ cup olive oil (100 ml)
- ☐ 1½ cups risotto rice (320 g)
- ☐ 1¼ cups full-bodied red wine, ideally Amarone or Ripasso (300 ml)
- ☐ 4 cups beef broth (1 liter)
- ☐ 4 anchovy fillets
- ☐ scant ½ cup olive oil (100 ml)
- ☐ 1 package instant polenta
- ☐ ½ cup sugar (100 g)
- ☐ 1 package ladyfingers (savoardi), about 7 oz (200 g)
- ☐ 1¼ cups strong coffee (300 ml)
- ☐ 2 tbsp cocoa powder

WINE

- ☐ Prosecco (antipasto)
- ☐ Valpolicella Ripasso (primo)
- ☐ Soave (secondo)
- ☐ Recioto della Valpolicella (dolce)

Prosecco, Soave and Valpolicella are easy to find almost anywhere. For an Amarone, ask your wine shop.