



Italy evening

*White bean soup
with Grissinis*

Linguine alla Puttanesca

Mozzarella-tomato salad

Roasted chicken Marsala sauce

Lemon Risotto

Tiramisu

Zuppa di fagioli —White bean soup (14 persons)

350 g white beans, soaked over night
2,5 l water
4 pieces concentrated chicken bouillon
200 g pasta: gnocchi, corallini or similar
1,5 dl olive oil
5 cloves of garlic chopped
1 pot parsley
salt and pepper

Drain beans and put them in to a 5 l pan, add water and heat up until boils. Add bean chicken bouillon concentrate and simmer for 2 hours until soft. (Quicker way is to use canned beans.)

Process half of the beans and about 2 dl stock in a blender, set aside.

Peel and chop the garlicks. Take a frypan, heat up 1,5 dl olive oil and add chopped garlic. Fry on medium heat until golden brown and crispy. Add fried garlic to the soup.

When other groups are almost ready warm up the soup and add pasta, let boil until pasta is almost done. Put back the processed beans and season the soup with salt, pepper and chopped parsley.

Serve with grissinis.

Grissinis

5 dl water
3/4 packet yeast
2 ts salt
1 dl oil
10 dl durum wheat flour

Dissolve yeast into lukewarm water. Add salt, oil and flour. Beat dough to smooth and let it raise until double.

Shape the dough peaces carefully to thin and about 30 cm long sticks. Brush with oil and lift them to baking pan covered with baking paper.

Bake in oven (225 C) for 10-15 minutes until light brown and crispy.

Pasta alla Puttanesca (14 persons)

1200g pasta
9 cloves of garlic crushed
3 small chilli chopped (seeds removed)
2 dl olive oil
3 cans crushed tomatoes
0,9 dl capers
3 ts oregano
300 g brown olives
300 g anchovy
Parsley

Peel and chop the garlicks and chop the chillis (remove the seeds). Open the crushed tomatoes.

Drain the broth from capers and olives. They do not need to be rinsed.

Take a wok, heat up 2 dl olive oil and add chopped garlicks and chillis. Fry on medium heat until golden brown and crispy. Add 3 cans crushed tomatoes, capers, olives and oregano.

Simmer for 10 minutes.

Rinse of the extra salt of the anchovies, dry and chop into small pieces.

After 10 minutes add chopped anchovies and chopped parsley to the sauce.

Cook pasta and mix with sauce.

Mozzarella —tomato salad (14 persons)

300 g sun dried tomatoes in oil (oil is also used)

1 pot basil

1 pot parsley

2 tbs rinsed small capers

2 tbs balsamico

2 cloves of chopped garlic

olive oil

pepper

1-2 pot rucola salad

different salads

400 g mozzarella cheese

Cut basil and parsley in pieces and put them to a blender with tomatoes with oil, capers, balsamico and garlic. Process until smooth, add olive oil if needed, season according to your taste with black pepper.

Rinse, dry and cut the salads. Cut the rucola in two, spread salads on salad bowls. Add mozzarella slices and spoon the sauce top of them.

Chicken breast with Marsala sauce (14 persons)

2 tbs olive oil
100 g butter
14 chicken breasts
2 garlic (don't remove the skin)
¾ dl balsamico
5 dl marsala-wine
5 dl chicken broth
1 can mascarpone cheese
salt and pepper
tarragon

Fry the garlic and chicken breasts in butter oil mixture for ten minutes until brown. Add first the balsamico and let simmer 2 minutes, add the Marsala wine, chicken broth, salt and pepper. Cover and let simmer about 20 minutes.

Remove the chicken from the sauce. Strain the sauce. Press the garlic through the strainer and add the paste into the sauce. Add mascarpone cheese to a hot pan. Put sauce back into the pan and add tarragon. Taste and, if necessary, add salt and pepper. At the end add the chicken back to sauce.

Lemon Risotto (14 person)

750 grams of Arborio rice
80 g butter
9 tablespoons onion chopped
½ dl light balsamic vinegar OR
1 dl white wine
2.5 l hot vegetable broth
1 large organic lemon washed
2 dl grated parmesan cheese

Peel and chop the onions. grate the yellow part of the lemon zest with a sharp grater as fine as possible. Grate the parmesan cheese also.

Simmer the onions and rice in the butter in a hot pan until the rice is translucent. Be careful not to brown the rice so stir all the time.

Add the vinegar or white wine as the first broth and then the vegetable broth in small batches, keeping the rice moving all the time. When the rice grains have started to mature add the lemon zest. Continue cooking until the rice is almost cooked.

At the end stir in the parmesan cheese.

Tiramisu (14 person)

4 dl heavy cream
1,5 dl sugar (from this, 2tbsp comes in the cream and 1,2dl in the yolks)
8 egg yolks
1 kg mascarpone cheese
400g ladyfingers
1,2 dl strong brewed coffee, cold
1,2 dl Amaretto liqueur
unsweetened cocoa powder

Whip cream with 2 tbs sugar until stiff peaks form.

Separate egg yolks and whites (this recipe uses only the yolks). Beat together the egg yolks and remaining sugar (1,2 dl). Add mascarpone cheese spoon by spoon into the egg yolks. At the end add carefully the whipped cream.

Combine coffee and amaretto.

Dip the biscuits on the first layer in a coffee-liqueur mixture. Spread a first layer of cheese mixture over the ladyfingers; repeat layers, ending with cheese mixture. Sprinkle with cocoa (thick layer).

Refrigerate one hour before serving.