

Italian dishes
recipes...





Spaghetti



- This is a very simple plate of clams and pasta.
- 400g spaghetti-1kg clams-a bunch of parsley-into wedges garlic-a glass of evo oil- pepper if you want.
 - Put soaking the clams for a night, IT's better if you buy them already cleaned, and if you see sand throw them. After put them into a pot and in a few minutes they will open but remember to cover the pot. In a pan get brown the garlic and add the clams and the juice of the pot in it. Put also the parsley and spaghetti already cooked.
 - Switch off the fire and put in a plate.
 - Then taste and enjoy.

TRIPPA ALLA FIORENTINA

- 1kg tripe-2 onions-2 carrots-2 celery stalks-3/4 ripe tomatoes- grated parmesan-olive oil-salt-pepper.
- thoroughly wash the tripe and cut it into stripes. Brown celery, onions and carrots in pieces with 5 spoons full of olive oil. Then add tripe, stir it often and 10 min later add tomatoes after removing all the seeds because they are acid. Cook in low heat for an hour. If necessary add hot water. Serve hot with parmesan on the top.

Minestra alla bergamasca

200g bacon-2 onions-4 slices of bread-100g grated parmesan- salt and pepper

Mince the bacon, put it in a pot with oil and onions, when it become brown add salty water and cook for 40 minutes. When it is ready, put into plates this soup and wet the bread. People usually put it in a earthenware container, sprinkle parmesan and gratinate it in the oven.



Grape cake

- 2 eggs-180g sugar-200g flour- 120ml milk- 100ml oil- 1 yeast sachet- 30 red grapes
- wash the grapes and remove the seeds, in a bowl mix up eggs and sugar with the whisk. Put sifted flour, milk and oil. Remember always continuing intermix. Add yeast until complete absorption. Butter the baking pan and put flour on the pan then put the grapes and the mixture. Put into the hot oven for 40 minutes at 180°C. Cool down the cake. You can sprinkle powdered sugar.

THANKS FOR WATCHING

