



BOOK OF DELIGHTS

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TAGLIATELLE AL NERO DI SEPPIA (Prawns & zucchini black Tagliatelle)

Quantity for 4-5 portions

Tagliatelle:

- 400 gr flour ("polohruba" in Czech)
- 4 eggs
- 8 grams of squid ink

Prawns:

- 500 gr fresh tiger or black prawns (peeled and deveined)
- 2 tbs olive oil
- 4 garlic cloves, a pinch of chilli

Dressing:

- 8 sundried tomatoes, in slices
- 250 gr cherry tomatoes, diced
- 200 gr canned peeled tomatoes
- 1 tbs concentrated tomato sauce
- 2 zucchini, possibly green and yellow
- 15 gr fresh basil
- 4 tbs olive oil
- Pinch white or pink pepper
- Pinch salt, seasoning
- 2 teaspoons fresh lemon juice



Instructions

1. Aromatic squid ink is used to color this classic fresh egg pasta and give it a silky black hue. To make the tagliatelle dough, sift the flour on your tabletop or in a large bowl, arranging it in a crater shape. In a separate bowl, whisk together the eggs, squid ink and a tablespoon of olive oil until well blended.
2. Pour the mixture into the flour well. Using a fork or your finger, begin to pull flour from the edges into the center. When the dough comes together, transfer to a floured work surface and knead, using the heels of your hands, folding it over, until completely smooth and elastic, about 10 to 15 minutes. Wrap in plastic foil and let cool down for min. 30 min. in the fridge.
3. Cut the pasta dough into 4 equal pieces. Take a ¼ of the dough and form into a rectangle. Pass the dough through the widest setting on the pasta machine twice. Fold the dough into thirds and pass through 2 more times. Lower the setting by 1 notch and continue to pass the dough through until you've reached desired thickness. Halve the pasta sheet and pass it through the machine using a pasta cutter to form tagliatelle.



4. Place the pasta on a flour-dusted parchment-lined sheet tray or the specific dryer. Allow to dry for 20 minutes or place in the refrigerator until ready to use.
5. In case you use whole prawns: clean them by removing the head, the outer shell and the digestive system (a thin black rope) with the help of a sharp knife.
6. Prepare the sauce: heat the oil in a large pot over medium heat. When the oil is hot, add half of the crushed garlic and slowly cook until light golden brown, about 2 minutes, to let the garlic release its flavour to the oil. Add the zucchini (cut in slices and then quarters) and roast them quickly.
7. Add the tomatoes and cook for a few minutes. Season according to your taste (fresh oregano, thyme, chilli flakes), add a drop of aceto balsamico and a pinch of sugar if necessary to counterbalance the tomatoes' acidity.
8. Bring a large pot of salted water to a boil.
9. Pour 2 tablespoons of extra virgin olive oil in a large pan, add the remaining garlic slices (or the whole garlic, pressed) and slowly (medium heat) allow it to release the aroma. If you wish, remove the garlic once golden. If wet, dry the prawns with kitchen paper. Add the prawns, a dash of salt, the lemon juice, roast them one minute on each side. Pour a glass of good Italian white wine, and roast another minute on each side.
10. When the tomato sauce tastes just right and just before serving the dishes, add the prawns to the sauce pan. Be careful not to overcook the prawns, in order to retain their flavour and juiciness.
11. Meanwhile, add the pasta to the boiling water and cook until al dente, about 4 minutes. Drain the pasta, reserving 1 cup of the cooking water. Add the pasta and cooking water (if necessary) to the sauce pan and toss over medium heat.
12. Warm until the pasta is well coated, garnish each dish with a dash of parsley and fresh ground pepper.

Timing

- 10' dough preparation
- 30' dough resting while preparing prawns and sauce
- 30' tagliatelle preparation
- 5-10' cooking

BUNET

(Cocoa & amaretti pudding, Piemonte)

Quantity for 1 tray (8 portions)

- 6 eggs, 1 egg yolk
- 80 gr white sugar
- 700 ml milk
- 2 tablespoons rum
- 100 gr Amaretti (macaroons)
- 30 gr unsweetened cocoa powder

Caramel sauce:

- 150 gr white sugar
- 1 teaspoon Vanilla sugar
- 60 ml water



Instructions

1. Prepare the caramel: melt 150 gr of white crystal sugar at mid fire in a flat pot with thick bottom, with the aid of a wooden spoon, until brownish. Bring to boil 60 ml of water, add the vanilla sugar; when the sugar is fully melted, add the boiling water and stir energetically. Let cool down for a few minutes.
2. Preheat the oven to 180 ° in static mode.
3. Grind the amaretti in a mixer, but leave some aside for the final decoration. Mix the eggs and the sugar in a large bowl with a manual whip or electric whisker until creamy, then add a shot of rum, the milk (at room temperature or slightly warm), the cocoa powder (without grains) and the amaretti. Do not worry if the mixture is quite liquid.
4. Pour the caramel into a loaf pan and spread it over the inner surface, almost to the top.
5. Pour the mixture into the loaf pan, and lay the pan into a larger over tray to cook with “bain-Marie” (“water bath”) technique: fill the larger tray with boiling water, enough to reach two-thirds of the pan containing the bunet mixture.
6. Cook at 180 degrees for about 45 minutes: to check the cooking, pierce the bunet with a wooden toothpick, when ready the toothpick will come out dry.
7. Remove the bunet from the oven and let cool down completely at room temperature. Once cool, place in refrigerator for at least 1 hour. Then, use the tip of a knife to gently help the pudding to detach from the walls of the loaf pan, gently topple it on a serving dish
8. Decorate each slice with amaretti crumble, sliced almonds roasted in butter, a spoonful of walnut or vanilla icecream and the remaining caramel.

Timing

- 20' mixture and caramel preparation
- 45' baking, then at least 2 hours cooling