



## **TUSCAN CHICKEN LIVER CROSTINI**

*450 g chicken livers, trimmed*  
*2-3 tbsp cooking oil, grapeseed or canola*  
*2 shallots, thinly sliced*  
*2 cloves garlic, crushed*  
*2 tbsp rosemary, finely chopped*  
*3-5 anchovy fillets, finely chopped*  
*1 tbs capers, drained and chopped*  
*60 ml Marsala*  
*100 g butter, softened*  
*Crostini and fruit preserve, to serve*

- Soak the livers in cold water for 30 minutes then drain and pat dry with paper towel.
- Preheat a sauté over medium-high heat, adding cooking oil. Heat until shimmering.
- Sear the livers until browned on both sides, seasoning with salt. Once seared, remove from pan.
- Add the shallot and sweat until soft, seasoning with salt.
- Add the rosemary and garlic and cook just until fragrant then add the anchovy and capers, stirring to combine.
- Add the livers back to the pan and continue to cook until they are just pink in the middle, about 3-4 minutes. Deglaze with the marsala and reduce.
- Transfer to a food processor or blender.
- Pulse to chop the livers and onions, scraping down the sides as needed.
- While processing add butter, 2 tbsp at a time, scraping down as needed.
- Once all the butter has been incorporated, season with orange juice and zest, salt and lemon juice.
- Refrigerate to cool, then serve on crostini, topped with a dollop of fruit preserve.
- To store, cover tightly with cling film. Can be covered with a thin film of melted butter for extended shelf-life.

## **CROSTINI WITH BORLOTTI BEANS & CHERRY TOMATOES**

Recipe by KATHRYN JOEL

*1 can borlotti beans, drained*

*1 bag / packet cherry tomatoes, halved lengthways*

*Extra virgin olive oil*

*Red wine vinegar*

*Salt and pepper*

*Fresh sage leaves, picked*

*Crostini, to serve (see below)*

- In a wide skillet, heat a generous coating of olive oil then add the cherry tomatoes and a pinch of salt to taste.
- Cook at a medium heat, agitating the pan to emulsify the tomato juices with the olive oil as the tomatoes cook.
- Once the tomatoes have wilted, add the drained borlotti beans.
- Season to taste with red wine vinegar, salt and pepper and remove from the heat.
- In a small pot, heat some olive oil over a medium high heat until shimmering.
- Fry the sage leaves in the oil, just until bright green and starting to crisp, then use a slotted spoon to transfer onto a paper towel lined plate, seasoning with salt immediately.
- Serve the beans on crostini, garnished with a fried sage leaf.

### **Crostini**

*baguette*

*extra-virgin olive oil*

*garlic cloves, peeled and cut in half (optional)*

- Preheat your oven to 400°F.
- Slice the baguette thinly.
- Drizzle or brush the bread lightly with olive oil on both sides and place on a baking tray.
- Bake the crostini until golden brown, approximately 5 to 7 minutes.
- Immediately rub with (optional) cut garlic gloves, while the crostini are hot from the oven.

## **PANZANELLA**

Recipe by KATHRYN JOEL

*1 loaf stale bread, cubed*

*1 punnet cherry tomatoes, halved*

*1 cucumber, seeded and diced*

*1 fennel bulb, core removed and diced*

*Cucumber*

*Bell peppers, diced (optional)*  
*2-3 fresh mozzarella balls, torn*  
*6 anchovies, packed in oil, roughly chopped*  
*1 tbsp capers*  
*large handful basil leaves*  
*2 large handfuls arugula (optional)*  
*extra-virgin olive oil*  
*balsamic vinegar, to taste*  
*sea salt, to taste*

- Bake the bread in a 300 F oven, until dry (if it's very stale, you can skip this step)
- In a wide pan, heat some olive oil over a medium low heat then fry the bread, until golden. Keep the heat moderate so that the bread toast to a golden brown slowly, without burning.
- Place the bread in a bowl and add the tomatoes, mozzarella, anchovies and capers.
- Toss with olive oil, then season to taste with balsamico and sea salt.
- Add basil leaves, and (optional) arugula, and serve.

### **FRESH PASTA, WHOLE EGG** *(yields four 100 g servings)*

*300 g\* "00" flour, or all-purpose flour*  
*3 large eggs*

*\* (add 100g flour for every large egg if you are increasing the quantity of pasta that you are making)*

- Pour the flour onto your work surface and make a wide well in the center.
- Pour the eggs into the well and beat them together with a fork.
- Using the fork, start mixing the flour into the eggs from the inside edges of the well.
- Continue mixing the flour into the eggs, using the fork then a bench scraper and finally your hands, until you have a firm, kneadable dough that isn't too dry – stop incorporating flour when your dough has reached the right consistency – Use a bench scraper to move some of the flour to the side once you have incorporated enough flour into the egg to prevent it running away when you break the well. (NOTE: It is much easier to adjust a dough that is too wet, than a dough that is too dry).
- Knead the dough for about 10 minutes, until it is smooth and elastic. (If you push your finger into the dough it should be moist but not sticky, and it should spring back).
- Now wrap the dough tightly in plastic wrap and set aside to rest for at least 30 minutes to allow the gluten to relax. If you are resting it for more than an hour, you can rest your dough in your fridge. Bring it back to room temperature before rolling it out.
- When you're ready to roll out your dough, cut it in two to three pieces and flatten one half with a rolling pin or your hands (wrap the other(s) back up in plastic wrap). Next roll

your pasta dough through your pasta machine, one setting at a time, starting at the widest setting and working your way down to the second last setting. Sprinkle a small amount of flour onto your pasta machine rollers and your work surface before you start rolling – if your dough is sticky you may need to use more flour.

- Now fold the rolled dough using a book fold then start rolling it again, starting at the widest setting. When you have rolled it through all of the settings (or the second last depending on how thin you want the pasta to be), cut it into appropriate lengths and lay it on a floured towel to dry for a few minutes. You could also hang it over a broom handle or a pasta rack.
- When the pasta feels dry but still pliable, you can cut it with your machine, or by hand.
- Leave to dry for 10 minutes or so on a lightly floured tea towel. Now it is ready to cook, or you can form it into bundles and leave it to dry.
- Cook your fresh pasta briefly, 2-3 minutes, in a large pot of well-salted boiling water, until al dente.

## **WILD BOAR RAGU**

Recipe by KATHRYN JOEL

*3 lbs wild boar, cut into 2-3" cubes*

*3 tbsps olive oil*

*1 slice pancetta, diced*

*1 rib celery, diced*

*2 carrots, diced*

*1 small onion, diced*

*3 cloves garlic, finely chopped*

*20 juniper berries*

*½ tsp chili flakes*

*3 sprigs rosemary, chopped*

*2 bay leaves*

*1 cup red wine*

*1 tbsp balsamic vinegar*

*1 cup beef stock*

*1 can San Marzano tomatoes, drained and chopped*

*sea salt and black pepper*

Marinade (optional):

*2 cups red wine, or enough to cover the meat*

*10 juniper berries, crushed*

*1 bay leaf*

*2 cloves garlic, lightly smashed put still whole*

*2 tbsps rosemary, chopped*

*2 tbsps Italian flat-leaf parsley, chopped*

- If you wish to marinade the meat, combine the marinade ingredients in a large bowl then marinate the meat overnight.
- Bring the boar to room temperature.
- Heat the oil in a large pan over a high heat.
- Add the wild boar, in batches, so that the pieces are spaced out enough to brown, then cook until well browned.
- Set the boar aside, reduce the heat to medium-high and add the pancetta to the pan, frying until the fat has rendered.
- Now add the celery, carrots and onion and sauté until softened, about 5 minutes.
- Add the garlic, juniper berries, chili flakes, rosemary and bay leaves and sauté until fragrant.
- Then return the browned boar to the pan and stir to combine.
- Pour in the wine a balsamic vinegar and deglaze over a high heat then add the chopped tomatoes and beef stock.
- Season lightly, reduce to a simmer, then cover and simmer gently, covered, for 2½-3 hours, until tender.

## **BISCOTTI WITH FRUIT & NUTS** *(makes about 48)*

Recipe by Kathryn Joel

*250g all-purpose flour*

*200g sugar (up to 250g if you prefer your biscotti sweeter)*

*1 1/2 tps baking powder*

*3 eggs, lightly beaten*

*50 g dried apricots, coarsely chopped*

*50 g pitted dates, coarsely chopped*

*50 g shelled pistachio nuts*

*50 g who, blanched almonds*

*50 g hazelnuts, skinned\**

- Preheat your oven to 350°F.
- Line a baking trays with parchment paper.
- Mix together the flour, sugar and baking powder.
- Now toss chopped fruit and whole nuts in the flour mixture.
- Add the eggs and mix well, forming into a firm dough.
- Divide the dough into 2 pieces.
- Wet or flour your hands and roll each piece into a cylinder about 2 cm thick.
- Place the rolls on the prepared baking sheets, at least 5 cms apart.

- Flatten them lightly then bake in the preheated oven for 20-30 minutes, until golden brown.
- Turn your oven down to 275°F then leave the biscotti to cool and firm up for about 10 minutes.
- Using a bread knife, cut the rolls, on the diagonal, into 6mm (1/4") slices, laying them, cut side up, on the baking trays.
- Return to the oven and bake for 10-15 minutes until they are lightly golden.
- Cool on wire racks then store in an airtight container.

\*Note: To skin hazelnuts place them on a baking tray in a 400°F oven and toast for 4-5 minutes, until the skins start to loosen. Immediately place them on a tea towel and use the towel to briskly rub off the skins.