

# *Afternoon in Chianti*

*Weekend Gourmet*  
*Sunday, October 16, 2005*  
*2:00 pm*

<i>Drink</i>	<i>Cinzano with Fruit Puree</i>
<i>Antipasti</i>	<i>Leek Tart - Torta Salata di Porri Pinzimonio</i>
<i>Primi</i>	<i>Baked Artichokes - Carciofi in umido</i>
<i>Entree</i>	<i>Roasted Pork Loin w Fig Sauce</i>
<i>Contorni</i>	<i>Roasted Butternut Squash</i>
<i>Dessert</i>	<i>Panna Cotta with Berries</i>

*At the home of Rob & Judith Dvorak*  
*1916 E. 5th Street*  
*Tucson 623-1043*

10-5-05

# Cinzano with Fruit Puree

*Serves 2*

*In Italy, the aperitivo, a light pre dinner cocktails takes many forms, from a simple glass of Prosecco to an elaborate cocktail combining many kinds of fruit juices. The Bellini, made famous at Harry's bar in Venice, is equal parts fresh peach puree and prosecco, served in a Champagne flute. My favorite base for aperitivi is sweet white vermouth, which I mix with pureed fresh seasonal fruit. In the spring, I use strawberries or early melons; in the summer, juicy plums or watermelon; in the fall, late peaches, apples, and quince; and in the winter, fresh persimmons or blood orange juice from Sicily.*

2 oz Cinzano (25.4 oz, 750 ml - sweet vermouth)  
2 oz fruit puree  
4 oz crushed ice (4 ice cubes)

*The trick is to mix equal parts of the fruit pulp and sweet vermouth in a cocktail shaker and to shake vigorously with two ice cubes per person. Pour the cocktail into a martini glass and garnish with a twist of orange.*

# Leek tart - Torta Salata di Porri

*Serves 6*

*Mixture:*

2 lb leeks (1 kg porri)  
2 eggs  
5 Tbl parmigiano, freshly grated  
salt, pepper, olive oil for sautéing

*Pie crust:*

1½ cup flour (200 grams)  
¾ cup liquid: ½ water, ¼ olive oil  
1 tsp salt

**The Mixture:** *Thinly slice the leeks and sauté in olive oil stirring occasionally until golden,. Add salt to taste. Let cool to room temperature. Beat the eggs and add the freshly grated parmigiano. Stir the mixture together.*

**The Crust:** *Add salt to the flour. Make a volcano of the flour and slowly pour in the water, oil mixture incorporating as you stir. After all the liquid is incorporated make into a ball and knead for a few minutes. Roll out the dough thinly to entirely cover a 14" pizza pan.*

**Assembly:** *Pour in the filling to within 2" of the edges. Smooth out the mixture, then make a thicker edge crust by folding in an inch of the edge and crimping as you go around. Bake at 400° F or 200° C for approx. 30 minutes. Note: If the leek mixture is browning too quickly, top with a 12" circle of foil.*

## Pinzimonio

*4 to 6 appetizer servings*

*The word pinzimonio means “combination”-a very simple one of olive oil, salt, and pepper. It’s used as a dip for raw vegetables, served as an antipasto in the summer or early fall.*

*½ cup olive oil  
2 tsp salt  
1 tsp freshly ground black pepper*

*Assorted cut-up fresh vegetables (such as carrots, celery, fennel bulb, radishes, red bell peppers, and cherry tomatoes). In a small bowl, stir the oil, salt, and pepper to blend. (the oil mixture can be made 1 day ahead. Cover and keep at room temperature.) Arrange vegetables on a platter and serve with the dip.*

## Baked Artichokes - Carciofi in umido

*Serves: 8*

*4 purple Fiesole Artichokes (available at Trader Joe’s)  
1 cup home-made bread crumbs  
Olive oil to moisten  
1 garlic clove, finely chopped  
1/3 cup chopped Italian parsley  
salt and pepper to taste*

*Prepare artichokes by removing outer leaves, stems and top (this is not necessary with the Fiesole artichokes as they are more tender). Assemble the filling of bread crumbs, olive oil, salt and finely chopped garlic and parsley.*

*Open the artichoke leaves gently and fill them with the breadcrumb mixture. Arrange them upside down in a saucepan and pour in ¼ inch of water. Drizzle over olive oil.*

*Cover and cook on stove top over medium-low heat until almost all the water evaporates - approximately 30-45 min. Can be done a day ahead. Serve warm or at room temperature.*

## Roasted Butternut Squash

*8 Servings*

*2 ea 16 oz. pkg. Trader Joe’s cubed butternut squash  
Olive oil  
Salt & Pepper*

Preheat oven to 375° F. Brush 12" x 17" cookie sheet with olive oil and place a layer of squash. Sprinkle olive oil over top. Put in oven and bake for 30 minutes, shaking pan after 15 minutes to roast evenly. Sprinkle with salt and pepper. May be warmed in oven before serving.

## Roasted Pork Loin with Fig Sauce

*6 main-course servings*

*This dish is perfect for entertaining a large group because it serves a crowd and looks spectacular, and the rich, velvety fig sauce will knock your guests' socks off; it's so sweet you could even serve it over ice cream. Many European cultures have traditional recipes that pair pork with sweet fruit, usually apples. But apples aren't so prevalent in Italy, and figs are. Lucky for Italians.*

### **Fig Sauce**

*2½ cup port  
1¼ cup reduced-sodium chicken broth  
8 dried black Mission figs, coarsely chopped  
2 sprigs of fresh rosemary  
2 cinnamon sticks  
1 Tbl honey  
2 Tbl unsalted butter, cut into pieces  
¼ tsp salt  
¼ tsp freshly ground black pepper*

### **Pork**

*2 Tbl olive oil  
2 Tbl chopped fresh rosemary  
1 Tbl salt, plus more to taste  
1½ tsp freshly ground black pepper, plus more to taste  
4½ lb boneless pork loin  
1 cup low-sodium chicken broth*

### **For The Fig Sauce**

*In a medium-size, heavy saucepan, combine the port, chicken broth, figs, rosemary, cinnamon, and honey. Boil over medium-high heat until reduced by half, about 30 minutes. Discard the rosemary sprigs and cinnamon sticks (some of the rosemary leaves will remain in the port mixture). Transfer the port mixture to a blender and puree until smooth. Blend in the butter, salt, and pepper. The sauce can be made 1 day ahead. Cover and refrigerate. Rewarm over medium heat before using.*

### **For The Pork**

*Preheat the oven to 425° F. Stir the oil, rosemary, 1 Tbl of salt, and 1½ tsp of pepper in a small bowl to blend. Place the pork loin in a heavy, flame-proof roasting pan. Spread the oil mixture over the pork to coat completely. Roast,*

turning the pork every 15 minutes to ensure even browning, until a meat thermometer in the center of the pork registers 140° F, about 40 minutes.

Transfer the pork to a cutting board and cover with foil to keep warm. Let the pork rest for 15 minutes. Meanwhile, place the roasting pan over medium heat and stir in the chicken broth, scraping the bottom of the pan to remove any browned bits. Bring the pan juices to a simmer.

Cut the pork crosswise into ¼ inch-thick slices. Arrange the slices and spoon over the pan jus. Drizzle the warm fig sauce around and serve.

Alternate: Use a double pork loin weighing about 8½ lb. Keep together and brown on all sides. Doubles don't cook as evenly as single loins. Cook at 425° F for about 1½ to 2 hrs to an internal temperature of 140° F. Let rest for 5 minutes before covering. The loin should be moist and slightly pink inside.

## *Panna Cotta with Fresh Berries*

6 Servings

A great dinner-party dessert: You make it ahead of time. It looks beautiful, and it tastes fantastic. For an interesting twist, try infusing the cream with flavors like lavender or rosewater.

- 1 cup whole milk
- 1 Tbl unflavored powdered gelatin
- 3 cups whipping cream
- 1/3 cup honey
- 1 Tbl sugar
- Pinch of salt
- 2 cups assorted fresh berries (use frozen if not in season)

Place the milk in a small, heavy saucepan. Sprinkle the gelatin over and let stand for 5 minutes to soften the gelatin. Stir over medium heat just until the gelatin dissolves but the milk does not boil, about 5 minutes. Add the cream, honey, sugar, and salt and stir until the sugar dissolves, about 2 minutes.

Remove from the heat and let cool slightly. Pour the cream mixture into 6 wine glasses, dividing equally. Cover and refrigerate until set, at least 6 hours and up to 2 days. Spoon the berries atop the panna cotta and serve.

Committee: Judith and Rob Dvorak 623-1043

References: *Simple Italian Food*, Mario Batali; *Everyday Italian*, Giada de Laurentiis; *Tutti A Tavola* cooking class, April 21, 2005. At the "Casa" of Marisa with Lele.