

— TAGLIATELLE —

EGG NOODLES

SERVES SIX

600g (1¼lb) strong plain flour
pinch salt
6 eggs, beaten
2 tbsp olive oil

Mix the flour, salt, eggs and oil together with a fork until they form a soft, firm dough, then knead well for about 10 minutes until smooth and elastic. Roll out on a floured board to a very thin sheet and leave to dry for 30 minutes, then roll up and cut into thin ribbons as in the photograph (right). Cook in plenty of boiling, salted water for three or four minutes until *al dente*, drain and serve with *Ragù* (above).

FETTUCCINE CON PROSCIUTTO
— DI PARMA E PANNA —

FETTUCCINE WITH PARMA HAM AND CREAM

SERVES FOUR

For the pasta

600g (1¼lb) plain flour
pinch salt
6 eggs

For the sauce

400ml (14fl oz) double cream
100g (4oz) Parma ham, cut into thin strips
100g (4oz) parmesan, grated
2 egg yolks
pepper, freshly ground

Mix the eggs and seasoned flour together with a fork until they form a dough. Knead well until smooth and firm. Wrap the ball of dough in clingfilm and set aside.

Place cream, ham, half the parmesan and egg yolks



An elaborate serving of 'bollito misto' with 'salsa verde' at the Clinica Gastronomica Arnaldo in Reggio Emilia



Home-made pasta being prepared by Wanda Ferrari at L'Antica Trattoria del Cacciatore in Bologna

in a large bowl, season and stir until thoroughly blended. Leave to stand in a warm place while you prepare the pasta. Roll out dough to a thin sheet on a floured board. Roll up the sheet and cut it across into thin strips about 5mm (¼in) wide.

Bring a large pan of salted water to the boil and cook the *fettucine* until *al dente*, drain, add to sauce and mix well. Serve immediately with the rest of the parmesan passed separately.

— BOLLITO MISTO —

MIXED BOILED MEATS

This is more often eaten out than at home now, because families are no longer large enough for the amount of meat it requires, but you can make it as simple or as complicated as you like. You do need at least four or more different meats, but the choice is up to you. Here is a simple version.

SERVES 16-20

2 carrots, cut into chunks
2 stalks celery, cut into chunks
2 onions, cut into chunks
1 x 1.35kg (3lb) ox tongue (if you use a pickled one, cook it separately or its flavour will dominate the broth)
1 pig's trotter or calf's foot, scrubbed and blanched (optional)
1kg (2¼lb) brisket, topside or silverside of beef salt and pepper
1.5kg (3½lb) boiling chicken
900kg (2lb) boneless veal (boned rump or rolled shoulder)
1 *zampone* (stuffed pig's trotter sausage), available pre-cooked in Italian shops
1 *cotechino* sausage, also available pre-cooked in Italian shops

Place the vegetables, tongue and pig's trotter or calf's foot if you are using one, in a really large saucepan with enough water to cover them, bring slowly to the boil and skim the scum from the surface. Then add the beef and season to taste. Reduce the heat and simmer, covered, very gently for an hour. Add the chicken and veal and simmer slowly for two more hours. Add the pre-cooked *zampone* and *cotechino* sausages towards the end of the cooking time to heat through thoroughly.

Leave the meat in its broth while you remove the ox tongue; skin and trim tongue. Then carve all the meats into thick slices and then into smaller pieces so that each guest can sample the different ones. Arrange the different meats on a well-heated serving dish with some of the broth poured over and the vegetables placed alongside.

NOTE: Extra vegetables – carrots, onions, leeks, baby turnips, potatoes – can be cooked separately to accompany the meat. Serve *bollito misto* with pickles, olives, *peperonata*, *mostarda di Cremona* and sauces such as *salsa verde* and *salsa rossa* (below).

— SALSA VERDE —

GREEN SAUCE

SERVES 16

4 large bunches (about 350g/12oz) fresh parsley, chopped
4 bunches fresh basil (optional)
4 tins anchovies
12 tbsp capers
8 cloves garlic, peeled and crushed
4 tbsp shallots or onions, finely chopped
100g (4oz) white breadcrumbs
300ml (10fl oz) white wine vinegar
400ml (15fl oz), or more, olive oil

Process all but the oil in a blender, then slowly trickle in the oil to make a smooth green sauce. If it is too thick you can dilute it with a little more oil.

Salsa verde is very flexible: you can use lemon juice instead of vinegar; add a teaspoon of prepared mustard; omit the breadcrumbs to make a thinner sauce; add tiny pickled onions or a finely chopped gherkin or two after the sauce is blended.

NOTE: The *salsa verde* in the photograph, left, was made from a blend of vegetable pickles in vinegar (including onion, gherkins, carrots, cauliflower, peppers and chillies) with pitted black olives and chopped hard-boiled eggs.

— SALSA ROSSA —

RED SAUCE

SERVES 16-20

4 onions, chopped thin
4 red peppers, chopped
120ml (4fl oz) olive oil
1.3kg (3lb) tomatoes, peeled and cut into pieces
salt
a good pinch of chilli pepper, to taste

Fry the onions and peppers in the oil in a saucepan until very soft but not coloured. Add the tomatoes, salt and chilli pepper (it should be quite peppery) and simmer for 30 minutes, or until reduced to a thick sauce. Serve cold.