



Traditional tuscan recipes

in San Gimignano

RECIPE BOOK COOKING CLASS

“PICI&TUSCAN TIRAMISU”

(Ingredients for 4 people)

Pici handmade

- 1 egg
- 1 glass of water (200g)
- 1 tablespoon extra virgin olive oi
- 1 pinch of salt
- Approximately 420g of flour (400g for eggless pici)
- Yellow flour (cornmeal) or semolina to taste

Place the flour in a large board, then make a well in the centre (like a little volcano). Break the eggs in the well and with a fork, lightly beat the eggs gradually mixing them with the flour around them. When the dough becomes too thick to work with the fork, continue with your fingertips and then your hands. Remember to do not use too much flour: a few tablespoons may be left over, or there may not be quite enough, depending for example to the size of the eggs.

Keep on kneading the dough for about 10 minutes. The dough will become smooth and elastic. If the dough is sticky, dust it lightly with flour and continue kneading. When its ready, Let stand for 30 minutes. Roll it out into a rectangle, about 0.5cm thick, cut into strips of about 10 pieces plus a central cut (you get about 20 pici in total), coat them in the yellow flour/semolina, place them on top, and cook in salted water until they float (about 4-5 minutes)

Sugo alla contadina (sauce with seasonal vegetables)

- 300g pumpkin or zucchini
- 1 small leek
- extra virgin olive oil
- salt and black pepper
- half glass of Vernaccia di San Gimignano

In a saucepan, warm up the Extra virgin olive oil with the finely-chopped leek, until it becomes golden, with black pepper. After this (couple of minutes) add the pumpkin chopped in small parts and stir; when they start to absorb the olive oil, add the glass of white wine and let it evaporate.

When there's no more wine add water to cover your pumpkin.

Keep on cooking the pumpkin until it becomes soft and let the sauce to rest for 10/15 minutes after you turn off the fire.

To serve, put a spoon of sauce in the dish and beat the bottom to spread it; strain your pasta "al dente" and cook for a minute with a little bit of the sauce and a little bit of cooking water (in this way you'll have a 'creamy' pasta whitout use milk cream).

Fresh tomato sauce

- 500gr fresh Cherry tomatoes
- 1 medium onion
- 2 garlic cloves
- Extra Virgin Olive oil
- Salt
- 1 teaspoon of sugar
- Basil, Rosemary, oregano

Cut your cherry tomatoes in half and leave them in a bowl. In a pot, warm the olive oil with the garlic and chopped-finely onion, stir until they become golden (2 minutes). Add the cut cherry tomatoes, stir and let them cook with the water they'll make into the pot. Add sugar after 15 minutes (for the acidity) and after that add the salt. Remember to put in also some herbs like basil, parsley and oregano to give more flavor to your sauce.

When the tomatoes are soft, pour the sauce in a blend glass and hand-blend it to avoid the skins (if you need liquid you can add some hot water, but remember to taste after). After this, put back into the pot your sauce to shrink it.

Tuscan Tiramisù with Vinsanto (without vinsanto for children)

- 200 g mascarpone
- 100 g egg whites
- 4 tablespoons sugar
- 40 ml vinsanto
- approximately 24 cantuccini biscuits
- 40 g sliced almonds

Mix the mascarpone with 1 tablespoon sugar and add the vinsanto, stirring constantly. Beat the egg whites until stiff and fold them into the mascarpone until creamy.

Place the almonds in a pan with 1 tablespoon sugar and caramelize. Once they have browned, turn off the heat and transfer them to a bowl.

Assemble the serving glass: crumble 2-3 cantuccini biscuits on the bottom of the glass, add a layer of mascarpone cream, top with 2-3 more cantuccini biscuits, cover with the mascarpone cream, and garnish with caramelized almonds.

..and buon appetito!