



Traditional tuscan recipes

in San Gimignano

COOKING CLASS "TIPICO TOSCANO"

(ingredients for 4 people)

Fettunta

- Tuscan bread
- 3-4 garlic cloves
- extra virgin olive oil
- salt

Toast a thick slice of Tuscan bread, rub it with a garlic clove (if desired), season with salt, and drizzle with plenty of extra virgin olive oil.

Bruschetta

- Tuscan bread
- 4 ripe tomatoes
- Basil
- Extra virgin olive oil
- Salt

Chop the tomatoes into small pieces, place them in a bowl, add the basil strips, and season with extra virgin olive oil and salt.

Toast a thick slice of Tuscan bread, place a generous amount of tomato on top, drizzle with plenty of extra virgin olive oil, and season with salt to taste.

Pumpkin (or zucchini) Crostoni

- Tuscan bread
- 100g pumpkin or zucchini
- 1 small leek
- extra virgin olive oil
- salt

Cut the pumpkin (or the zucchini) into small pieces and slice the leek. Sauté the leek in the oil, add the pumpkin, season with salt, and cover with a lid. Cook for 10 minutes. Toast a few thick slices of Tuscan bread. Then, pour the pumpkin sauce over them. Season with oil and salt to taste.

HAND-MADE PASTA

200gr White Flour

200gr Semolina Flour (the coarse and purified wheat middlings of durum wheat)

4 eggs

3 teaspoon of salt

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 before rolling.

PUMPKIN (OR ZUCCHINI) SAUCE WITH VERNACCIA DI SAN GIMIGNANO

- 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).

RICOTTA AND VINSANTO CREAM (with strawberry jam for children)

- 200 gr of ricotta
- 2 tablespoons of sugar
- 20 ml of vinsanto (or 2 teaspoon of strawberry jam)

Mix the ricotta with the sugar and beat for a few minutes. Soften the cream with the vinsanto (or with the strawberry jam). Serve in a bowl with a few biscuits.

..and buon appetito!