

Tagliolini al pesto di noci e capperi

Pasta with walnut and capers pesto



Gino D'Acampo

Ingredients

- 500g fresh or dry tagliolini
- 50g flat leaves parsley (chopped)
- 180ml extra virgin olive oil (good quality)
- 2 garlic cloves (chopped)
- 80g walnut halves (chopped)
- 50g salted butter (softened)
- 5 tablespoons of freshly grated Pecorino Romano
- 2 tablespoons of capers in salt (rinsed and chopped)
- Salt and pepper to taste



**Bolton
Food & Drink
Festival 2010**

Method

Place the walnuts, garlic, capers and a little salt in a pestle and mortar and pound until broken up. Add in the parsley and continue to pound until you create a paste.

Transfer the mixture into a bowl and gradually mix in the oil until creamy and thick.

Beat in the butter and season with pepper. At the end, beat in the Pecorino cheese.

(If you don't have a pestle and mortar, briefly pulse the ingredients in a food processor to a rough pesto).

Cook the pasta in a large saucepan with salted boiling water until al dente. Drain and place back in the saucepan away from the heat.

Pour the pesto in the saucepan and with the help of a wooden spoon, fold the pesto into the pasta for at least 30 second making sure that the pasta is well dressed.

“Buonissimo! Italian food has never been so sexy”
published by **Kyle Cathie**

Saltimbocca di maiale

Pork saltimbocca with sage and Parma ham



Gino D'Acampo

Ingredients

- 1kg of pork loin
(cut into 8 equal size medallions)
- 4 slices of Parma ham (cut in half widthways)
- 3 tablespoons of olive oil
- 50g salted butter
- 16 small sage leaves
- 180ml Marsala wine
- Salt and pepper to taste



**Bolton
Food & Drink
Festival 2010**

Method

Place the pork medallions on a chopping board, cover with cling film and with the help of a cooking hammer bash out until flattened.

Season with a little salt and pepper and lay a piece of Parma ham on each. Top with 2 sage leaves and secure with a toothpick.

In a large frying pan, heat the oil and half of the butter on a medium heat. Once hot, place the saltimbocca in the pan, ham side down. Cook for 2 minutes until browned. Turn and cook for a further 3 minutes until just cooked through.

Once ready, transfer the saltimbocca on a plate and cover with foil.

Pour the Marsala wine in the hot frying pan and with the help of a wooden spoon, start to deglaze by scrapping up the meaty bits on the bottom. On a high heat simmer for 2 minutes until slightly reduced.

Stir in the remaining butter, season with salt and pepper.

Return the pork and any juice to the pan turning it in the sauce for 30 seconds. Remove the pan from the heat and remove the toothpick from the saltimbocca.

Serve 2 pieces of saltimbocca per portion on a warm serving plate and enjoy accompanied with a crunchy salad.

Tiramisu

Ingredients

300ml cold strong black coffee,
preferably espresso

6 tablespoons Amaretto liqueur

2 medium eggs, separated

3 tablespoons caster sugar

250g mascarpone cheese

250ml double cream, whipped

About 30 savoiardi biscuits
(sponge fingers)

Cocoa powder, for dusting



Gino D'Acampo



**Bolton
Food & Drink
Festival 2010**

Method

Pour the coffee into a large bowl, mix in 3 tablespoons of Amaretto and set aside.

Beat the egg yolks and sugar in another large bowl for about 5 minutes until thick and pale. Add the mascarpone cheese and beat thoroughly to mix. Use a metal spoon to gently fold in the whipped cream.

Beat the egg whites in a third large bowl until soft peaks form. Fold them quickly, but gently, into the cream mixture, then add the remaining liqueur, trying not to lose the volume.

Dip each biscuit into the coffee for just 2 seconds and no longer, otherwise the biscuits will go soggy. Drain and use to cover the bottom of a glass dessert bowl about 8cm across (or four small ones). Spread some of the cream mixture over the biscuits, then repeat the process. Smooth the surface, cover with cling film and chill for about 2 hours to allow the flavours to develop. Just before serving (and not before or the cocoa powder will go bitter), remove the cling film and dust with cocoa powder.

“Fantastico!: Modern Italian Food” published by **Kyle Cathie**