

Antipasto: Confit tomato and ricotta crestini

For 4 people, starter

4 slices of homemade or baker's bread
150g ricotta cheese
400g cherry tomatoes, cut in half
2 tbsp. extra virgin olive oil
1 garlic clove, finely chopped
2 tbsp. A Spice Affair Italian Herbs
2 tbsp. sugar
Salt and pepper, to taste
2 tbsp. Maison Orphée balsamic vinegar

Start by preparing the confit tomatoes. Preheat the oven to 250 F. Line a baking sheet with parchment paper.

In a bowl, mix the oil, garlic, Italian herbs, sugar, salt and pepper. Add the tomatoes and coat well. Then place them on the baking sheet with the cut side up. Bake for about 1h30.

Meanwhile, prepare your dessert, the rest of the menu, or go take a nap!

15 minutes before the end of cooking your confit tomatoes, prepare your croutons. Arrange the slices of homemade bread on a baking sheet, bake and toast. You can also make them on the barbecue or in the pan. The bread slices are ready when they begin to brown.

When the bread is ready, spread the ricotta over the slices of bread. Garnish with a drizzle of olive oil and black pepper. Then distribute the confit tomatoes on each of them and run a drizzle of balsamic vinegar on each.

By the way, confit tomatoes keep for 2 weeks in the fridge. Cover them with olive oil in a pot. You can also freeze them. It's good everywhere!



Prime: Ricotta pasta, lemon and pepper

For 4 people

300 g of pasta, of your choice
5 tbsp. ricotta cheese
3 tbsp. extra virgin olive oil
Finely grated zest of 1 lemon
1 tbsp. A Spice Affair Lemon Pepper Mix
Salt, to taste
3 tbsp. pasta cooking water

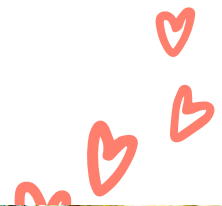


Put 2 or 3 tablespoons of ricotta in a bowl. Salt and pepper to taste. Add the oil, lemon zest and lemon pepper mix.

Meanwhile, boil the water and cook the pasta (in a large pot with plenty of water and salt).

After a few minutes, add the pasta cooking water to the ricotta mixture and mix until creamy.

Drain the pasta, stir in the sauce, serve, ending with a turn of the pepper mill.



« Mangia bene, ridi spesso, ama molto »

« Eat well, laugh often, love a lot »

Italian proverb



Secondo : Polpette al sugo

For 4 people

Meatball

1 slice of bread
1/4 cup of milk
350g minced veal
1 clove garlic, finely chopped
1 egg
1 handful of finely chopped parsley
1/4 tsp. red pepper flakes
1/4 cup parmesan cheese, grated
1 tbsp A Spice Affair Italian Herbs Spice Blend
Salt and pepper, to taste

Sauce

350g crushed tomatoes
3 tbsp. water
6 basil leaves
Salt and pepper



In a small bowl, wet the bread with the milk and let it absorb. Meanwhile, in another bowl, combine all the other ingredients. Once the bread is well moistened, crush it and add it to the meat mixture. Mix everything well.

Form balls with about 2 tbsp. of the mixture for each meatball.

In a skillet over medium-high heat, heat a drizzle of olive oil. Color the meatball.

Add the ingredients for the tomato sauce to the pan and cook for 20 minutes. Serve with the sauce and a drizzle of olive oil.



Contorno: Sautéed Rapini

For 4 people

- 1 bunch rapini (or regular broccoli), ends trimmed
- 2 tbsp. extra virgin olive oil
- 2 garlic cloves, sliced
- 1/4 tsp. red pepper flakes
- 1/2 tsp. A Spice Affair lemon pepper flakes
- Salt, to taste
- Lemon wedges, to squeeze at the table (take the lemon you have zested!)

Prepare a large pot of boiling salted water and a large bowl of ice water. Immerse the rapini in boiling water and blanch it for 2 minutes. Remove and plunge into very cold water long enough to cool, about 15 seconds. Drain and place on absorbent paper to dry.

In a large skillet over medium heat, heat 1 tbsp. of oil. Stir in the garlic and cook for 30 seconds, then stir in the red pepper flakes and lemon pepper mixture. Add the rapini and sauté, shaking the pan and stirring gently to cook evenly, until tender, especially the stems, 3 to 5 minutes. Remove it from the pan and drain off any excess liquid. Salt to taste, add the remaining oil in a drizzle and serve as an accompaniment with wedges of lemon.



Dolce : Bacci di dama

In English, bacci di dama means "lady's kisses"

For 4 people

2 cups (240 g) hazelnuts, toasted, skinless (you can also use hazelnut powder)
1 cup all-purpose flour
2/3 cup sugar
4 tbsp. cornstarch
1/4 tsp. salt (only if your butter is unsalted. Otherwise omit)
1/3 cup (140g) cold butter, cut into small pieces
2 tbsp. vanilla extract
Allo Simonne hazelnut, dark chocolate and coffee spread



Line 2 baking sheets with parchment paper.

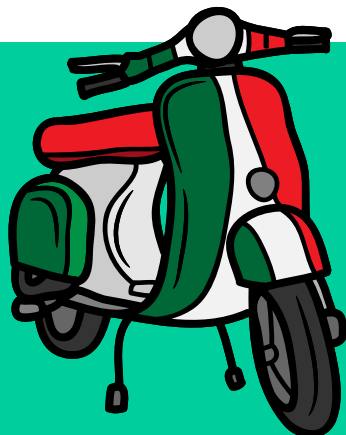
Blend the hazelnuts in a food processor or coffee grinder until they resemble flour with a few chunks still retaining their texture.

In a large bowl, whisk together ground hazelnuts, flour, sugar, cornstarch and salt. Add the cold cubed butter, vanilla extract and mix until a dough forms with no visible butter chunks.

Using a small ice cream scoop, divide the dough into approximately 2 teaspoon pieces, then roll each into a ball. Place the Italian cookies on the prepared baking sheet about 1.5 inches apart. Lightly tap the top of each hazelnut cookie ball to flatten them.

Chill the cookies in the refrigerator for 1 hour. About 45 minutes later, preheat the oven to 325 degrees with the cooking rack in the middle. Bake the cookies for about 17 to 18 minutes, or until they start to brown on top. Remove from the oven and let cool completely.

Spread 1 teaspoon of the hazelnut, dark chocolate and coffee spread on the bottom half of the cookies. Cover with the other half and press to adhere.



**This spread is perfect to
replace a strong espresso!**