

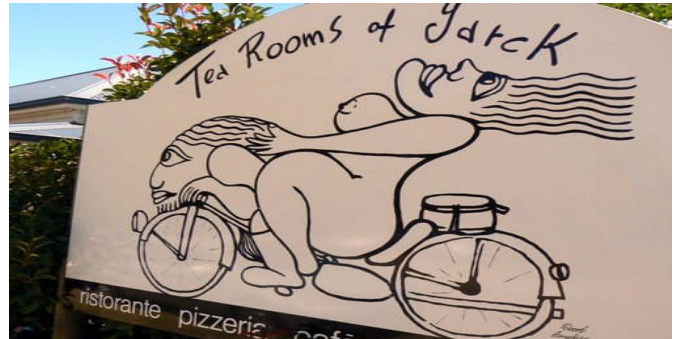


marieke's
ART of LIVING

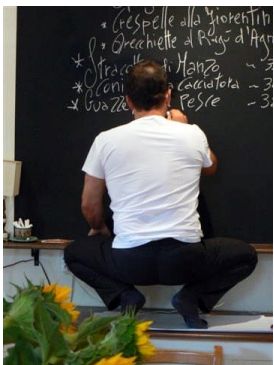
Dear Gourmands....

Thank you for your support of Art of Cuisine's "shared table".

Thanks especially to Pietro and his crew.... Bianca, Van, Luciano, Carmine et al for their gorgeous hospitality and effort. It was a great privilege to be part of the first workshop of this kind that the Tea Rooms have held.



More information on the next "Killing the Pig" workshop with Pietro, future Art of Cuisine's regional events, and culinary vacations abroad can be found on Marieke's website. www.mariekesartofliving.com



Lunch menu

Black peppercorn-cured duck breast (homegrown) with fresh orange, ricotta and celery.

Boiled octopus with roasted peppers, garlic and parsley.

Baby octopus stewed in a tomato and garlic sauce

Beef tripe in a tomato, mint and chilli sauce

Fresh figs wrapped in prosciutto

Bacalao (cod fish) croquettes on a fennel and anchovy purée

Deep fried then oven baked melanzane (eggplant)

Baked zucchini with a basil pesto

Tortolloni filled with silver beet, ricotta and parmigiana

Capretto al limone – stewed kid in a garlic, parsley, egg and lemon sauce with a wood oven baked rack.

3 hour wood oven baked suckling pig, larded and basted.

Wood oven potatoes, fresh tomato salad

Cannoli, biscotti di amaretti, and almond praline.



Wines

2006 Ercole Velenosi "Villa Angela", pecorino variety from Marche

2006 Argiolas Rosè "Serralori", cannonau blend from Sardinia

2006 Argiolas Cannonau "Costera", cannonau variety from Sardinia

Marenco Brachetto D'Acqui "Pineto", Brachetto variety from Piedmont.

Pizza Dough Ingredients

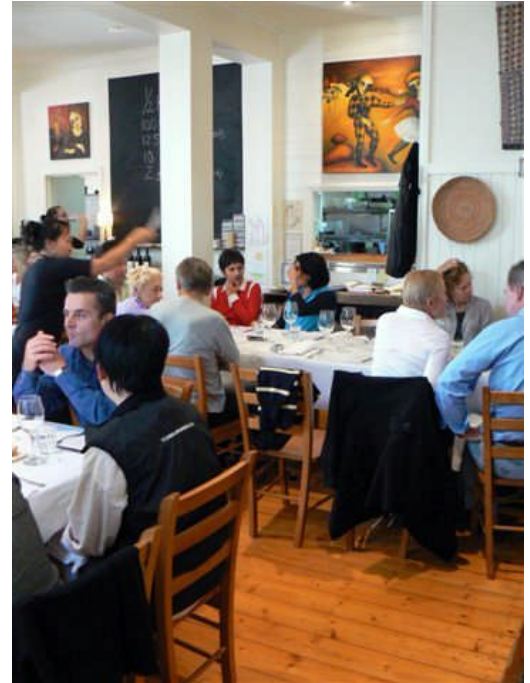
500g Flour (1/2 farina di pizza type '0', half type '00')

200-400ml water (about 22°C for fresh yeast)

2 gm fresh yeast

12 gm sea salt

3 tbs extra virgin olive oil



1. In a large bowl, dissolve fresh yeast in water, add flour and mix gently until it comes together. Whilst wet, add salt, knead, then oil and knead some more. Transfer dough to lightly floured bench top and continue to gently work dough until it becomes soft and smooth (approx 5 mins)

2. Rest under inverted bowl and let rise for 10 mins.

3. With a spatula, cut into 225 gm pieces and work gently into a ball, stretching and pinching the outer surface.

4. Let stand for minimum 2 hrs. Can be retarded in fridge, but must come to room temp before shaping it into a base.

If you wish to freeze the dough, use half the amount of fresh yeast and let stand for only 1 hour (step 4).

