

Rinse chicken livers and pat dry. Chop into small pieces. Heat oil in saucepan. Cut onion in half once more and coarsely chop parsley. Saute livers, onion and parsley in saucepan for about 25 minutes. Meanwhile, rinse capers and anchovies. Remove any bones from anchovies. When the livers are ready, Discard the onion and parsley. Combine livers, anchovies and capers in food processor. When they have reached the consistency of patè, cook mixture again for 5-10 minutes. Meanwhile, toast bread in broiler or on grill. Spread mixture over toasts. Buon Appetito!



Chickpeas and Mushrooms

Ceci e funghi

- 1 lb Dried Chickpeas
- ½ tbsp. Bicarbonate
- ½ lb White Button (Champignon) Mushrooms
- a bit of minced Onion
- 1 Garlic clove
- Parsley
- Salt & Pepper

Soak the chickpeas in lukewarm water. Add a little bicarbonate to make chickpeas more tender. After 12 hours, rinse the chickpeas, pour into a saucepan and cover with cold water. Cook over a low flame for about 3 hours. Once cooked, drain the liquid.

In the meantime, peel the mushrooms. Skinning the mushroom caps makes them more

easily digestible. Cut them into small pieces. Heat a little oil in a small saucepan, add garlic and mushrooms and cook till browned. In another saucepan, heat a little oil and add minced onion. Once onions are translucent, add the chickpeas, mushrooms and parsley. Let simmer over a low flame for 5-10 minutes. Serve hot.

FIRST COURSE

Primi

Pappardelle with "Rosa dei Venti" Sauce *Pappardelle "Rosa dei Venti"*

FOR THE PASTA

- ½ lb Soft Wheat flour (i.e. Cake Flour)*
- ½ lb Hard Wheat flour (i.e. Durum Wheat)*
- 5 Eggs
- Pinch of Salt
- Drop of Extra virgin olive oil

FOR THE SAUCE

- Ragu alla "Rosa dei Venti"
- (see further Basic recipe)

On a pastry board, arrange the flour into a mound and make a well in the center. Put the eggs, salt and oil into the well. Work the ingredients together until dough is elastic and well blended. Divide the dough into two pieces. Roll the first piece of dough with a rolling pin till about 2 millimeters thick. With a fluted or straight pastry wheel, make the pappardelle into strips about 3 centimeters wide. Leave the pappardelle on floured pastry board to



Pappardelle with Rosa dei Venti Sauce