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# Liptauer

(cold)

(for 6 people)

11 oz (300 g) ricotta cheese

1 tablespoon salted capers (and washed)

1 or 2 tablespoons sweet paprika

1 tablespoon chopped onion

1 or 2 tablespoons of chopped parsley

1 or 2 salted anchovies (or 3 or 4 in olive oil)

salt and pepper if needed

(the original recipe also includes 1 teaspoon cumin seeds, but I do not use it)

Chop finely with a knife or with a mixer capers, onion (if you do not like the taste of onion, chop it apart and then put it in a bowl with cold water for ten minutes, then squeeze it and add it to the mixture), parsley and anchovy. The quality of these last two ingredients depends on what you and your guests like; I suggest you to add them little by little at the end and taste the mixture to achieve the flavor that suits you best (I do it pretty tasty).

Put the ricotta in a bowl suitable to mix. The ricotta should not be of those creamy ones that you often find in food trays, but really

compact. Mix the ricotta with the chopped helping you with a fork until you get a cream.

Add a tablespoon of mustard and a tablespoon of sweet paprika (or two, according to your taste) and keep stirring to make a homogeneous mixture. I strongly suggest to buy high quality spices because you need to use less of them instead of low quality spices; they have a better flavor and, above all, in this case, they give a better color to the cream.

If you taste the cream and you find it little flavored (it depends on the types and quality of the ingredients, especially the cheese and paprika), add a little salt and pepper, but do not overdo it or the flavor will be too "hot" and not "spicy" as it should be.

(If you like, add the cumin seeds and mix well.)

You serve Liptauer in a bowl; each diner will spread the cream on slices of fresh bread (but also black bread or bread with seeds if you like) or on croutons (toasted; yes, hot; no). Good as an accompaniment to an aperitif or to a glass of wine (Merlot, Cabernet, Refosco). Usually I prepare the Liptauer for standing buffet and when I organize dinners with friends of mine where everyone brings something. In these occasions I usually prepare also the "Yellow Cream" and "Fresh Goat Cheese with Tuna" (see the next recipes).

# Yellow Cream

(cold)

(for 6 people)

9 oz (250 g) of gorgonzola and mascarpone cheese

1 or 2 sachets of saffron

1 tablespoon chopped fresh chives

Usually you can buy gorgonzola and mascarpone already mixed together (layered), but, if you preferred, you can just buy these cheeses separately and mix them. In a bowl you make the cheese creamy with the aid of a fork.

Add the sachet of saffron directly into the bowl; also in this case the addition of another sachet depends on the quality of the spice. If you want to use saffron pistils instead of saffron powder (but to me it is like a waste of it), put them in a small pot with a little milk and heat up at low fire without boiling. Then let it cool and finally stir it with all the cheese.

At the end add the chopped chives; if you do not have it, use the parsley, but only half tablespoon.

Serve in a bowl; each diner will spread the cream on slices of fresh bread or on croutons (toasted: yes, hot: no). Excellent with aperitif