



Italy, with Gino Grivetti

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Past recipes at [cpldcooking.weebly.com](http://cpldcooking.weebly.com)



*Nota bene: All recipes use approximate amounts of ingredients. Feel free to experiment in your kitchen and make the recipe how you want it to taste. Happy cooking!*

## TOMATO BRUSCHETTA

### Ingredients:

1 loaf baguette bread  
1/4 cup olive oil  
4-6 tomatoes  
1 onion  
1/4 cup fresh basil  
2 cloves garlic  
1 Tbsp balsamic vinegar  
Salt and Pepper (to taste)  
Parmesan cheese (optional)

### Instructions:

Pre-heat oven to 400° F. Cut the baguette into slices, about ¼ inches, and lay flat on a baking sheet. Pour the olive oil into a small bowl and spoon generously onto each slice. Bake for 3-5 minutes or until golden brown.

Dice the tomatoes and onion into small cubes and combine in a large bowl. Add the basil, mashed (or minced) garlic cloves, a drizzle of olive oil, and the balsamic vinegar. Mix the ingredients together and add salt and pepper to taste.

To serve, spoon a generous portion of the tomato mixture on top of the toasted bread. Optionally, top with grated parmesan cheese.

## PASTA CARBONARA

### Ingredients:

1 box pasta (any type of pasta can be used for carbonara. Some recipes recommend spaghetti or linguini. I prefer to use rigatoni)  
1/2 cup pancetta or guanciale (cured pork; bacon can also be used)  
4 eggs  
1/4 cup grated Pecorino Romano cheese  
Salt and Pepper (to taste)

### Instructions:

1. Bring a large pot of salted water to a boil. Add the pasta and cook to slightly before it is *al dente*. The pasta should still be a bit firm.
2. Cut the pancetta or guanciale into small cubes. Cook over medium heat until the fat renders and the meat is slightly crispy. Remove from heat and set aside. (If cooking with bacon, use slices with lots of fat or add butter or olive oil.)
3. In a mixing bowl, whisk together the eggs and pecorino Romano cheese. Add salt and a generous helping of black pepper. Optionally, parmesan cheese may also be added.
4. Timing is essential to make the carbonara sauce. The pasta and the pancetta should finish cooking at about the same time. When the pasta is finished, turn off the heat before draining.
5. After draining the pasta, immediately add it back into the pot and mix in the pancetta with the rendered fat and the egg-cheese mixture. The heat of the pasta and the pancetta will cook the egg. Stir vigorously to prevent scrambling.
6. Serve immediately. Optionally, top with freshly grated pecorino Romano and/or parmesan cheese and black pepper. Generally, it is recommended to pair carbonara with a white wine (ideally from central Italy) or rosé.

## **ALMOND COOKIES**

### **Ingredients:**

3 eggs

1 cup sugar

1 tsp almond extract

1 tsp vanilla extract

3 cups almond flour\*

1 cup white flour

1/4 cup sliced almonds (for garnish; optional)

1/4 cup powdered sugar (for garnish; optional)

\* If you do not have almond flour, place 3 cups of whole almonds in a food processor with the white flour, sugar, almond and vanilla extracts. Process until finely ground. Add eggs and process until a dough forms.

### **Instructions:**

1. Preheat the oven to 350° F.
2. In a large bowl, mix together the eggs, sugar, almond and vanilla extracts. Add the flours and hand mix into a shaggy dough. Shape the dough into small spheres and place onto a baking sheet. Optionally, place 2-3 slices of almonds on top as garnish.
3. Bake for 10-12 minutes. Allow to rest for 5 minutes before serving. Optionally, lightly dust with powdered sugar.