

Dinner & A Book Recipes

Episode #1206 – Caravaggio: A Passionate Life

Caprese Salad:

Slice 2 large fresh tomatoes in ½ inch slices

Slice 1 ball of fresh mozzarella cheese into ½ inch slices

Arrange on a plate either in a circular pattern or on a long plate, alternating each ingredient.

Scatter a handful of fresh basil leaves on top.

Salt and Pepper the slices

Drizzle olive oil on top.

Pasta and Oil

Use ½ pound pasta. Cook in water for 8 minutes. Drain all but ¼ inch of pasta water.

In a skillet, heat up ¼ c. olive oil

Cook 1 and ½ cloves garlic. Add salt and pepper and a pinch of red pepper flakes.

Add pasta to the mixture. Top with chopped 1 T. chopped flat leaf parsley and lemon zest (1/4 c.)

Saltimbocca for 2 people

Flatten by pounding 2 slices of veal. Place a slice of prosciutto on top of each slice of veal along with 2 leaves of sage on each slice.

Cook in 2 T. of butter on both sides for about 4 minutes.

Spinach accompaniment

Cook 1 pound spinach in boiling water for about 3 minutes. Add pine nuts and raisins and serve with veal or with veal on top of the spinach.