Dinner and A Book
Episode 601

An Intimate Renaissance dinner for Two
Serves 2-4 people

Tuscan Bean Soup

Chop 1 onion
1 small can tomato soup
1 clove garlic
1 cup water
1 can of white beans, strained and rinsed
1 can diced tomatoes

Cook onions in olive oil.
Add chopped garlic, beans, diced tomatoes and water.
Add 1 hand full of pasta, any kind. Tuck used bow ties. Cook 15 minutes and serve with crusty bread.

Antipasto

5-7 leaves Basil
1/2 pound chopped prosuitto, not finely chopped
8 good Greek olives
1/2 jar marinated artichokes
1/2 cup sun dried tomatoes.

On a flat plate, arrange dark leaves of lettuce. Scatter slices of ham, sun dried tomatoes, artichokes, olives and top with basil leaves.

Sole Veniziano

2 filets of sole
Olive oil
2 tablespoons flour
1 kiwi, chopped
salt and pepper
bread crumbs
1 lemon

Dip the filets in breadcrumbs. Heat oil. Sauté filets 3 minutes on 1 side and 2 minutes on the other side.
To make the sauce: Melt butter in the skillet. Sprinkle in some flour. Add some white wine. Stir. Add chopped kiwi. Pour over filets arrange on a dish. Decorate with sliced lemons and chopped parsley.

**Tonnellini**

Make a cream sauce. Add chopped garlic, 3 ounces of shaved Parmesan cheese. Chop button mushroom. In a separate pan, cook Tonnellini pasta stuffed with spinach. cook 8 minutes and then drain. Add Tonnellini to cream sauce. Serve with crusty Italian bread and Cecchi red wine.