Heat by Bill Buford

Menu

Melon and Prosciutto
Buffalo Mozzarella and Tomatoes
Italian pasta with Tomato Sauce with Garlic and Basil
Pasta Fresca
Chocolate Cannoli
Vino Santo and Amaretti

Melon and Prosciutto
Slice and peel ripe muskmelon and wrap with very thin slices of prosciutto
Either skewer alternating slices or whole mozzarella balls with small tomatoes.
Drizzle with olive oil and sprinkle basil chiffonade over the skewers.

Boil pasta, any style.

Prepare one of the 2 following sauces:

Tomato Sauce with Garlic and Basil

1 large bunch fresh basil
2 pounds fresh, ripe tomatoes. choose fresh, skinned tomatoes or use 2 cups canned imported Italian plum tomatoes, drained and cut up.
5 garlic cloves, peeled and chopped fine
5 T. extra virgin olive oil
Salt
Black pepper, ground fresh
1 pound past.

Rinse basil leaves and shake off all the moisture. Tear all but the tiniest leaves by hand into small pieces.
Put tomatoes, garlic olive oil, salt and several grindings of pepper into a saucepan and turn heat to medium high. Cook for 20-25 minutes. Taste and correct for salt.
As soon as the sauce is done, mix in the torn-up basil, keeping aside a few pieces to add when tossing the pasta.
**Pasta Fresco**

5 fresh tomatoes, 2 minced garlic buds, 8 whole Italian olives, salt and pepper. 8-10 fresh basil leaves.

Chop the tomatoes, mince the garlic very finely. Drizzle with olive oil. Add whole olives. Chop some of the basil. Mix gently. Over a plate of cooked pasta, heap the tomatoe mixture and top with whole olive leaves. Do not cook the tomatoes.