

The first time my parents traveled to Europe after the Second World War I was 9 or 10. They returned enthusiastic, among other foods they ate, and despite the limited selection of groceries mother who was then the country has decided to restore the Italian pasta. Regardless of taste, I liked the idea rolling fork - and I fell in love with food. The dream experience true Italian cooking simmered since my mind for a long time, until this year, I .decided to fulfill it and go on holiday Tuscany cooking

Like 1

Tags: pasta, Biscotti, Italian recipes, Italian food, Cannelloni



(On top of the mountain. The estate where the course was held (Photo: Festive

Where I chose to spend a holiday called [Tuscookany](#). This is a cooking school that offers courses which are conducted three week-old scattered estates in Tuscany. The estate where I stayed is called Torre del Tartufo (truffle mushroom tower), and is located at the top of a mountain not far from his country (Arezzo). Attended the course with me as long as 15 .amateur chefs from around the world

The unique atmosphere started even before we arrived: we drove about a quarter of an hour somehow to the top of the mountain, until we noticed the old mansion forest. The estate we met our teacher, chef Franco Flanders, who lives and breathes Italian cooking, .and once we received a thick binder which collapsed more than 400 recipes



(Live and breathe Italian cooking. Chef Franco Flanders (Photo: Festive

Each morning began the meal of choice delicious Italian sausage, vegetables, eggs and homemade bread. Because I only started cooking at three in the afternoon, we had enough time to walk through the old town in the immediate vicinity and a little further

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When it came time to cook we divided into teams of two or three people (who changed every day, so everyone knows everyone), which each team was assigned to cook two dishes that characterize Tuscany. Thus, at the end of a rich meal cooking made with many dishes



(Participants from around the world. Prepare dinner (Photo: Festive

When finished cooking we changed clothes and gathered in the dining room to enjoy the harvest. Franco said a few words on each portion served and prepared by the same team, then began the meal. The food was always accompanied by a large number of wines and liquors of various types (30 in number, without exaggeration), so that at the end of the meal we were not only seventy, but also a little drunk

.Here's a little taste of my experience



Fulfillment of a childhood dream. Osnat preparing pasta

(Biscotti (Kntotz'i

.Dry biscuits with almonds and pistachios, a pleasure to dip in coffee and even wine

Ingredients

kg of flour 1

200g soft butter

cups (800 grams) sugar 4

Pinch of salt

sachet (5 grams) baking powder 1/2

grams of roasted almonds and pistachios, peeled 250

grams of roasted almonds and pistachios, peeled 350

eggs 5

egg, beaten 1

Preparation

- Put in a bowl the flour and butter and blend them together with your fingertips until the .1
mixture is crumbly (you can prepare the dough in a food processor, but to maintain the
.crispness is important to process it as little as possible
.Add to bowl the sugar, salt and baking powder and stir .2
Add the eggs and mix until the dough is more or less uniform (if the mixture is too dry, .3
(you can add 2 tablespoons cold water
Divide the dough into 6 equal pieces, wrap each portion in plastic wrap and refrigerate .4
.at least 30 minutes
.Preheat the oven to 180 degrees .5
.Forming portions of dough rolls in length of about 25 cm .6
.Consult rolls almonds and pistachios to roll over rollers and uniform .7
.Place the rollers form lined with baking paper and brush with beaten egg them .8
.Bake the rolls about 35 minutes, until even their faces and golden base .9
Immediately after you remove the rolls from the oven, cut them into slices with a .10
thickness of about 1 cm. Place a slice harden and cool down completely before passing
.them sealed storage vessel

Meat sauce noodles



(Pasta with a meat sauce (Photo: Festive

Originally prepared minced duck meat sauce, but also turkey gives excellent results. You
can of course give up the preparation of noodles and used store-bought noodles - but it is
... less tasty

Ingredients

servings 5-4

Noodles

- g (3 1/2 cups) flour Durum (available in stores and cooking). Can also be used in 500
flour pasta or flour for baking bread sold in most retail chains
teaspoon salt 1/4
cup (250 mL) warm water 1

For the sauce

- cup (80 mL) olive oil 1/3
onion, finely chopped 1
stalks celery (without leaves), finely chopped 3
carrots, peeled and finely chopped 2
cloves garlic, finely chopped 4
g turkey shashlik making, minced 800
cups (500 ml) dry white wine 2

tablespoon flour 1
cup (250 mL) chicken broth 1
tablespoons fennel seeds crushed or ground 2
teaspoon salt 1
teaspoon ground black pepper 1/2

Preparation **noodles**

1. Mix the flour with the salt.
2. Pile the flour on a work surface and form a center hole.
3. Pour the water hole, and stirring drop into the flour around them until they are absorbed in it. Knead the dough for a few minutes until it is soft, smooth and pleasant - (but not sticky (if it is too sticky, add a little more flour
4. Divide the dough into 4 equal portions and wrap in plastic wrap three of them, so they will not dry.
5. Lightly flour the work surface. Roll out the dough left out part of the sheet is very thin, with occasional sprinkle flour on the surface so the dough does not stick to it.
6. Roll the piece of dough and cut it into very thin slices, to noodles.
7. Open the noodles and hang them to dry on a special device easy or on a stick. It is also possible to put them on a dry towel.
8. Creating the same way the rest of the noodle dough.

Sauce

1. Heat the oil in a large skillet and fry the onion, celery and carrots until very light brown.
2. Add the chopped garlic, stir fry another 20 seconds.
3. Add the meat to the pan and fry about 4 minutes, stirring, until the meat is cooked.
4. Add the wine and cook until the wine is almost completely evaporated.
5. Sprinkle the flour over the sauce in the skillet and stir.
6. Add the chicken stock, stir and reduce the heat to a minimum. Cook for 30-25 minutes, stirring occasionally, until most of the liquid evaporates.
7. Add the spices and cook for 4-3 minutes, stirring. Turn off the heat.
8. Cook the noodles for a few minutes in boiling water with a little salt until they are ready.
9. Pour the sauce over the noodles and serve immediately.

Ravioli filled with potatoes and spinach



(Ravioli filled with potatoes and spinach (Photo: Festive

Ingredients

servings 5-4

Dough

- g (2 3/4 cups plus 2 tablespoons) durum flour (available in stores and cooking). Can 400 also be used in flour pasta or flour for baking bread sold in most retail chains
- teaspoon salt 1
- eggs 4
- tablespoons oil 4

Filling

(kg potatoes (about 2 medium potatoes 1/2
small onion, chopped 1
tablespoons olive oil 3
grams (one package) fresh spinach leaves 220-200
egg 1
Option: 50g (1/2 cup) grated Parmesan cheese
teaspoon grated nutmeg or ground 1/4
to 1 teaspoon salt 1/2

For the sauce

onion, halved 1
cloves 14-10
liter of milk 1/2
onion, finely chopped 1
tablespoons olive oil 3
grams of butter 50
rounded tablespoon flour 1
teaspoon salt 1
teaspoon ground black pepper 1/4
teaspoon grated nutmeg or ground 1/4

Preparation of dough

1. Mix the flour with the salt .1
2. Pile the flour on a work surface and form a center hole .2
3. Pour the eggs tee and oil, and stirring drop into the flour around them until they are absorbed in it. Knead the dough for a few minutes until it is soft, smooth and pleasant -
(but not sticky (if it is too sticky, add a little more flour
4. Divide the dough into 4-3-smooth, chill and store in the refrigerator until the completion .4
of stuffing

Fill

1. Cook the potatoes in their skins until tender. Cool slightly and peel .1
2. Fry the onion in olive oil until it becomes transparent and soft .2
3. Mash together the mashed potatoes and onion (you should use a meat grinder with .3
(smaller holes
4. Cook the spinach in boiling water for 5-4 minutes, until the leaves shrink. Drain, drain .4
well and chop finely
5. Mix the mashed potatoes and onion with chopped spinach, egg, cheese (if desired) .5
and spices
6. Flour the work surface and roll out the dough until each part as thin as possible (time .6
workers leaving the gate portions of dough wrapped in the refrigerator). If you have a
pasta machine, Roll out the dough to a thickness rank 5 or 6
7. Across the sheet of dough in half and place one half teaspoons of the filling, a 2 cm .7
apart. Brush the dough with a little water around the mound the filling
8. Place over the second half of the sheet and press down around the filling, with strict .8
deflate pockets when it closes
9. Cut the dough between the filling mounds with a serrated roller so obtained square .9
dumplings. The dough can be cut with a knife, but then you should fasten the edges with
a fork to close dumplings perfect
10. Cover the ravioli with a towel and prepare the same way further the rest of the ravioli .10
dough

The sauce and serve

1. Consult the cloves in half the onion .1
2. Put in a pot the onion and half the milk, bring to a gentle boil and cook for 5 minutes. .2
Toss the onions and nail and store the milk
3. In another saucepan, fry the onion in olive oil until it becomes transparent and soft .3
4. Grind the fried onions with a stick blender, add it to the flour and mix. Add the milk and .4
spices, and heat, stirring until the sauce thickens
5. Cook the ravioli in boiling water with a little salt until they are ready .5
6. Pour the sauce over the ravioli and serve immediately .6

Cheese cannelloni with spinach





(Cheese cannelloni with spinach (Photo: Festive

.Fill cannelloni ravioli filling similar to the previous format, but it also has cheese

Ingredients

servings 5-4

500g Cannelloni

Submission of grated Parmesan cheese

Filling

(kg potatoes (about 2 medium potatoes 1/2

small onion, chopped 1

tablespoons olive oil 3

100g goat's cheese, ricotta or cream cheese

50g grated Parmesan cheese

grams (one package) fresh spinach leaves 220-200

egg 1

teaspoon grated nutmeg or ground 1/4

to 1 teaspoon salt 1/2

For the sauce

onion, halved 1

cloves 14-10

liter of milk 1/2

onion, finely chopped 1

tablespoons olive oil 3

grams of butter 50

rounded tablespoon flour 1

teaspoon salt 1

teaspoon ground black pepper 1/4

teaspoon grated nutmeg or ground 1/4

To prepare the filling

.Cook the potatoes in their skins until tender. Cool slightly and peel .1

.Fry the onion in olive oil until it becomes transparent and soft .2

Mash together the mashed potatoes and onion (you should use a meat grinder with .3

.(smaller holes

Cook the spinach in boiling water for 5-4 minutes, until the leaves shrink. Drain, drain .4

.well and chop finely

.Mix the mashed potatoes and onion with chopped spinach, cheese, egg and spices .5

Cook the cannelloni according to the manufacturer's instructions and fill them .6

.(preferably use a pastry bag

Sauce and baking

.Consult the cloves in half the onion .1

Put in a pot the onion and half the milk, bring to a gentle boil and cook for 5 minutes. .2

.Toss the onions and nail and store the milk

.In another saucepan, fry the onion in olive oil until it becomes transparent and soft .3

Grind the fried onions with a stick blender, add it to the flour and mix. Add the milk and .4
spices, and heat, stirring until the sauce thickens

Place the cannelloni stuffed oven and pour the sauce over them. Bake 20 minutes in .5
preheated oven to 180 degrees

.Sprinkle the hot cannelloni grated Parmesan cheese and serve immediately .6

Fried sage leaves



(Fried sage leaves (Photo: Festive

A special decoration and crisp suits many count. You can also add seasoning mix for
making falafel - The results were delicious

Ingredients

Fresh sage leaves

egg white

Seasoned bread crumbs ground black pepper and salt

Oil for frying

Preparation

.Dip the sage protein and then the breadcrumbs .1

Heat oil in a frying pan depth of 2 cm and fry the leaves on both sides until golden .2
.brown

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