



# BRUSCHETTA CON FAVE E PECORINO



## BRUSCHETTA WITH BROAD BEANS AND PECORINO

**SERVES 6**  
200 g (7 oz) fresh or  
frozen baby broad  
(fava) beans  
½ red chilli, sliced  
1 small brown onion,  
roughly chopped  
100 g (3½ oz) pancetta,  
cut into thin short strips  
60 ml (2 fl oz/¼ cup) olive  
oil  
½ loaf sourdough bread  
1 garlic clove, halved  
extra-virgin olive oil for  
drizzling  
shaved pecorino to serve

When I was young at my home in Corato, hot live embers from the wood-fired oven in our kitchen were placed into a braciere (copper fire pit) to warm up the rooms of the house. Another use for the braciere was to grill bread on a grate placed on top of it to make bruschetta. Whether served for breakfast, as a snack or light meal, this bruschetta is easy to prepare and rich in flavour and texture. Crunchy, toasted bread and soft, new broad (fava) beans are accompanied by shavings of sharp pecorino, an anointing of extra-virgin olive oil and finished off with salty pancetta.

If using frozen broad beans, defrost them first. Slip the skins off the beans and place them in a bowl.

Blanch the broad beans for 5 minutes in boiling salted water and drain.

In a frying pan over medium heat, sauté the chilli, onion and pancetta in 2 tablespoons of the olive oil for 5 minutes.

Meanwhile, heat a chargrill pan over high heat or a barbecue to high, and brush it lightly with olive oil.

Slice the bread into 6 thick slices and place on the preheated chargrill pan or barbecue. Leave the bread undisturbed for a few minutes, until it is golden and there are griddle marks on it. Turn and cook the other sides.

Once the bread is toasted, rub the garlic vigorously over both sides of the bruschetta.

Place one slice of bruschetta on each plate, and top with some of the blanched broad beans and sautéed pancetta mixture. Season to taste and drizzle a little extra-virgin olive oil over each piece. Top with the shaved pecorino and serve.



# ORECCHIETTE AL VINO ROSSO

## RED WINE ORECCHIETTE

SERVES 6  
80 ml (2½ fl oz/⅓ cup)  
olive oil  
2 garlic cloves, peeled  
6 anchovy fillets in oil  
1 tablespoon capers  
155 g (5½ oz/1¼ cups)  
pitted black olives  
12 cherry tomatoes,  
roughly squashed  
1 oregano sprig or a  
pinch of dried oregano

**Orecchiette**  
400 g (14 oz) semolina  
flour  
50 g (1¾ oz/⅓ cup) 00  
flour  
120 ml (4 fl oz) red wine,  
or more if necessary

On a recent trip to southern Puglia, Vivienne and I visited the restaurant of Masseria Provenzani, where Mamma Giulia is the cook. It was a revelation to watch her make orecchiette using primitivo red wine. She deftly created this simple pasta using few ingredients and our interpretation here is an ode to her. Infusing pasta with various ingredients is not a new thing. However, the subtle blackberry and peppery spices of the grapes adds another dimension to the flavour.

To make the orecchiette, put the flours on a board, make a well in the centre and add half the wine. Incorporate the flour into the wine, using your hands, always scraping more flour into the mix. Slowly add more of the wine and continue to combine the ingredients until you have a soft dough. Continue to knead for 5 minutes. Cover the dough and allow it to rest at room temperature for 30 minutes.

Divide the dough into 6 portions. Roll each portion into a long rope about 2 cm (¾ in) thick. Cut this rope into 1.5 cm (½ in) pieces. Using the blunt side of a butter knife, press down on each piece of dough and slowly drag the knife towards you, making the pasta curl up over the knife. Turn the dough over your thumb to make the shape of a little ear.

Heat the olive oil in a frying pan over medium heat. When warm, add the whole garlic cloves. Remove the garlic from the pan once it has browned lightly. (The garlic is used only to flavour the oil.)

Add the anchovies to the pan and stir for a few minutes until melted. Add the capers, olives, tomatoes, oregano and some freshly ground black pepper and cook for a further 5 minutes over low heat.

Meanwhile, cook the pasta in boiling salted water until al dente, reserving a few tablespoons of the starchy pasta water. Add the pasta water to the sauce, stirring until it is well incorporated.

Drain the pasta and immediately tip it into the sauce in the pan. Toss the pasta through the sauce until it is thoroughly coated. Season to taste with salt and freshly ground black pepper, transfer to a large bowl and serve immediately.

