



2
Die Orte, die ich mein
Zuhause nenne

7
Saisonale Salate und
Gemüsegerichte

79
Einfache Suppen

105
Panini, Crostini,
Pasteten und andere Snacks

137
Pasta, Reis und Pizza

195
Fisch und Meeresfrüchte

223
Gegrilltes Fleisch, Braten und
Eintöpfe

271
Kuchen, Desserts und
Eiscreme

304
Register

312
Dank



Ricotta und Spinat

1 Blanch 600g of spinach in boiling salted water for 1 minute, drain under cold running water, then with your hands squeeze out all the excess water. **2** Finely chop the spinach and put into a bowl, add 600g of fresh ricotta, an egg, a handful of grated Parmesan and a pinch of nutmeg, and mix well. **3** Taste, season with sea salt and freshly ground black pepper, then use a teaspoon to fill the ravioli and cook them as on page 164. **4** In the meantime melt 150g of butter in a pan and put in a few fresh sage leaves. As soon as the butter starts to bubble, add a ladleful of the boiling water from the pasta pan to create an emulsion. **5** Lift the ravioli out with a slotted spoon and transfer to the pan of butter and sage for a couple of minutes, then serve, sprinkled with grated Parmesan.



Kabeljau und Kichererbsen

1 Either cook 300g of dried chickpeas as on page 206 (but cut the vegetables into larger dice) or heat up good jarred or tinned ones. **2** Take out three-quarters of the chickpeas and blend, adding some extra virgin olive oil and a little of their liquid until you have a smooth purée. Keep the rest to one side. **3** Put a clove of garlic on a chopping board and crush it into a paste with the back of a large knife. **4** Put a handful of fresh parsley leaves on top and chop finely, so that the garlic and parsley combine. **5** Heat some olive oil in a large pan, put in 2 finely chopped shallots, 2 finely chopped stalks of celery and 3 anchovy fillets. **6** Cook gently until the shallot is soft and translucent, then add 600g of chopped, skinless cod fillets. **7** Cook, stirring, for 5 minutes, until the fish is cooked. **8** Season with sea salt and freshly ground black pepper and put into a bowl. **9** Cool, then mix with 3 tablespoons of olive oil and a teaspoon of chopped fresh parsley leaves. **10** Fill the ravioli with the cod mixture and cook as on page 164. Lift out with a slotted spoon and transfer to the pan of chickpeas and vegetables. **11** Sprinkle with the parsley and garlic and serve on the purée. **12** Finish with a little grated lemon zest.



Kartoffeln, grüne Bohnen und Pesto

People sometimes say, 'Potato in pasta?' but once they taste these ravioli they love them.

1 Boil 15 new potatoes in their skins until just tender, then drain. **2** As soon as they are cool enough to handle, peel them and put 12 of them into a blender with 120g of butter and 40g of grated Parmesan and blend until smooth. **3** Cover with clingfilm and keep on one side until cool. **4** Cut the remaining potatoes into cubes. **5** Cook around 30 green beans in boiling salted water until just tender, then drain under cold water and split each one in half lengthways. Keep to one side. **6** Make the pesto as on page 165. **7** Fill the ravioli with the potato mixture and cook as on page 164. **8** Just before they are ready, put the reserved green beans and cubed potatoes into the same pan to warm them up. **9** Meanwhile, put the pesto into a pan with a little warm water, just to loosen it. **10** Lift out the ravioli, beans and cubes of potato with a slotted spoon and drain them. **11** To serve, spoon some of the pesto into warmed bowls, add the ravioli, green beans and cubed potatoes and sprinkle with some more grated Parmesan.



Garnele und Zucchini

1 Heat some olive oil in a large pan, put in a finely chopped clove of garlic, cook for a minute, then add around 900g of large, peeled raw prawns and sauté for a couple more minutes. **2** Season with sea salt and freshly ground black pepper and add half a glass (35ml) of white wine. **3** Bubble up to evaporate the alcohol, then add 2 tablespoons of tomato passata, take off the heat and put into a blender. **4** Blend to a purée, then leave to cool down. **5** Put 2 cloves of garlic on a chopping board and crush them into a paste with the back of a large knife. **6** Put a large handful of fresh parsley leaves on top and chop finely, so that the garlic and parsley combine and release their flavours into each other. **7** Mix half of this into the prawn purée, reserving the rest. **8** Fill the ravioli with the prawn mixture. **9** Dice 2 courgettes. **10** Heat some olive oil in a large pan, put in a lightly crushed clove of garlic, then add the courgettes and sauté until soft and lightly golden, taking care not to burn the garlic. **11** Add half a glass (35ml) of white wine and 10 quartered cherry tomatoes. **12** Cook the ravioli as on page 164. **13** Lift out with a slotted spoon and transfer to the pan of courgettes and tomatoes, with a couple of ladlefuls of the cooking water. **14** Toss through, adding the rest of the parsley and garlic.

Kalte Tomatensuppe mit Ricotta

This is a soup to make in the summer when you have plenty of almost over-ripe tomatoes; one for hot days and parties when you can have a big jug of it in the fridge ready to pour. If you mention cold soup, people think straight away of the Spanish gazpacho, but these soups are all over Europe. The addition of ricotta is what gives it a lift and makes it a bit more special, and also I would say this recipe has more pure tomato-sweetness, and is a little less aggressive than some gazpachos that are made with peppers as well as tomato – but if you want to add a little chilli, that is fantastic too. Like most soups it is best made the day before you want to eat it. The use of a good extra virgin olive oil is very important. Preferably use a fruity southern Italian oil, but even if you use a strong Tuscan one, the acidity of the tomato will always help you out by neutralising the strong flavour of the oil a little.

We use shorter Italian cucumbers, which tend to be less watery and have a more distinctive flavour.

1 Put the tomatoes and cucumber into a blender with the olive oil and chopped mint and blend until smooth, then pass through a fine sieve into a bowl. Taste and season, then put into the fridge for 3–4 hours. **2** In a separate bowl, whisk the ricotta with the chives. **3** Ladle the soup into individual bowls, then drop in small teaspoonfuls of the ricotta. **4** Garnish each bowl with mint leaves and half a cherry tomato.

- Serves 6**
- ripe cherry tomatoes** 1.2kg,
plus 3 for garnish
- cucumber** 1, peeled and cut
into chunks
- extra virgin olive oil** 200ml
- chopped fresh mint leaves**
2 teaspoons, plus some whole leaves
for garnish
- sea salt and freshly ground
black pepper**
- fresh ricotta** 150g
- chopped fresh chives**
2 teaspoons





Ganzer Fisch vom Blech

The dream of my life is still to live near the sea and go out each day with my boat and a rod and catch just enough fish for supper. But when Plaxy and I are on holiday in Puglia the next best thing is to go out each day and see what fresh fish there is: maybe a dorade, a gilt-head bream, a John Dory, or some little sea bass (warm-water Mediterranean fish are always smaller than ones from cold water). Then my favourite thing is to bake the fish whole on the bone, maybe with some tomato and olive oil, rosemary, fennel, garlic, chilli, even some sliced potatoes.

Cooking fish on the bone conserves the natural flavour in a more profound way, since it cooks from the outside in. The skin protects the most sensitive flesh around the bone, which because it has no direct contact with the heat or with oil doesn't pick up flavours in the same way as it would do if you pan-fried it.

1 Preheat the oven to 180°C/gas 4. **2** Mix all the vegetables with the garlic, chilli and parsley in a large roasting tray. **3** Season and drizzle with half the olive oil. **4** Season the cavity of the sea bass. Slice one of the lemons and put inside, along with the rosemary. **5** Lay the fish on top of the vegetables and pour the white wine over the top. Sprinkle on some sea salt and bake in the preheated oven for about 45 minutes, depending on the size of the fish. To test that it is cooked, insert the tip of a knife under the fillets and it should come out hot. **6** To serve, remove the skin and then lift off the top piece of fillet to one side. Then carefully lift off the piece of belly fillet – this is where most of the bones are concentrated, so lift these out. Now you can run a fork under the backbone to release it and lift it out, then remove the remaining pieces of fillet. **7** Drizzle the fish with the juice of the remaining lemon and the rest of the extra virgin olive oil and serve with the vegetables.

Serves 6
small courgettes 2 , sliced
medium potatoes 3, sliced
onion 1, sliced
fennel bulbs 2, sliced
garlic 5 cloves, whole
green chilli 1, chopped
sprigs parsley 2
sea salt and freshly ground black pepper
olive oil 6 tablespoons
large sea bass 1, around 1.5kg, cleaned
lemons 2
rosemary 2 sprigs
white wine 1 glass (70ml)

Gianduja-Schokoladenkuchen

A chocolate cake should leave your mouth feeling full of the flavour of chocolate, not sugar, and this cake does that. Gianduja, the famous hazelnut chocolate from Piemonte, is the chocolate that I grew up with, so this is quite a nostalgic cake for me, and I must admit there are times when I think, forget the healthy breakfast, there is nothing better than a slice of this with a cappuccino, mid-morning. There is such a huge choice of exciting, beautifully made chocolate available now, and that is what you want here. Note: the ganache for this needs to be made 8 hours ahead.

1 To make the ganache, pour 75ml of the double cream into a pan, add the honey, and bring to the boil, then take off the heat. **2** Have the chocolate pieces in a bowl, and slowly whisk in the hot cream and honey mixture. **3** Whisk in the rest of the cream and put into the fridge for 8 hours before using. **4** Preheat the oven to 170°C/gas 3. **5** Grease a 24cm round cake tin, with a removable base, with a little butter and line with baking paper. **6** Put the cocoa powder into a bowl and pour in 120ml of hot water, slowly, mixing until smooth. **7** Stir in the buttermilk and keep to one side. **8** Separate the egg yolks from the whites. In a bowl, beat the egg yolks with the butter until pale and fluffy. **9** Fold in the flour, baking powder, bicarbonate of soda, vanilla seeds and salt, then fold in the reserved cocoa mixture. **10** Now you need to make a meringue. Preferably using a food mixer, whisk the egg whites with the sugar until they form stiff peaks. **11** With a spatula, very gently fold half the meringue into the cocoa mixture, keeping as much air in the mixture as possible, and when it is all incorporated, carefully fold in the rest. **12** Spoon the mixture into the tin and level it gently on top. **13** Put into the preheated oven and bake for 1 hour, until the centre springs back if you touch it with your fingertip. **14** Remove from the oven and leave to cool on a wire rack, placed over a tray or large plate, then split in half horizontally and spread with half the ganache. **15** Spread the rest of the ganache all over the top and sides of the cooled cake with a spatula.

Makes 1 x 24cm cake	
good cocoa powder	40g
buttermilk	120ml
eggs	3
unsalted butter	225g, softened and cut into cubes, plus a little extra for greasing the tin
plain flour	240g
baking powder	2 teaspoons
bicarbonate of soda	1 teaspoon
vanilla seeds	from 1 pod
fine salt	½ teaspoon
caster sugar	200g
For the gianduja ganache:	
double cream	265ml
clear honey	15g
good gianduja chocolate	120g, broken into pieces

