



Featured Recipe

From: Port of the Month
Rome

Piccola Focaccia al parmigiano con culatello di Zibello e insalata di mele verdi

(Parmesan cheese flat bread stuffed with Culatello ham and green apple salad)

Category: Appetizer

Recipe from the Grand Hotel Parco dei Principi



Ingredients:

1 lb mashed potatoes
1 lb flour
2/3 ounce salt
olive oil
1 ounce yeast
culatello di Zibello (prossutto ham)
1 green apple

Preparation:

Knead the potatoes with flour, salt, olive oil, and yeast with a little water. Allow dough to rise in a warm place. Bake in hot oven (400° F) 'til golden brown.

Slice focaccia, serve on small plate with thin slices of ham garnished with sliced apple that has been seasoned with olive oil, lemon, and salt.

IMPORTANT NOTE: All recipes have been translated from Italian and measurements have been converted from grams to approximate ounces using 30 grams = 1 ounce. Amounts are not provided for some of the ingredients nor are some cooking times. Sometime things are just lost in translation. Results may vary...good luck!