



# Ferragosto at home

# Menu of the day

The celebration of Ferragosto has always been strongly connected with an abundance of good food, family and friends, unwinding, and completely indulging in eating.

For this year's Ferragosto at home menu of the day, we have chosen a menu that is easy yet exciting for the home cook to follow and cook along to.

# Tuna Crudo

## Ingredients

100g marinated artichokes, drained

1/2 cup (150g) whole-egg mayonnaise

1 tbs lemon juice

1 tsp Dijon mustard

100g skinless sashimi-grade tuna, pin-boned, cut into 1cm pieces

2 tbs extra virgin olive oil, plus extra to serve

300g ripe mixed heirloom tomatoes, larger ones thickly sliced or chopped, smaller ones halved

Baby basil leaves (substitute basil leaves with micro herbs)

## Method

1. Place artichokes, mayonnaise, lemon juice and mustard in a small food processor and whiz to combine. Spread onto a serving plate.
2. Toss tuna with oil and season.
3. Arrange tomato over the artichoke mayonnaise and scatter with tuna and basil to serve.

# Linguine & Prawns

## Ingredients

250g spaghetti or linguine

4 tbsp extra virgin olive oil, plus extra for drizzling

1-2 cloves of garlic, finely chopped

300g cherry tomatoes, halved

Zest of 1 lemon

300g cleaned prawns

45ml Acqua di Cedro

1 cup of parsley, roughly chopped

Bottarga

## Method

1. Cook the linguine in lightly salted boiling water for about eight minutes or until al dente. Drain, reserving a little of the cooking liquid.
2. Meanwhile, heat the oil in a large frying pan over a high heat. Add the prawns, garlic and cook for two minutes, then add the tomatoes and cook for a further one to two minutes or until the prawns are cooked through.
3. Add the linguine and toss through with a little cooking liquid and lemon zest to taste.
4. Season well, divide into four bowls. Drizzle with olive oil and three tbs grated bottarga.

# Pork Milanese

## Ingredients

4 x pork loin chops on the bone  
3/4 cup of pane di casa breadcrumbs  
1/4 cup grated parmesan  
1/3 cup sunflower oil  
Salt and pepper  
1/2 cup flour  
2 eggs  
1 cup of parsley roughly chopped

## Method

1. Pound out the pork chops by placing them in a plastic bag one at a time and beating them with the flat side of a mallet until thin. You can also split each pork chop into two cutlets for even thinner fried cutlets.
2. Whisk together the pane di casa breadcrumbs, parmesan cheese, salt, and pepper in a shallow bowl. Place the flour in a shallow plate and whisk in a little salt and pepper. Dip each cutlet into the flour mixture, coating both sides completely.
3. Whisk the eggs in a shallow plate with a tablespoon of water. Then dip the floured cutlets into the beaten eggs, coating both sides completely.
4. Transfer the egg coated cutlets into the bread crumb mixture and coat both sides completely with the breadcrumbs. Set the breaded cutlets aside while you heat the oil.
5. Heat the olive oil in a large sauté pan on medium-high heat. Add two or three cutlets at a time, depending on the size of the pan. Do not over crowd the pan and make sure they lay flat in the pan. Fry for three to five minutes on each side or until golden brown.
6. Serve them hot with a fresh radicchio salad, a squeeze of lemon, and some chopped parsley and grated parmesan cheese. White wine won't hurt either!