

#

ITALIAN IDEAS SHEET



WHEN TO RUN IT
Anytime

DÉCOR

- Pin up travel posters on the walls
- Use **red**, white and **green** table cloths and use flowers in these colours to decorate
- Use Chianti bottle table lamps
- Change the toilet signs to say “Signors” and “Signorinas”
- Mark the blackboard with prices in Lira (approx. L2,360 to £1 Sterling)

MUSIC

- Play some light operetta, perhaps something with Pavarotti signing in
- Mario Lanza type romantic songs

FUN & GAMES

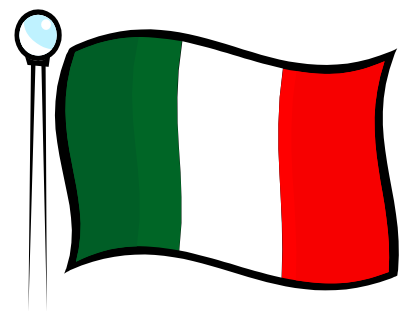
- Italian Trivia (enclosed)
- Spaghetti eating contest – Partners have a bowl of spaghetti (no sauce). One feed the other using a fork. First couple to finish wins.
- Prizes: Tin of Amoretti biscuits, bottle of Asti Spumante.

DRINK SUGGESTIONS

- Italian wines, Campari, Martini, Cinzano, Asti Spumante, Amoretto etc.

FOOD IDEAS

Dishes of the day could reflect the colour scheme and could include Minestrone soup, Pizzas with **RED** tomatoes, **GREEN** peppers, **RED** peppers to garnish an Italian cheese board, Pasta dishes with tomato sauce, Grissini Sticks in **RED** and **GREEN** serviettes, Neopolitan ice cream served with Garibaldi biscuits, Cappuccino, and Express coffee



Italian Meat Loaf Recipe

INGREDIENTS:

- 2 beaten eggs
- 3/4 cup soft bread crumbs (1 slice bread)
- 1/2 cup tomato juice
- 2 tablespoons snipped parsley
- 1/2 teaspoon oregano, crushed
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 small clove garlic, minced
- 2 pounds lean ground beef
- 8 thin slices boiled ham
- 6 ozs. (1-1/2 cups) shredded mozzarella
- 3 slices mozzarella, halved diagonally



PREPARATION:

Combine eggs, bread crumbs, tomato juice, parsley, oregano, salt, pepper and garlic. Stir in ground beef, mixing well. On foil or waxed paper, pat meat into a 12 x 10 inch rectangle. Arrange ham slices over the ground meat mixture, leaving a small margin around edges.

Sprinkle shredded Mozzarella cheese over ham. Starting with short end, carefully roll up meat, using the foil to lift as you roll; seal edges and ends. Place the stuffed meat roll, seam side down, in 13 x 9 x 2-inch baking pan. Bake at 350° for 1 hour and 15 minutes, or until cooked through. Remember the ham in the middle will still be pink, but the ground beef mixture will not be pink. Place cheese slices over top of roll; return to oven for 5 minutes or till cheese melts.

Serves 8.

Italian Cheesecake

INGREDIENTS:

- 1/2 pound (225 g) dry crumbly cookies for the crust
- 3/4 cup (150 g) unsalted butter
- 2/3 pound fresh ricotta or soft spreadable cheese (or a mixture of the two)
- 2/5 cup (80 g) sugar
- 2 eggs
- 2/5 cup (1 dl) cream
- An organic lemon
- 1/2 pound (200 g) raspberries
- 1/2 cup (50 g) powdered sugar
- A pinch of salt

PREPARATION:

Blend the raspberries and the powdered sugar, and put the sauce thus obtained through a strainer to remove the seeds. Grind the cookies (I would use I would use Oro Saiwa, which are similar to graham crackers, but you can use what ever you want) by rolling them between two sheets of paper.

Melt the butter and combine it with the cookie crumbs; spread the mixture evenly over the bottom of a 9-inch (22 cm) spring pan that you have previously lined with oven paper, pressing it down to compact it.

Preheat your oven to 360 F (180 C).

Put the cheese through a fine wire-mesh strainer. Grate the zest of the lemon into a bowl and add to it the juice of the lemon, strained. Separate the eggs and beat the yolks with the sugar until the mixture is pale yellow and frothy; fold in a pinch of salt and the cheese, followed by the cream and the lemon.

Beat the whites to soft peaks and carefully fold them into the cheese mixture too; turn the mixture into the spring pan, evening the top with a spatula. Use a teaspoon to drip some of the raspberry sauce over the top of the cake, and pull the tip of a toothpick through the drops to stretch them out into a decorative patterning. Bake the cake for about an hour; remove it from the pan to a serving plate, let it cool, and serve it with the remaining raspberry sauce.