

R E C I P E S



CAPPE LUNGHE ALLA GRIGILIA

Serves 6

3 lbs. razor clams, olive oil,
1 lemon, parsley, pepper

Assemble the clams in bunches and tie or attach with an elastic to keep them from opening. Soak



for several hours in cold water. Untie the clams and grill them, a few at a time, over charcoal, or sauté them in a lightly oiled skillet placed over a high heat. Grill them very briefly, in order to preserve their juices. Place the grilled clams on a large serving dish, season with pepper,

moisten with the juice of one lemon and a dash of olive oil. Chop the parsley, sprinkle it over the clams, and serve.

TWO TYPICALLY VENETIAN DISHES PREPARED BY TONI (ABOVE).

RISOTTO NERO

Serves 6

1 lb. *Vialone Nano* rice,
2 lbs. cuttlefish, 1 onion, 1 clove garlic, ¼ cup olive oil, parsley,
½ cup white wine, 6 cups fish or chicken broth, salt, pepper

Clean, prepare and cook the cuttlefish in the manner described in the recipe for *Seppie al Nero* (see next page). When the wine has been added and the cuttlefish is cooked, add the rice to the pan. Stir for 3 minutes. Slowly add the hot broth, cover, and simmer over low heat until the rice is done and all the liquid

has been absorbed. Add the ink as described in the recipe for *Seppie al Nero*. Season with salt and pepper to taste. As with any risotto, stir vigorously with a wooden spoon during the final minutes of cooking time, adding a few drops of olive oil if needed. (See “Basic Risotto,” p. 123).

FOLAGA CON POLENTA

Serves 2

1 waterfowl with giblets, ¼ cup olive oil, 1 onion, 1 stalk celery, 1 sprig rosemary, thyme, a few leaves sage, cloves, juniper berries, ½ cup white wine (Tocai type), chicken broth (if necessary), 1 lemon, salt, pepper, 1 tbsp. butter (optional)

The folaga is a migratory waterfowl that winters on the lagoon, where it is hunted like wild duck. If you are not a hunter yourself, you can purchase folaga from the small shop specializing in game located behind the Rialto market. The recipe below is suitable for all dark-fleshed fowl.

Cut off the bird’s head and make a shallow incision in the neck. Grasp the flap of skin with a cloth and gently pull it away, removing skin and feathers in a



CACCIA DELLA BOTTE BY PIETRO LONGHI, CA’ REZZONICO MUSEUM.

single motion. Cut off wing-tips and feet. Thoroughly clean the interior of the bird, setting aside the giblets. Cut open the gizzard, clean, and chop. Chop the heart and liver. Peel and chop the onion, pare and chop the celery. Split the bird in two lengthwise. Place it in a casserole with the olive oil, vegetables, herbs, spices, and gizzard. Cover and simmer over low heat for 15 minutes, turning occasionally to cook evenly. Add the wine. Continue simmering for about 1 hour, moistening with a little chicken broth if necessary to prevent sticking. When the bird is almost done, add the heart and liver. Add the peel and juice of 1 lemon.



Season with salt and pepper from the mill. Just before serving, a little butter may be added to the sauce to thicken it. Vinegar can be substituted for the lemon juice. Serve with polenta.

This dish can also be used as a sauce for *pappardelle*, in which case the bird should be cut into 6 or 7 pieces.

GRISSINI (BREAD STICKS) AT HARRY’S BAR (ABOVE).

