

Pomodoro Autumn Newsletter: Mamma Mia! This new generation!

Ciao a Tutti and Welcome to Pomodoro's quarterly newsletter for 2009!

As my mother always says to me..."This new generation! They think they know it all...they never listen to us when we give advice and they are always looking for short cuts!"

With (*almost*) everything I do...my mother is never satisfied. We disagree about what I am feeding my daughter to where I buy and prepare my meat to whether or not I use a brown onion or a red onion in my sugo (sauce) to delegating the tasks of mowing my lawns and cleaning my house! "Perche Silvia?" (Why?) She says, with her hands flying all over the place. "This is the responsibility of the woman in the house!" "When I was young we cleaned, we cooked, we washed the clothes by hand and we ironed everything in the basket including the bed sheets! None of this folding the clothes straight off the line business!"

I am learning now to hold my tongue whilst trying very hard to not fly back a heated Italian response. So I just give her one of my smiles (which makes her even more annoyed!). It's no use. I give up trying to convince my mother the contrary – because she knows best, right? After all, she is my mother.

I went to my favourite butcher in Oakleigh last week to buy some girello meat (of course mum sent me there – 'best girello in Melbourne she says'). So I walk in and I order my carne (meat) and ask them to slice it up and tenderise it. I said to the owner, "my mother Connie comes here too". And he said "I know Connie, she has been coming here for years, buying the same thing...girello *in the piece!*" And we had a chuckle as he was slaving over my piece of meat that I asked him to slice *fino fino* (*very thin*) and tenderise. He said to me "you know your mother won't be happy that you are making me do this". I said "yeah, I know, let's not tell her because I will never hear the end of it!"

We all have a favourite dish that our mother cooks for us. There are some dishes that we grew up with that are just not the same if we cook it ourselves.

My mum's Sicilian lasagne is one of those dishes. It is my brother's favourite dish. She made it last Monday and my family were there promptly at 6pm. The tray was sitting on top of the stove covered in foil and 'resting' before it was sliced. We had to wait until Sam came home from work before we could serve it...we were all getting a little impatient as Sam was late. Finally it was served and I took my first mouth full. Delicious.

I can never make the same Sicilian lasagne as mum – it just doesn't taste the same when I do it. So I just wait for her to cook it.

Maybe it's because her generation did something a little better?

Where does my mum shop?

In my classes I always get asked where my mother shops. Well, one of the places that my mother (*and my grandparents*) shop is in Oakleigh. Many Italians and Greeks live close to this area and they demand high quality produce at a good price! In saying this though, they do not hesitate to pay top dollar for high quality ingredients. It needs to be fresh and taste spectacular. And for once, mum and I agree on something!

So here is a list of some of the places that she visits on a weekly basis. As you might have gathered, I tend to hang out there too now!

Portman Continental Butchers

Beautiful meats and house-smoked specialities
19 Portman Street, Oakleigh Victoria
03-9569-7078

O'Psaras on Portman

Guaranteed top quality Australian fresh produce
32 Portman Street, Oakleigh Victoria
03-9569-7946

A&T Solomou Deli

Gorgeous fresh ricotta, cheeses and cured meats. An interesting selection of imported wines and groceries
39 Atherton Road, Oakleigh Victoria

Mickelbroughs Egg Farm

Wonderful red yolks! Barn laid eggs with chooks that are free to roam around with their friends. Incredible taste at an excellent price.
224 Old Dandenong Road, Heatherton Victoria

Available Cooking Classes Coming Up

Autumn in Tuscany

In autumn, Tuscany is a place of amazing produce, rolling hills and rustic farm houses. In this class you will learn the art of making home-made tortelli di pumpkin, tuscan chicken and a beautiful torta di cioccolato.

Available Dates: Saturday 16th May
Time: 10am – 2pm
Cost: \$139

A Southern Italian Feast

I am delighted to announce that Silvana Mercuri will be continuing her journey with us in 2009 with her spectacular Southern Italian menu. Silvana's family is from the south of Italy and these recipes are inspired by what she loves about the south. The contrast of light and fresh meals coupled with sweet pastries filled with sweetened ricotta cheese.

In this class you will learn to make traditional Calabrian polpetta, home-made spinach and ricotta ravioli and glorious chocolate cannoli with a sweet ricotta filling.

Available Dates: Saturday 27th June, 25th July
Time: 10am – 2pm
Cost: \$139

Winter in Bologna

Winter in Italy reminds me of the North. And Bologna is one of those places where you will find some hearty warming dishes that the whole family will enjoy. In this class Silvia teaches you how to make an 'Erbazzone' (frittata made with eggs and greens), a traditional home-made Bolognese lasagne (from scratch!) and a fabulous baked ricotta cheesecake.

Available Dates: Saturday 20th June, 11th July, 18th July

Time: 10am – 2pm

Cost: \$139

Please visit www.pomodoro.net.au to view our 2009 schedule and range of menus or call Silvia to make a booking at 8503-7338.

Pomodoro Gift Vouchers Available

Pomodoro are offering beautifully presented gift vouchers for that special occasion. Please call Silvia at 03-8503-7338.

The Italian Shed Men's Cooking Classes

We are delighted to announce that we are offering private men's only classes. Why not get 8 blokes together and join Pomodoro for a cooking class of fabulous food, wine and great conversation? To organise an Italian Shed men's only cooking class, please call Silvia at 03-8503-7338.

Private Cooking Classes and Social Events

Private cooking classes are a great way to get together work colleagues or celebrate a special occasion with friends and family. Pomodoro creates a customised menu to suit your needs and everything is planned for a fun and enjoyable experience. To organise a private function, please call Silvia at 03-8503-7338.

Recipe of the Month

Our recipe of the month is my mamma Concetta's Rustic Italian Apple Pie. I have now mastered this recipe and I know some of you have been taught this gorgeous cake in my classes.

Until next time...buon appetite!

....Silvia

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Mamma Concetta's Rustic Italian Apple Pie

Ingredients

8 medium granny smith apples, peeled and sliced
1 cup plain flour
1 cup self raising flour
3 tablespoons sugar
2 tablespoons lard
Pinch salt
1 egg, beaten
½ cup water
Sugar
Milk

Method

1. Pre-heat an oven to 200 degrees Celsius
2. Fill a saucepan with ¼ cup of water
3. Cook apples in the saucepan until partially cooked and then strain the moisture from the apples and let them cool to room temperature
4. In a bowl combine the plain flour, self-raising flour, sugar and a pinch of salt
5. Add the lard and combine with your fingertips until breadcrumbs form
6. Add the egg and water and combine until a dough forms
7. Divide the pastry into two pieces
8. With a rolling pin, roll two pieces of pastry on a floured surface and put aside
9. Spray a non-stick baking tray with canola oil spray or butter
10. Place one piece of pastry on top of the tray and put the cooked apples on top
11. Place the second sheet of pastry over the apples and seal the apple pie on the outer edges to make a crust
12. Make a small steam vent on top of the pastry
13. With a pastry brush put some milk on top of the apple pie and sprinkle with sugar
14. Cook in the oven for approximately 30 minutes, or until the pastry is browned on the top and the bottom
15. Serve the apple pie warm or cold with fresh cream and ice-cream

(Serves 8-10)

Proudly supported by the Willow Creek Vineyard

The Willow Creek Vineyard has a significant presence in the Mornington Peninsula area and has been awarded a Five Star rating in the famous James Halliday "Australian Wine Companion" for 2006, 2007 and 2008.

<http://willow-creek.com.au/>



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