

## **Pomodoro Festive Newsletter: Making Jam Biscotti with Mamma Concetta**

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

Learning and documenting a traditional Italian family recipe is for me one of my greatest pleasures and personal accomplishments. I love learning about the story of the recipe and being part of the responsibility of passing these recipes on to the next generation. Cooking and sharing these recipes with my family, friends and the guests that visit my cooking school is something that gives me immense satisfaction.

When I was a young girl I always remember my mum cooking these beautifully light biscuits with melt in your mouth pastry that were delicately filled with a careful selection of jams. The story goes that my Zia Josie received the recipe from a friend a long long time ago – I think 30 years. She then passed the recipe on to my mother. They are always baked for special occasions like Easter and Christmas and passed around to friends and family as gifts. When I gave birth to my first child, my mum came over and gave me a big tray full of these fresh biscuits to enjoy and share with visitors coming over to visit. Did I really 'share' them?? (not really)

So I decided that this year was the year that I would learn how to make them.

I visited mum for a Sunday lunch and asked her if she would show me how to make them in the afternoon. With much excitement and anticipation, we gathered around the bench with the ingredients. I had all the generations right before my eyes. My Nonna and Nonno (grandparents) were observing behind the bench as my mother was starting to show me what to do. My brother and sisters would flutter in and out of the kitchen.

My mother is an exceptional cook and she has a natural flair for choosing high quality produce and turning it into something special. She is also a very good teacher – she shares all her tips and techniques and carefully provides constructive criticism to ensure that I have the confidence to continue to ask questions, make mistakes and get the recipe right. I diligently wrote down all her thoughts – miss one thing and it won't turn out right! (Trust me).

During the whole process my mother would walk away from time to time and my Nonna would swiftly chime in and give me her advice. My grandfather was also hovering around the bench with a smirk on his face. I personally think he was waiting to try the first biscuit to come out of the oven!

The cooked jam biscotti finally came out of the oven. They were absolutely delicious and didn't last very long on the kitchen bench.

Why not make your own batch for the festive season? I have provided this special family recipe below. Enjoy!

### **Pomodoro News**

#### ***Another Family Member is on the Way!***

We are pleased to announce that I am expecting my second child. The new addition to the family is due on Mother's Day in 2010. The family are delighted with the news! I am secretly hoping that mum makes some more jam biscotti for when I arrive home. (I do hope mum is reading my newsletter!).

## ***The Pomodoro Italian Cooking School has moved location!***

After almost 4 years cooking and teaching from my family home the Pomodoro Italian Cooking School is delighted to announce that it has moved into their new premises at 9 Nicholson Street Bentleigh. It has state of the art cooking facilities, large preparation benches and a warm and cosy dining room to allow its guests to cook and feast on home-style Italian food in a professional, fun and relaxing atmosphere.

### ***We welcome Jane Del Rosso to Pomodoro!***

We welcome Jane Del Rosso to the Pomodoro Italian Cooking School as she presents the most delightful journey through the Southern Italian Provinces. Such is the generosity of Italians, when Jane married 20 years ago it meant indoctrination into a whole new way of life, where family was the focus and food was the way that family came together. With extended family originating from Celano, a small town in Abruzzo, Jane and her husband Tony have plenty of excuses to visit Italy and they have travelled the country at length. After several trips Tuscany, Abruzzo and Campania are among her favourites encompassing the Amalfi Coast, Florence and Siena. Having eaten her way around the Jewish Quarter of Rome and into the small family dining rooms in Tuscany, Jane's latest sojourn was to Puglia and Sicily to learn more about the food of each Province. Jane Del Rosso will let you amble through the Southern Italian countryside, learning and tasting as you go. In these classes you will cook as a peasant and feast as a king!

Jane's next available cooking class is:

#### **Traditional Tuscany**

**Thursday 3<sup>rd</sup> December, 2009**

**6:30pm – 9:30pm**

**\$119 per person**

- Stracciatella – Delicate vegetable broth with ribbons of egg
- Hand made Fettuccine with Walnut Cream Sauce
- Panforte – Celebration cake

Why not make a booking by calling 8503 7338 or visiting [www.pomodoro.net.au](http://www.pomodoro.net.au)

### ***Grazie e Buon Natale***

Another year has passed and I want to thank very much the thousands of people that have walked through the doors of Pomodoro to learn to cook traditional Italian food. It is my pleasure to share family recipes and Italian traditions with you and I am always delighted to receive emails and phone calls from you when you have cooking questions or have cooked a recipe with much success!

I would also like to thank Silvana Mercuri for teaching the “Southern Italian Feast!” cooking classes this year. She looks forward to teaching more of these classes early next year. I would also like to thank Natalie, Sandra and Elliot for assisting in the kitchen throughout the year also.

To the businesses that supported Pomodoro this year – The Willow Creek Vineyard, Barilla, Housewarehouse and My Other Kitchen – thank you very much.

Before my next child is born in May next year, Pomodoro will have achieved its five year anniversary. Thank you to everyone that has supported my personal endeavour over the years which has allowed me to fulfil a personal dream of mine.

## **A special festive recipe**

For our last newsletter for 2009, I wish to share with you our special festive recipe. Of course it is my mamma Concetta's Jam Biscotti! I have now mastered this recipe and I know some of you have been taught these gorgeous biscotti in my classes.

Buon Natale!



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Silvia Guccione  
Founder  
Pomodoro  
Italian Cooking School

[www.pomodoro.net.au](http://www.pomodoro.net.au)

## **Mamma Concetta's Jam Biscotti**

### **Ingredients**

300g plain flour  
300g self raising flour  
3 tbs sugar  
250g butter at room temperature  
Zest of 1-2 lemons  
Juice of 1 lemon  
1 tsp vanilla extract  
350mls of bulla cream  
Jam of your choice  
Nutella (optional)

### **Method**

1. Pre-heat oven to 180 degrees Celsius (160 degrees for a fan forced)
2. Place baking paper on all the baking trays that you are going to use
3. In a bowl, mix the flour and sugar together
4. Add the butter and mix with your fingertips until breadcrumbs form
5. Add the lemon zest, lemon juice, vanilla essence and cream. Mix well until you form a ball of dough
6. With a rolling pin, roll out a portion of the pastry and cut out a circle using a plate as a guide
7. Slice the circle into portions and fill each portion with your choice of jam or chocolate nutella
8. Close each biscuit and place on the baking paper
9. Bake in the oven for approximately 10 minutes or until the pastry has a very light colour on top (do not over cook them or they will be dry)
10. Once cooked, remove from the tray immediately so the jam does not harden on the baking paper and stick and allow to cool
11. Once cool sprinkle with a generous amount of icing sugar

*(Makes approximately 80 biscotti)*

*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/>



Italy's No. 1

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[www.myotherkitchen.com.au](http://www.myotherkitchen.com.au)

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*If you do not wish to continue to receive this newsletter, please email [silvia@pomodoro.net.au](mailto:silvia@pomodoro.net.au)*