

Welcome to StayHomeAndCookItalian with Viola Buitoni.

Thank you for supporting my work. Today's live lesson will focus on side dishes for the Easter table. We will be making *Carciofi ripieni in teglia* and *Piselli al prosciutto*.

You can watch me or cook along with me. Should you wish to cook, please find a list of ingredients and equipment and a some prepping steps to do in advance. Below are the recipes for you to follow and take notes.

If you have any questions, you can email me at viola@violabuitoni.com or find me on Instagram @violabuitoni

Curious about what else I do? violabuitoni.com

A presto!

Viola

INGREDIENTS

1. 8 medium artichokes (preferably without thorns)
2. 1/2 cup clean parsley
3. 1/2 cup fresh marjoram leaves
4. 2 green garlic stems (or 1 garlic clove)
5. 2 lemons
6. 1/4 cup breadcrumbs
7. 2 tablespoons of grated pecorino
8. 2 pounds unshelled peas
9. 1 spring onion
10. 3 sprigs marjoram
11. 2 slices prosciutto
12. 1/2 cup dry white wine
13. extra virgin olive oil
14. salt and pepper

EQUIPMENT

- cutting board
- chef's knife and paring knife
- bowls
- skillet with lid
- sauté pan with high sides or shallow sauce pot

PREPPING

- measure all ingredients grouping 1-7 and 8-12 with oil, salt and pepper in the middle*
- fill a bowl with water, squeeze a lemon in it and drop the two halves in the water
- shell the peas
- *keep the prosciutto in the refrigerator so it is easier to mince

Carciofi ripieni in teglia

Stove top stuffed artichokes

for 4 people

8 medium artichokes (preferably without thorns)

1/2 cup clean parsley

1/2 cup fresh marjoram leaves

2 green garlic stems (or 1 garlic clove)

2 lemons

1/4 cup fresh breadcrumbs

2 tablespoons of grated pecorino

extra virgin olive oil

salt and pepper

Zest one of the lemons and cut both in half. Place the lemons halves in a bowl of water.

Clean the artichokes by removing the outer tough bitter leaves, slicing off the top tip of the leaves, paring the outer part of the heart and peeling the stems.

Open them by gently smashing them on the counter and opening the leaves as if into a flower. Drop them into the lemon water to keep them from browning.

Mince the herbs and garlic together. Add 1/2 tablespoon of lemon zest, breadcrumbs, pecorino and 2-3 tablespoons of olive oil to bring together. Adjust salt and pepper.

Fill each artichoke loosely with the herb and breadcrumbs mixture and place them stem side up and snug in a shallow sauce pan coated with olive oil.

Sprinkle the remaining filling on top and salt the artichokes. Add water so that it goes about 1 inch up the sides of the pan.

Place a sheet of parchment paper over the artichokes and cover with a lid. Cook over medium heat until the artichokes can be easily pierced with the tip of a knife.

Piselli al prosciutto

Shelling peas with prosciutto

for 4 to 6 people

2 pounds unshelled peas
1 spring onion
3 sprigs marjoram
2 slices prosciutto
1 tablespoon olive oil
1/2 cup dry white wine
salt and pepper to taste

Shell the peas. Eliminate the top fibrous tops from the onion, cut in half stem to root and slice in paper thin half moons. Strip the marjoram sprig and finely chop the leaves. Mince the prosciutto slices.

Place the oil and minced prosciutto in a skillet over low heat. Let the prosciutto render its fat and add the onions and marjoram. Sweat the onions until they are completely translucent and quite soft.

Raise the heat to high and toss in the peas. Sauté and swirl until they are completely coated in prosciutto and onion yumminess. Douse with the wine.

When the acidity of the alcohol no longer punches you, but you feel your eyes caressed with sweetness, add a little water and turn the heat to medium low. Cover and braise slowly for 20 to 30 minutes, adding water if necessary.

Adjust salt and pepper as needed and serve warm.