

Myerberg Center – Cooking with Chef Alba RECIPES FROM BEAUTIFUL PORTOFINO



Focaccia con le Cipolle

1 ready-made pizza dough
2 large white onions, thinly sliced

5-6 tablespoons extra virgin olive oil
Kosher salt and freshly ground black pepper

1. In a large skillet, add 5 tablespoons of oil and cook onions until just tender, do not brown. Season with salt and pepper.
2. Roll out the dough on an oiled baking sheet trying to make sure that the dough is thin. Place the onions over the dough, add salt and add a little drizzle of olive oil. Bake at 425F until the bottom of the dough is just golden.

Spaghetti allo Scarpariello

½ pound thin spaghetti
2-3 tablespoons extra virgin olive oil
2-3 cloves of garlic, smashed with a knife
1-pint small tomatoes, cut in half
½-¾ cup grated parmesan or pecorino Romano

salt
red pepper flakes
Fresh basil

1. Cook pasta in salted boiling water according to box directions. Save the pasta water.
2. In a large skillet on low heat, add the olive oil and the 2 cloves of garlic and red pepper flakes. Tip the skillet slightly and cook the garlic until just barely golden.
3. Raise the heat to medium and add the tomatoes and salt. Cook about 5-6 minutes, then discard the cloves of garlic. Cook another 5-6 minutes and with a fork, mash the tomatoes down. When the tomatoes are mostly mashed, add a scoop of pasta water. Mix well and cook a few more minutes.
4. Strain the pasta and add it to the skillet with the tomato sauce. Keep stirring until amalgamated. If the sauce is too dry and a little more pasta water. The sauce and pasta should be creamy. Once it is creamy turn off the heat.
5. Off the heat begin adding the grated cheese and mix well. If still a little dry add a little more pasta water. When well mixed and creamy add the torn basil and mix again. Serve warm.

Note: if the pasta is too dry add a little warm pasta water at a time. If you added too much pasta, add more grated cheese and it will thicken up.

Baccalà (cod) Agrodolce al Portofino

6 pieces of cod (about 3 inches each)

1 ½ tablespoons sugar

2 cloves of garlic, finely sliced

3 sage leaves, cut into strips

1 tablespoon white wine vinegar

4 ounces of white wine or broth

Flour for dredging

Light oil for cooking

1. Dredge the cod pieces in flour, shaking off any excess flour.
2. Add the oil in a medium skillet, when hot add the floured cod. Cook in batches until golden, about 4-6 minutes depending on thickness of the cod. As they cook, transfer to paper towel to absorb any excess oil.
3. In another skillet on low heat, add the wine or broth and the slices of garlic, the vinegar, sugar, sage. Let the mixture cook well until the sugar dissolves.
4. As soon as the syrup is boiling, add the pieces of fried cod and cook for another 2-3 minutes, turning once to flavor them well. When ready, serve your pieces of sweet and sour Ligurian cod.