

Warm Salad of Artichoke Hearts, Chorizo, Goats Cheese and Spinach leaves



Ingredients:

- 4 Globe Artichokes Steamed Peeled and halved
- 1 Chorizo sausage grilled and sliced
- 120g fresh goat's cheese served at room temperature
- 1 cup chopped fresh parsley
- 1 bunch asparagus steamed
- 3 cups baby spinach leaves
- 3 Romano tomatoes sliced lengthwise into quarters

Dressing:

- ½ cup extra virgin olive oil
- 1 Tbsp balsamic vinegar
- 1 Tbsp lemon juice
- Sea salt & black pepper to taste.



Begin with the warm artichoke hearts and asparagus, cover them with dressing before gently arrange dobs of the goats cheese amid the slices of Chorizo, tomatoes, parsley and spinach leaves on a platter and lightly toss before serving.

Eat Pray Love

by Elizabeth Gilbert

HOLY OF HOLIES - PERFECT PIZZA IN ITALY

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“Pizzeria da Michele is a small place with only two rooms and one non-stop oven. It’s about a fifteen minute walk from the train station in the rain, don’t even worry about it , just go. You need to get there fairly early in the day because sometimes they run out of dough, which will break your heart. By 1pm, the streets outside the pizzeria have become jammed with Neapolitans trying to get into the place, shoving for access like they’re trying to get space on a lifeboat. There’s not a menu. They have only two varieties of pizza here – regular and extra cheese. None of this new age southern Californian olives-and sun-dried tomato wannabe pizza twaddle.

The dough, it takes me half my meal to figure out, tastes more like Indian nan than like any pizza dough I ever tried. It’s soft and chewy and yielding, but incredibly thin. I always thought we only had two choices in our lives when it came to pizza crusts- thin and crispy, or thick and doughy. How was I to have known there could be a crust in this world that was thin and doughy? Holy of holies! Thin, doughy, strong, gummy, yummy, chewy, salty pizza paradise. On top, there is a sweet tomato sauce that foams up all bubbly and creamy when it melts the fresh buffalo mozzarella, and the one sprig of basil in the middle of the whole deal somehow infuses the entire pizza with herbal radiance...”