

July IN THE ISSUE



27



12



34

COVER RECIPE ❖

Italian barbecue kebab

SERVES 4

400g Luganega sausage, cut into chunks

400g pork loin, diced into 2.5cm squares

2 thickly cut slices of pancetta, cut into 2.5cm squares

1 large red pepper, seeds removed, flesh diced into 2.5cm squares

1 courgette, trimmed, diced into 1cm rounds

a few sprigs of thyme, leaves chopped

a sprig of rosemary, needles chopped

extra-virgin olive oil

salt and freshly ground black pepper

To construct the kebabs, thread a piece of pancetta onto the skewer, followed by a piece of pork loin, pepper, courgette and then sausage. Repeat this once more, finishing the kebab off with a piece of pancetta. This amount of ingredients should make about eight kebabs.

To cook, lightly brush the kebabs with olive oil and sprinkle with rosemary and thyme. Season each kebab with salt and pepper, then place on a hot griddle or over barbecue coals. Cook the kebabs for 10-15 minutes, turning regularly. When cooked, sprinkle with a little thyme and serve with grilled Mediterranean vegetables.

IN SEASON

8 What's in season

16 Five reasons to visit Brindisi

18 In print

The latest Italian cook book releases.

19 What's on... July

Food events taking place in Italy and the UK during July.

20 Alfresco dining

Stylish dining accessories for picnics and barbecues.

23 Katie Caldesi, a cook's travels

Katie learns why catching signal crayfish is good for the environment.

FEATURES

40 Vero Italiano: The salumeria

Mario Matassa gets under the skin of Italy's love of cured meats.

66 Taste Italia talks to Antonio Carluccio ❖

Antonio Carluccio shares his top tips for getting started in the kitchen.

78 Master of wine

Becky Ambury visits London's Wine Restaurant of the Year.

87 Wine tours in Italy

The best places to indulge your love of Italian wine.



52



76



84

RECIPES

10 In season recipes

Mario Matassa creates four tasty dishes using July's ingredients.

24 Pronto! Meals in minutes

Six speedy dinners that take the stress out of mid-week cooking.

28 The perfect Italian picnic ❀

Ursula Ferrigno puts together a selection of Italy's best picnic dishes.

46 Fresh from the garden ❀

A delicious summer menu for vegetarians.

51 Fired up ❀

Ross Dobson has all your barbecue needs catered for.

57 Jamie's Venice ❀

Jamie Oliver shares two of his favourite Venetian classics.

60 The art of fine dining ❀

Jason Atherton shows us how to host a dinner party for less.

70 Southern comfort ❀

Valentina Harris picks out her favourite recipes from southern Italy.

83 4 takes on beetroot

Four ways to enjoy the seasonal delicacy.

98 Cucina della nonna

Luciana Sampogna recreates her *nonna's garganelli* pasta recipe.

TRIED & TASTED

92 Drink Italia ❀

All you need to know about Italian wine.

94 Milano salami taste test ❀

We put Milan's popular cured meat to the test.

EVERY ISSUE

15 In the mail

56 WIN! A gourmet hike in Piedmont

81 Next issue

86 Weights and measures

90 Ask *Taste Italia*

➔
Turn the page
for a full listing of
this month's recipes
in our recipe
finder

Subscribe

Subscribe to *Taste Italia* and
save 30% on each issue!

38

❀ Denotes on the cover

