

Show 2: **ITALIAN COOKING**

**Melon and Prosciutto**

Ingredients:

Cantaloupe or any melon in season

Prosciutto

Buy the prosciutto wafer thin

Slice the melon and drape the prosciutto over, or cut melon into bite size pieces and wrap prosciutto over, securing with a toothpick.

Optional: Sliced lime to squeeze on top.

**Blender Pesto**

2 cups of fresh basil leaves

½ cup olive oil

2 T pine nuts

2 cloves garlic, lightly crushed and peeled

1 t salt

½ cup freshly grated Parmesan cheese

2 T freshly grated Romano cheese

3 T butter, softened to room temperature

Put the basil, olive oil, pine nuts, garlic cloves and salt in the blender and mix at high speed. Stop from time to time to scrape the sides down with a rubber spatula. When the ingredients are evenly blended, pour into a bowl and beat in the two grated cheeses by hand. When the cheese has been evenly incorporated into other ingredients, beat the softened butter. Before spooning the pesto over the pasta, add to it a tablespoon or so of the hot water in which the pasta has boiled.

**Sautéed Veal Scaloppine with Marsala**

3 T. vegetable oil

1 pound veal scaloppine, very thinly sliced and pounded flat

¾ cup all-purpose flour, spread on a dinner plate or waxed paper

½ t. salt

Freshly ground pepper

½ cup dry Marsala wine

3 T. butter

Heat the oil over medium-high heat in a heavy skillet. Dip the veal in flour, coating on both sides and shaking off any excess. When the oil is quite hot, slip the scaloppine into the pan and quickly brown on both sides, which should take less than a minute for each side if the oil is hot enough. (Make sure you dip them in the flour just before you are ready to brown or they will get soggy.) Transfer the browned meat to a warm platter and season with salt and pepper. Tip the skillet and draw off most of the fat with a spoon. Turn the heat on to high, add the Marsala, and boil briskly for less than a minute, scraping up and loosening any cooking residue stuck to the pan. Add the butter and any juices that may have been thrown off by the scaloppine in the platter. When the sauce thickens, turn the heat down to low and add the scaloppine, turning and basting with sauce once or twice. Transfer meat and sauce to a warm platter and serve immediately.