

The Italian job



Extending an existing brand is never easy, especially when the brand is as established in the food sector as Pizza Express. But Anand Radia was determined that Pizza Express' sister restaurant in Europe, Marzano, would be a welcome addition to the region's food outlets. Enter Italian chef Marco Pucciarelli, with a love of traditional Italian cuisine and insistence on authentic produce, and between them they have

not only taken the Marzano brand upmarket but are using the opportunity to refresh Pizza Express' established menu.

Executive Chef Pucciarelli shares some of his favourite recipes with us. Marzano, situated next to the Al Manzil hotel at the foot of the Burj Dubai, is already a firm favourite with early residents to the area. As construction work ends, we forecast a busy time for chef Marco ahead!



Pappardelle pesto e gamberi

SERVES 4

60g fresh basil
15g rocket salad
3 cloves of garlic
10g pine nuts
40-50ml extra virgin olive oil
400g prawns, deshelled and deveined
100g butter
Salt and pepper to taste
500g pappardelle pasta

- 1 Put basil, rocket leaves, garlic, olive oil and pine nuts in a blender and process until smooth, then adjust for salt and pepper.
- 2 Heat a large sautee pan over medium heat, add olive oil and garlic, quickly add prawns and toss to coat well.
- 3 Add a little water or stock made with the shells of the prawns cooked for a few minutes.
- 4 Cook the pasta according to the instructions on the packet, add the pasta to the sauteed prawns, add the pesto and toss.
- 5 Serve immediately.



Dentice con spinaci

SERVES 4

1kg red snapper fillet
100g white onion
150g fresh spinach leaves
500g (1 can) cannellini beans
Salt and pepper to taste
2 cloves garlic
2tbs butter
2tbs olive oil
1tbs fresh rosemary, chopped
1/2 cup flour

- 1 Cut and fillet the red snapper or have it prepared by your fishmonger. Season the fish with salt and pepper and then lightly flour them.
- 2 Heat a sautee pan over medium heat, add butter and sautee the fillets for one minute on each side. Then place the fillets in a shallow oven-proof dish and cook in a 220 C oven for five to six minutes.
- 3 Rinse the beans under running water then heat a sautee pan over medium heat. Add chopped garlic and rosemary and fry gently, add the beans and toss to coat, then adjust with salt and pepper before placing in the middle of a serving plate.
- 4 In the same sautee pan, add more chopped garlic and the butter, then toss the spinach quickly before adjusting the seasoning. Place the spinach on the side of the beans.
- 5 Place the fish fillets on top of the beans and serve immediately.



Mixed salad

SERVES 4

200g assorted green leaves
100g baby asparagus
200g cucumber
200g tomatoes
25ml extra virgin olive oil
10ml balsamic vinegar
Salt and pepper to taste

- 1 Wash the salad leaves and place it in a bowl, then drizzle extra virgin olive oil and toss to coat. Add a little salt and the balsamic vinegar then toss well.
- 2 Blanch the asparagus in boiling water for a minute, then refresh in cold water.
- 3 Place sliced tomato and cucumber on the bottom of a serving plate, top with the dressed salad leaves and the blanched asparagus.
- 4 Serve immediately.



Pannacotta

SERVES 4

500ml heavy whipping cream
3 gelatine sheets
4tbs sugar
1tsp vanilla extract
250g (1 packet) frozen mixed berries

- 1 Place gelatine sheets in cold water until very soft then gently squeeze out the excess water.
- 2 Place cream, sugar, vanilla and gelatine in a heavy bottomed saucepan, heat slowly over a low heat until sugar and gelatine has dissolved. Then heat to almost a simmering point but do not boil. Let the mixture cool down to room temperature.
- 3 Place mixture in 9oz plastic cups and chill in the refrigerator for at least three hours.
- 4 Place berries, sugar and a little water in a blender and process until very smooth.
- 5 To serve, unmold the pannacotta by running the cup sideways under hot water, then unmold onto a serving plate, top with the berry sauce and serve immediately.

Buon Natale!

The Hyatt Regency remains one of the iconic landmarks of Dubai, lying underneath the main flightpath into the city and generations of residents and tourists recognise its shape. After a refit, it is now looking to the future, as the natural heart of Deira and the new Palm development. To celebrate, we take some Italian recipes for Christmas from Chef Ivan Chierigatti at Focaccia.



Turkey breast with chestnuts and porcini mushrooms crust, winter vegetables and honey mash potato, with a Chianti wine sauce

SERVES 1 PERSON 🍴

Ingredients:

190g turkey breast
5g extra virgin olive oil
1/2 spoon olive oil with herbs
Sea salt and pepper
30g demi glace
80ml Chianti red wine
1 piece fried basil
Fried eggplant skin
10g honey mash potato
45g vegetables millefeuille
Chestnut and porcini mushrooms crust

Mashed potatoes

Ingredients:

500g yellow potatoes
250ml milk
100g grated parmesan
Nutmeg powder
10g honey
Salt
20g butter

Method:

- 1 Put the potatoes in a large pot with enough cold water to cover them. Add salt and bring the water to a boil and cook until the potatoes are soft when pierced with a knife.
- 2 Bring the milk to a boil with some nutmeg and salt, mash them, and keep hot.
- 3 When the potatoes are mashed, start to add milk slowly, and mix well to a good consistency, add butter and parmesan to taste, and finish with honey.
- 4 Season with salt.

Chestnut and porcini mushroom crust

Ingredients:

400g butter
200g breadcrumbs
50g porcini mushrooms
50g chestnuts
50g grated parmesan
5g olive oil
Salt

Method:

1 Cut the porcini mushrooms and chestnuts in 1/2 inch dices, put in a frying pan and sauté until golden brown.

2 Melt the butter, add the breadcrumb and salt, then mix well.

Add the cut porcini and chestnuts with the rest of the butter and integrate it with the rest of your base.

3 Arrange in a mould and let it become firm in the fridge.

Vegetable millefeuille

Ingredients:

150g butter
150g celeriac
150g carrot
150g green zucchini
150g beetroot
5g olive oil
Salt
50g grated parmesan

Method:

1 Peel the celeriac, beetroot, carrot and potato and cut into thin sticks.

2 Blanch separately all the vegetables in boiling water, cool immediately in iced water and let dry. Arrange levels of vegetables in this order: celeriac, beetroot, potatoes, zucchini, carrot, celeriac, beetroot, potatoes and zucchini. To ease the process, you just can use some baking paper, whereas you use the paper to arrange the vegetable individually.

3 Preheat the oven to 190* C. and bake for seven minutes.



Pannettone

Ingredients:

25oz active dry yeast (one packet)
1 cup warm water
1/4 cup white sugar
2 eggs
1/2 cup fresh yogurt
1tsp vanilla essence
1tbsp grated lemon zest
1/4tsp salt
4 cups flour
1/4 cup currants
1/4 cup raisins
1tbsp icing sugar
1tbsp melted butter

Method:

1 In a medium bowl, combine yeast, water and sugar. Cover and let it stand for ten minutes or until foamy.

2 Add eggs, yogurt, vanilla, lemon zest and salt, mixing well. Stir in flour a half cup at a time until the dough forms a manageable ball.

3 Turn out onto a lightly floured surface and knead for five to ten minutes, adding flour as necessary, until the dough is soft and pliable but not sticky. Place the dough in a large, lightly pan-sprayed bowl, cover and let it rise in a warm place until it doubles - about one hour.

4 Preheat oven to 350 degrees F or 175 degrees C. Spray a round eight inch cake pan with non-stick spray.

5 In a small bowl, toss the dried fruits with icing sugar. Punch down the dough in a bowl, transfer to a floured surface and knead in the fruit. Form

dough into a ball, place in prepared cake pan, cover loosely with a dish towel and let it rise for 30 minutes. The cake will rise above the pan sides. Brush with melted butter.

6 Bake for 45 minutes or until the loaf is golden brown and a toothpick inserted in the centre comes out clean.

Orange mascarpone cream

Ingredients:

300g mascarpone
20g cream
5g orange zest
20g icing sugar

Method:

1 Stir all the ingredients together in a large mixing bowl.

2 Serve with the still warm pannettone.



AS AN ALTERNATIVE...

Chef Alex Mofer from The Kitchen presents an alternative take on an Italian style turkey lunch.

Whole roasted turkey, apricot and chestnut stuffing, with Brussel sprouts, pine seeds with cranberry and granny smith chutney

SERVES 6 to 8

Ingredients:

- 1 butterball turkey, butterfly cut and de-boned
- 1k turkey stuffing
- 400g Brussel sprouts
- 90gr roasted pine seeds
- 250g cranberry and granny smith chutney
- 200ml turkey gravy

Turkey stuffing

Ingredients:

- 250g dried apricots
- 250g frozen chestnuts
- 150g onion, chopped
- 150g chopped bacon
- 800g white bread, crust removed
- 300ml full cream milk
- 2 egg yolks
- 2 whole eggs
- nutmeg
- salt and black pepper

1 Chop the chestnuts and apricots. Cut the bread in small cubes

2 Heat the milk and season with salt, nutmeg and pepper.

3 Sautee bacon, onion, chestnuts and apricots in a pan until the bacon is cooked, then add the bread and boiled milk. Stir well until the bread is soaked.

4 Place the dough in the bowl and keep aside for around 20 minutes, then add the egg yolks and eggs.

Turkey gravy

Ingredients:

- Turkey neck and giblets
- 2tbsp chopped parsley
- 1 small onion chopped
- 3/4 cups celery chopped
- 1/2 cup flour
- Left over fat and other liquid from the roasting pan (after removing the turkey)
- Dry sherry to taste
- Salt and pepper for seasoning

Method:

1 Place the turkey neck and giblets in a saucepan, cover with cold water. Add the celery, onion and parsley then bring to a boil over a high heat, skimming the foam as it rises to the surface.

2 Reduce the heat to medium low, cover the saucepan and simmer for one hour. Use a strainer to strain the broth and reserve.

3 Place the roasting pan with the left-over fat and liquid of the roast turkey on medium heat. Cook for a few minutes, then add the flour and whisk until flour is a golden brown colour. Remove the pan and slowly add the broth and the sherry

stirring constantly. Place pan back on the burner and bring to a boil gently.

Stir until gravy thickens and coats the back of a spoon. Season with salt and pepper, then pour in a gravy boat and serve

Cranberry, Granny Smith chutney

Ingredients:

- 500g frozen cranberries
- 500g Granny Smith apple, peeled and cut in small cubes
- 150g onion, finely chopped
- 50g fresh ginger, finely chopped
- 175g white sugar
- 175g white wine vinegar
- 1g ground cinnamon
- 2g saffron

Method:

1 Dissolve the sugar in the vinegar over a low heat.

2 Add the cinnamon, saffron and nutmeg, then reduce to a caramel.

3 Add onions and ginger, then cook until all the liquid has evaporated and reduced. Add the cranberries and apple. Reduce again and cook until the chutney has the right consistency.

Turkey roll

Method:

1 Cover work table with cling film and place the turkey on top of it. Arrange the stuffing in the middle and roll the turkey over, hold the two ends of the cling film and keep on rolling until the roll gets tight and the ends are closed. Then wrap the turkey as well in aluminum foil to make it tighter.

2 Poach the turkey for around 45 min.

3 Take off the wrapping and pan fry the turkey until golden brown. Cut thick slices and arrange on a platter before serving

4 Clean the Brussel sprouts. Roast pine seeds until golden brown. Sautee the Brussel sprouts in butter and add the pine seeds and tomato concasse. Season to taste.

5 Place all the items as per picture on the plate.