

RIVER

CAFFE

COOK

Rose Gray and Ruth Rogers

BOOK

EASY

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reen beans and tomatoes

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in Santo with prosciutto

walnut and brandy
whole zucchini
wild strawberries

zucchini and cannellini
zucchini and capers
zucchini fritti

About the Author

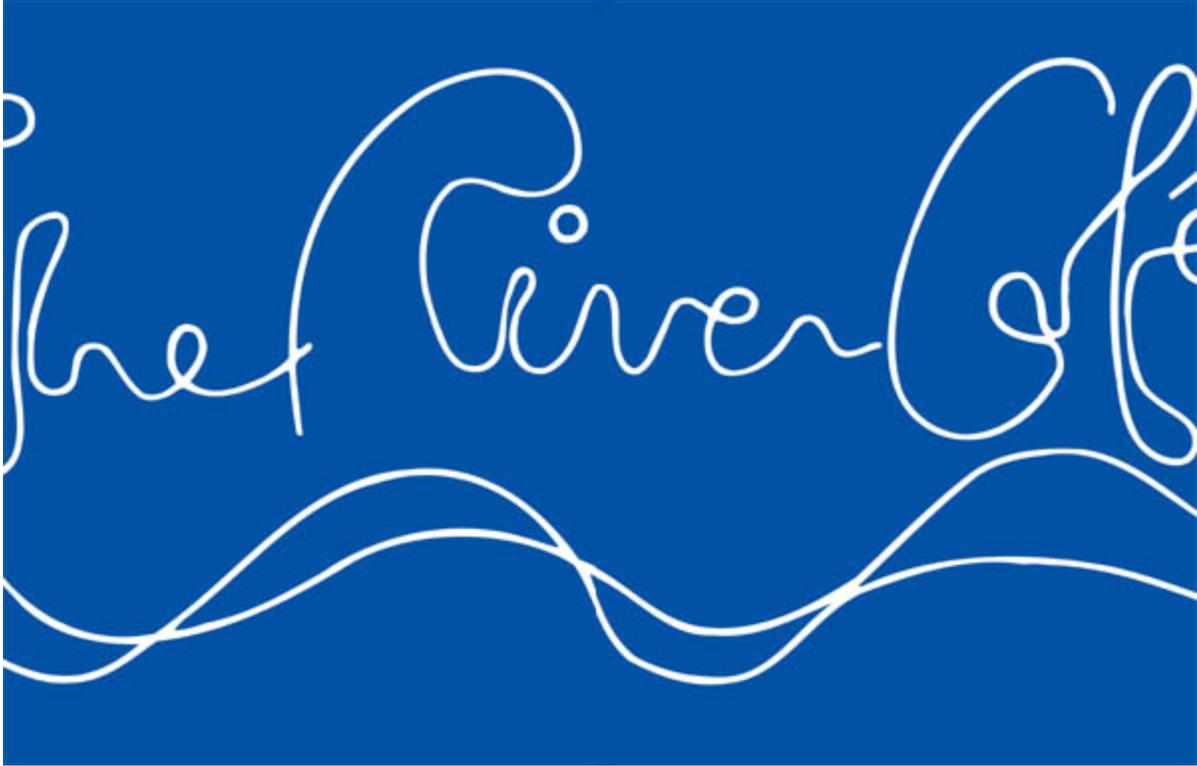
Ruth Rogers is the American-born wife of architect Richard Rogers. Rose Gray ran the kitchen at Nell's Club in New York before joining Ruth Rogers to launch the River Cafe. Together they have made the River Cafe one of the most respected restaurants in the world and have trained many of the new generation of star chefs, from Samuel and Samantha Clarke to Jamie Oliver.

River Cafe Cook Book Easy

Rose Gray and Ruth Rogers



EBURY
PRESS



Photography by Martyn Thompson Design by the Senate



Frozen Sculpture by Marc Quinn

Introduction

The Italian food in this book is easy to cook. Each recipe emphasises the things we value at the River Cafe – freshness, subtlety and quality – while being short, easy to shop for and easy to serve.

Simple, delicious food relies on its ingredients. Here you'll find a useful guide of what to keep in your store cupboard and in your fridge: olive oil, capers, balsamic vinegar, organic eggs, pancetta and more. Each recipe begins with a shopping list to make it easier to buy the things you'll need, and we've shown you where short-cuts can be taken.

We want you to feel inspired and confident in cooking Italian food. In chapters such as [Tutti Ricotta](#) we give many ways to use one basic ingredient. The pastas are divided into [Spaghetti](#), [Short Pasta](#) and [Tagliatelle](#) to show how in Italian cooking each suggests a different type of sauce. You'll see that Gnocchi needn't be as hard to make as you think and that Carpaccio can mean beef or fish. Most of the recipes serve four and many are very quick to prepare, including a 15-minute Chocolate Cake.

Where we think it will be helpful we have added notes on ingredients, methods and equipment. There is a [Sauces and Basics](#) section at the end of the book which will provide you with the fundamentals of Italian cooking – like peeling tomatoes and preparing salted anchovies – and recipes for the sauces we use most. We have included a list of suppliers, though most of the ingredients are widely available.

Easy food doesn't have to mean unsophisticated food. Although the cook book concentrates on simplicity, there's always some surprise element, some little twist that comes from what we've learnt over the years, both at the River Cafe and when cooking with Italians in their kitchens. We hope you take as much pleasure in cooking these easy recipes as we do.

Rose Gray & Ruth Rogers, London 2003



Bruschetta

Basic bruschetta

Asparagus Parmesan

Asparagus prosciutto

Tomato borlotti

Broccoli olives

Roast zucchini

Fennel olives

Fig rocket

Prosciutto spinach

0 Mozzarella olives

1 Mozzarella chillies

2 Borlotti prosciutto

3 Fennel prosciutto

4 Cavolo nero prosciutto

5 Tomato prosciutto

6 Chickpea chard

7 Ricotta red chillies

8 Tomato olives

9 Broad bean pecorino

0 Mozzarella anchovies

1 Crab lemon

2 Mozzarella tomato

3 Chickpea tomato

4 Grilled aubergine

1 Basic bruschetta

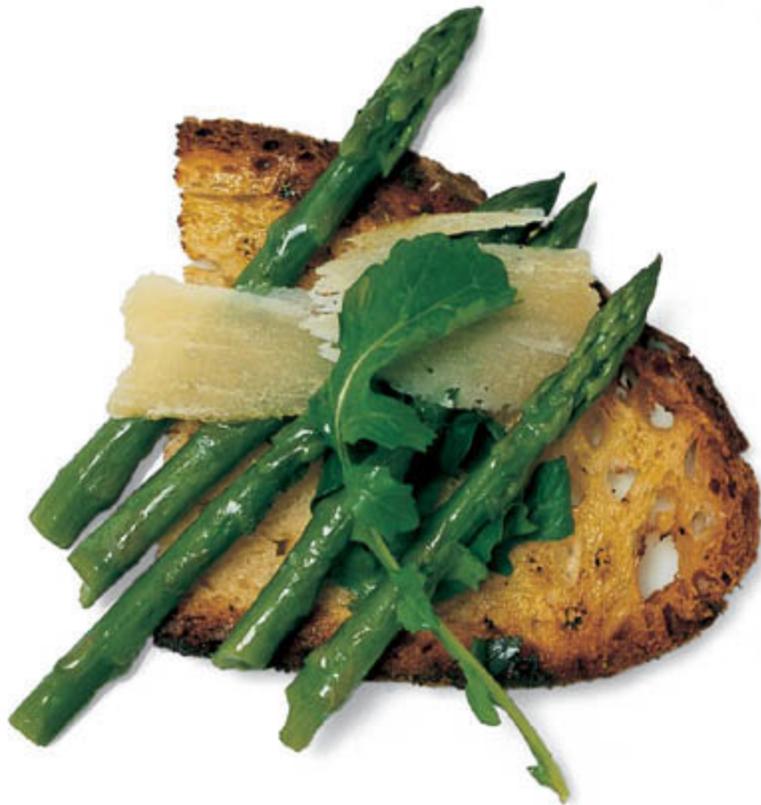
Grill a generous piece of sourdough bread on both sides. Lightly rub one side with peeled garlic, season and pour over olive oil.



Basic bruschetta

2 Asparagus Parmesan

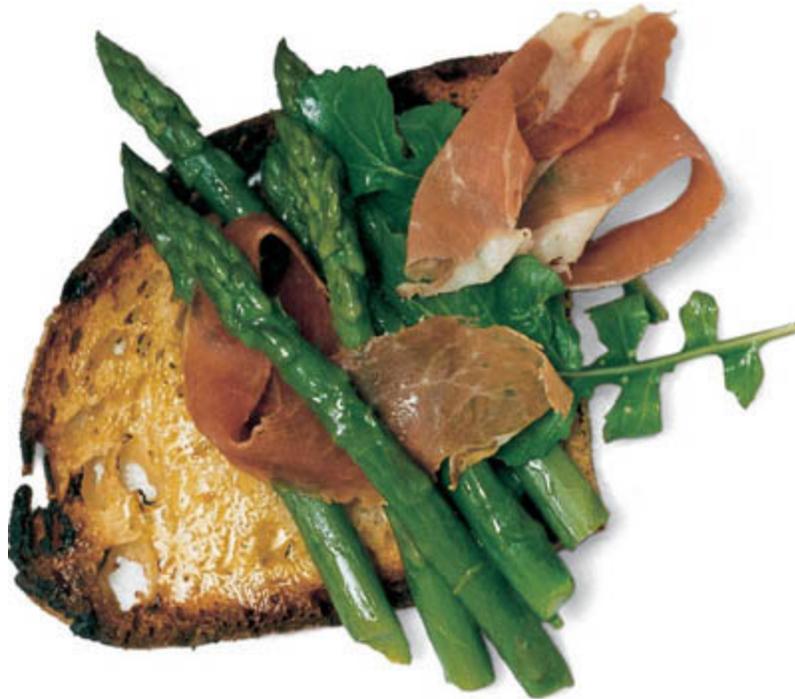
Boil the asparagus until tender. While still warm, season and toss with olive oil and lemon. Add rocket, toss and then put on bruschetta with Parmesan shavings.



Asparagus Parmesan

3 Asparagus prosciutto

Boil the asparagus until tender. While still warm, season and toss with olive oil and red wine vinegar. Add rocket, toss and then put on bruschetta with slices of prosciutto.



Asparagus prosciutto

4 Tomato borlotti

Toss cherry tomatoes with olive oil and pieces of peeled garlic and season. Roast in a 200°C/Gas 6 oven for 15 minutes. Season warm borlotti beans and mix with olive oil and red wine vinegar. Combine with tomatoes. Place on bruschetta with an anchovy fillet.



Tomato borlotti

5 Broccoli olives

Boil purple-sprouting broccoli until tender. Season and toss with olive oil and lemon. Put on bruschetta with stoned black olives and toasted pine nuts.



Broccoli olives

6 Roast zucchini

Cut zucchini lengthways into 5mm slices. Place on baking sheet, season, drizzle with olive oil and bake in a 200°C/Gas 6 oven until just crisp. Put on bruschetta with chopped fresh red chillies and mint, and drizzle with olive oil.



Roast zucchini

7 Fennel olives

Slice fennel bulb lengthways into 2cm pieces and boil until tender. Season and toss with olive oil and lemon. Add rocket and then put on bruschetta with chopped fresh red chillies and stoned black olives.



Fennel olives

8 Fig rocket

Cut figs into quarters or eighths, depending on size. Season and toss with olive oil and balsamic vinegar. Add rocket, put on bruschetta and drizzle with olive oil.



Fig rocket

9 Prosciutto spinach

Boil spinach until tender. Drain and press out the water. Season and toss with a generous amount of olive oil. Put on bruschetta with slices of prosciutto.



Prosciutto spinach

10 Mozzarella olives

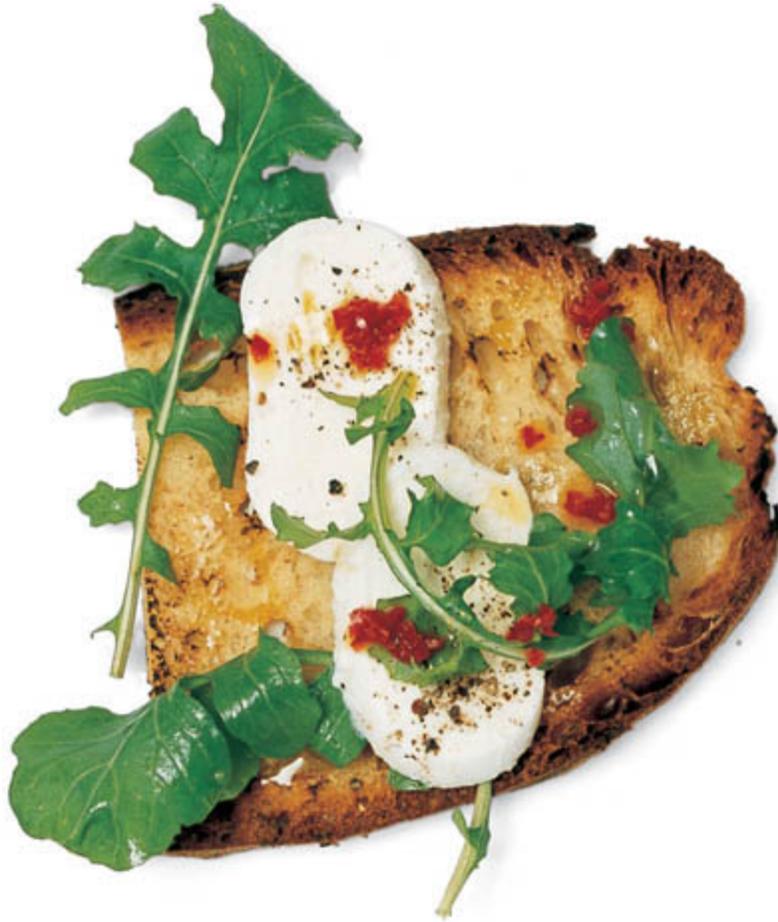
Cut mozzarella into 1cm slices. Toss rocket with olive oil, lemon juice, and season. Put on bruschetta with stoned black olives, mozzarella, and marjoram. Sprinkle pepper over the mozzarella and drizzle with olive oil.



Mozzarella olives

11 Mozzarella chillies

Cut mozzarella into 1cm slices. Toss rocket in olive oil, lemon juice, and season. Put on bruschetta with mozzarella, fresh red chillies and pepper. Drizzle with olive oil.



Mozzarella chillies

12 Borlotti prosciutto

Combine the warm borlotti beans with red wine vinegar, olive oil, and season. Place on bruschetta with slices of prosciutto. Drizzle with olive oil.



Borlotti prosciutto

13 Fennel prosciutto

Slice the fennel lengthways into 1cm pieces. Reserve the leafy tops. Boil the pieces until tender. Toss while warm with olive oil, lemon juice, and season. Put on bruschetta with salami, prosciutto and scatter with the leafy fennel tops.



Fennel prosciutto