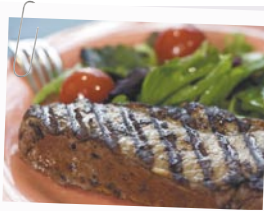


## Tartara Veal

Serves 4 people

### Ingredients

500g of veal sirloin, finely sliced  
2 garlic cloves crushed  
1 sprig of fresh rosemary finely chopped  
1 tbs. of extra virgin olive oil



*A favourite Italian dish, best served with rice and fresh garden vegetables.*

### Method

Heat a shallow fry pan on medium heat for 5 minutes. Add 1 tbs. of extra virgin olive oil and 500 g of veal to the pan. Place the crushed garlic and rosemary on top of the veal. Reduce heat to low, and secure the Magic Cooker Lid on the pan. Cook for 3-4 minutes.

Lift the lid, turn the veal over and leave to cook for 3 minutes. Serve with rice and fresh garden vegetables.

**Preparation time:** 5 minutes

**Cooking time:** 6-7 minutes.

\* Cooking time may vary depending on the cut of veal. This recipe is based on a sirloin cut.

## Risotto di scampi

Serves 4 people

### Ingredients

350g of Arborio rice  
600ml of water  
1 garlic clove, crushed  
4 tbs. of tomato paste  
6 scampi (medium size)  
1 tbs. of olive oil  
1 tbs. of extra virgin olive oil  
1/2 kg of chopped red radicchio  
1 small glass of cognac  
1/2 cup of vegetable stock (optional)  
200g of cream (optional)



*Truly delectable...this authentic Venetian dish aims to please. Best accompanied with a glass of Sauvignon Blanc.*

### Method

Wash the scampi. Heat a saucepan on medium heat with extra virgin olive oil for five minutes. Add the scampi and crushed garlic to the pan and lightly fry until golden brown. Remove half of the scampi from the pan, and place to the side. Add the Arborio rice, water, tomato and olive oil to the pan. Reduce heat to low and cover the pan with the Magic Cooker Lid. Cook for ten minutes.

Add the cognac to the pan whilst slowly stirring the risotto. Cover and cook for another five minutes. Add the red radicchio and cream (optional) to the pan and cover with the Magic Cooker Lid.

Leave it to cook over low heat for another five minutes.

**Tip:** If the rice is dry, add vegetable stock.

Garnish the risotto with the cooked scampi and serve.

**Preparation time:** 10 minutes

**Cooking time:** 18-20 minutes

## Napoletana Pizza

Serves  
4-5 people

### Ingredients

#### For dough:

500g of flour (not self raising)  
20g fresh beer yeast or 16g dry yeast (packet)

1 cup of water

1 1/2 tsp. of table salt

#### For sauce:

400g peeled tomatoes  
3-4 anchovies, finely sliced  
1 garlic clove, crushed  
1 sprig of fresh basil  
1 tbs. dried oregano

#### For cooking:

1 tbs. of olive oil

### Method:

Place the yeast in a cup and add some warm water (enough to dissolve the yeast).

Add 2tbsp. of flour and knead into a small ball. Cover the ball in kitchen cloth and leave the ball to rise for 30 minutes in a warm place (preferably without a draft).

Form a mound with the flour and place the yeast in the middle. Gradually add warm water as you softly knead the dough for about 10 minutes. Cover the ball again in kitchen cloth and leave for 1 1/2 hour in a warm place. Divide the dough into 4 pieces. Flour your hands and slap the dough onto a hard surface to loosen it up. Roll out the dough with a rolling pin into a round shape.

**Tip:** It must be thin, but take care not to make holes in it.

Heat up a saucepan on medium heat for 5 minutes.

Pinch the outside rim of the dough, to create a slightly raised edge to retain the sauce. Sprinkle the dough with salt. Carefully ladle out the tomato and spread the mozzarella onto the pizza. Add crushed garlic and anchovies onto the pizza. Drizzle the pizza with olive oil and sprinkle with dried oregano. Carefully place the pizza into the pan. Cover the pan with the Magic Cooker Lid and cook until golden brown. Serve with fresh basil leaves.

**Preparation time:** 2 1/4 hours

**Cooking time:** 10 minutes

*Fresh, flavourful and fragrant - this classic Italian dish is sure to impress!*