

Everyday Italian - Italian Street Food Show August 21, 2011

Italian street vendors are masters at making quick, delicious foods that cost next to nothing. Giada brings some of these classic recipes back to her kitchen and puts her own spin on her favorite Italian street foods.

1. Fried Ravioli by Giada De Laurentiis

Ingredients

Olive oil, for frying
1 cup buttermilk
2 cups Italian-style bread crumbs
1 box store-bought cheese ravioli (about 24 ravioli)
1/4 cup freshly grated Parmesan
1 jar store bought marinara sauce, heated, for dipping

Directions



Pour enough olive oil into a large frying pan to reach a depth of 2 inches. Heat the oil over medium heat until a deep-fry thermometer registers 325 degrees F.

While the oil is heating, put the buttermilk and the bread crumbs in separate shallow bowls. Working in batches, dip ravioli in buttermilk to coat completely. Allow the excess buttermilk to drip back into the bowl. Dredge ravioli in the bread crumbs. Place the

ravioli on a baking sheet, and continue with the remaining ravioli.

When the oil is hot, fry the ravioli in batches, turning occasionally, until golden brown, about 3 minutes. Using a slotted spoon, transfer the fried ravioli to paper towels to drain.

Sprinkle the fried ravioli with Parmesan and serve with a bowl of warmed marinara sauce for dipping.

2. Sausage, Peppers and Onions by Giada De Laurentiis

Ingredients

1/4 cup extra-virgin olive oil
1 pound sweet Italian turkey sausage
2 red bell peppers, sliced
2 yellow onions, sliced

1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
1/2 teaspoon dried oregano
1/2 cup chopped fresh basil leaves
4 garlic cloves, chopped
2 tablespoons tomato paste
1 cup Marsala wine
1 (15-ounce) can diced tomatoes
1/4 teaspoon red pepper flakes, optional
4 to 6 fresh Italian sandwich rolls, optional

Directions



Heat the oil in a heavy large skillet over medium heat. Add the sausages and cook until brown on both sides, about 7 to 10 minutes. Remove from the pan and drain.

Keeping the pan over medium heat, add the peppers, onions, salt, and pepper and cook until golden brown, about 5 minutes. Add the oregano, basil, and garlic and cook 2 more minutes.

Add the tomato paste and stir. Add the Marsala wine, tomatoes, and chili flakes, if using. Stir to combine, scraping the bottom of the pan with a wooden spoon to release all the browned bits. Bring to a simmer.

Cut the sausages into 4 to 6 pieces each, about 1-inch cubes. Add the sausage back to the pan and stir to combine. Cook until the sauce has thickened, about 20 minutes.

Serve in bowls. Or, if serving as a sandwich, split the rolls in half lengthwise. Hollow out the bread from the bottom side of each roll, being careful not to puncture the crust. Fill the bottom half of the roll with sausage mixture. Top and serve sandwiches immediately.

3. Zeppole by Giada De Laurentiis

Ingredients

1 vanilla bean
1/2 cup sugar, plus 3 tablespoons
2 tablespoons ground cinnamon
1 stick butter
1/4 teaspoon salt
1 cup water
1 cup all-purpose flour

4 eggs
Olive oil, for frying

Directions



Cut open the vanilla bean lengthwise. Using the back of a knife, scrape along the inside of the vanilla bean to collect the seeds. Scrape vanilla bean seeds into a small bowl. Add the 1/2 cup sugar and cinnamon and stir to combine. Set aside.

In a medium saucepan combine the butter, salt, 3 tablespoons of sugar, and water over medium heat. Bring to a boil. Take pan off the heat and stir in the flour. Return pan to the heat and stir continuously until mixture forms a ball, about 3 to 5 minutes. Transfer the flour mixture to a medium bowl. Using an electric hand mixer on low speed, add eggs, 1 at a time, incorporating each egg completely before adding the next. Beat until smooth. If not frying immediately, cover with plastic wrap and reserve in the refrigerator.

Meanwhile, pour enough oil into a large frying pan to reach a depth of 2 inches. Heat the oil over medium heat until a deep-fry thermometer registers 375 degrees F.

Using a small ice-cream scooper or 2 small spoons, carefully drop about a tablespoon of the dough into the hot olive oil, frying in batches. Turn the zeppole once or twice, cooking until golden and puffed up, about 5 minutes. Drain on paper towels. Toss with cinnamon-sugar. Arrange on a platter and serve immediately.