

APPETIZERS

1. *Pallotte Cace e Ove* (Cheese & Egg Dumplings in Tomato Sauce)

Traditional Abruzzese cheese-and-egg dumplings: soft, savory, and simmered in a simple tomato sauce. A must-have Christmas appetizer.

Servings

4 people (makes about 12–14 dumplings)

Time

- Prep: 20 min
 - Cook: 25 min
 - Total: ~45 min
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Ingredients

For the dumplings

- 2 cups grated Pecorino cheese (about 200 g)
- 1 ½ cups grated caciocavallo or semi-firm cheese (about 150 g)
- 4 large eggs
- 1 to 1 ½ cups soft bread crumbs (from stale bread)
- 2–4 Tbsp milk, as needed
- 2 Tbsp chopped fresh parsley (optional)
- Salt & black pepper
- Vegetable oil or olive oil for frying

For the tomato sauce

- 1 (24–26 oz) jar of tomato purée or passata
- 1 garlic clove
- 3 Tbsp extra-virgin olive oil

- Fresh basil or parsley
 - Salt
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Detailed Procedure

1. Prepare the dumpling mixture

1. Place bread crumbs in a large bowl.
 2. Add grated Pecorino, caciocavallo, parsley, salt, and pepper; mix to combine.
 3. Add the eggs one at a time, mixing with your hands until incorporated.
 4. Check the consistency:
 - If too dry → add 1 Tbsp milk at a time.
 - If too wet → add a bit more bread crumbs.
 5. Mix for about 2 minutes until the dough is soft but holds its shape.
 6. Cover and let rest 10–15 minutes to firm up.
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2. Shape and fry the dumplings

1. Lightly wet your hands to prevent sticking.
 2. Scoop a portion of dough and roll into balls about the size of a golf ball.
 3. Heat oil to 340–350°F (170–175°C) in a deep pan.
 4. Fry 4–5 dumplings at a time so the oil temperature stays stable.
 5. Cook 3–4 minutes, rotating gently until golden and puffed.
 6. Transfer to paper towels to drain.
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3. Make the tomato sauce

1. Warm olive oil and a peeled garlic clove in a wide saucepan.
 2. Once lightly golden, remove garlic if you prefer a milder flavor.
 3. Pour in the tomato purée.
 4. Add salt and basil leaves.
 5. Cover partially and simmer 15 minutes on low heat.
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4. Finish cooking the dumplings

1. Gently place the fried dumplings into the sauce.

2. Cover and simmer 10–12 minutes over low heat.
 3. Shake the pan occasionally (avoid stirring with a spoon to prevent breaking).
 4. Turn off heat and let rest 5 minutes before serving.
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2. Cauliflower Fritters

Crispy on the outside, tender on the inside — a classic Abruzzese Christmas starter.

Servings

4 people

Time

- Prep: 20 min
 - Cook: 15 min
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Ingredients

- 1 medium head cauliflower
 - 1 cup all-purpose flour
 - 1 large egg
 - $\frac{3}{4}$ cup very cold sparkling water
 - $\frac{1}{2}$ tsp salt
 - Vegetable oil for frying
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Detailed Procedure

1. Prepare the cauliflower

1. Remove leaves and cut out the hard core.
 2. Separate into evenly sized florets.
 3. Rinse well.
 4. Bring a pot of salted water to a boil.
 5. Cook the florets 5–6 minutes, just until tender but not mushy.
 6. Drain and spread on a clean towel to cool and dry completely.
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2. Make the batter

1. Beat the egg with salt in a medium bowl.
 2. Add the flour gradually, whisking to avoid lumps.
 3. Pour in the cold sparkling water while whisking until smooth.
 4. Batter should be creamy, not too thick.
 5. Refrigerate for 10 minutes — this makes the fritters lighter and crispier.
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3. Fry the fritters

1. Heat oil to 340–350°F (170–175°C).
 2. Dip each cauliflower floret into the chilled batter.
 3. Let excess batter drip off.
 4. Fry a few at a time until golden and puffed, about 2–3 minutes.
 5. Drain on paper towels.
 6. Season lightly with salt while hot.
 7. Serve immediately.
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3. Salt Cod Fritters (Baccalà Fritters)

A traditional Christmas Eve appetizer in Abruzzo, often served alongside cauliflower fritters.

Servings

4 people

Ingredients

- 10 oz (300 g) salted cod, soaked and desalted
 - 1 cup all-purpose flour
 - 1 large egg
 - $\frac{3}{4}$ cup cold sparkling water
 - Salt & pepper
 - Oil for frying
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Detailed Procedure

1. Prepare the cod

1. Remove any skin and bones.
 2. Cut into bite-sized cubes.
 3. Pat very dry with paper towels — important to prevent splattering.
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2. Prepare the batter

(Same method as the cauliflower batter)

1. Beat the egg with salt and pepper.
 2. Add flour gradually, whisking well.
 3. Pour in sparkling water and whisk until smooth and slightly runny.
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3. Fry the cod

1. Heat oil to 340–350°F (170–175°C).
2. Dip each cod cube into the batter to coat evenly.
3. Fry 2–3 minutes until golden and crisp.
4. Drain on paper towels.
5. Serve hot.

FIRST COURSES

4. *Scrippelle 'Mbusse* (Abruzzo Crepes Served in Broth)

A light and elegant first course from Teramo — thin, silky crepes rolled and served in hot homemade broth. A Christmas classic.

Servings

4 people



Time

- Prep: 20 min
 - Cook: 15 min
 - Total: 35 min
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Ingredients

For the crepes (scrippelle)

- 3 large eggs
- 1 ¼ cups all-purpose flour (150 g)
- 1 ¼ cups water
- ¼ tsp salt
- A little oil or butter for the skillet

For serving

- 4 cups hot homemade chicken or beef broth
 - ½ cup grated Pecorino cheese
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Detailed Procedure

1. Prepare the crepe batter

1. In a medium bowl, whisk the eggs with the salt.
 2. Add the flour gradually, whisking continuously to avoid lumps.
 3. Slowly pour in the water while whisking until the batter is smooth and fluid, similar to thin pancake batter.
 4. Let the batter rest for 10 minutes.
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2. Cook the scrippelle

1. Lightly grease an 8- or 9-inch nonstick skillet with oil or butter.
 2. Heat over medium.
 3. Pour about $\frac{1}{4}$ cup batter into the skillet.
 4. Swirl quickly so it coats the entire surface in a very thin layer.
 5. Cook about 30–40 seconds, until the edges lift easily.
 6. Flip gently and cook 10–15 seconds more.
 7. Transfer to a plate and repeat until all batter is used (you should get about 8–10 crepes).
 8. Let cool slightly.
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3. Assemble the dish

1. Roll each scrippella into a tight cylinder or fold into quarters.
 2. Place two or three rolls in each soup bowl.
 3. Heat the broth until simmering.
 4. Pour the broth over the scrippelle.
 5. Top with grated Pecorino cheese and serve immediately.
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5. Maccheroni alla Chitarra with Tiny Meatballs

Fresh egg pasta cut on the traditional Abruzzese “chitarra,” served with a tomato ragù filled with tiny hand-rolled meatballs. A true Christmas dish.

Servings

4 people



Time

- Prep: 45 min
 - Cook: 1 hr 15 min
 - Total: ~2 hours
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PART A — MAKE THE PASTA

Ingredients for the pasta

- 3 cups all-purpose flour (400 g)
 - 4 large eggs
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Detailed Procedure — Pasta

1. Make the dough

1. Pour the flour onto a clean work surface and create a well in the center.
2. Crack the eggs into the well.
3. Beat the eggs with a fork and gradually incorporate the flour.
4. Once thick, knead the dough with your hands for 8–10 minutes, until smooth and elastic.
5. Wrap in plastic wrap and let rest 30 minutes at room temperature.

2. Roll and cut the pasta

1. Divide the dough into 2 pieces.
 2. Roll each piece into a thin sheet (about 1/16 inch or 1.5 mm thick).
 3. Lay the sheet on the chitarra.
 4. Pass a rolling pin over the dough until the wires cut it into square-sided spaghetti.
 5. Dust lightly with flour and set aside.
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PART B — MAKE THE TINY MEATBALLS

Ingredients

- 5 oz (150 g) ground beef and pork mix
 - 1 small egg (or half of a large egg)
 - 2 Tbsp plain bread crumbs
 - Salt and pepper
 - 1 tsp olive oil (for browning)
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Detailed Procedure — Meatballs

1. Mix the meat

1. In a small bowl, combine ground meat, bread crumbs, egg, salt, and pepper.
2. Mix until smooth but not sticky.

2. Shape the meatballs

1. Pinch tiny portions — about the size of a pea.
2. Roll quickly between your palms.
3. Continue until all meat is used (you should get 60–90 tiny meatballs).

3. Brown the meatballs

1. Heat 1 tsp olive oil in a small skillet.
 2. Add the meatballs and sauté for 1–2 minutes, just until lightly colored.
 3. Do not cook through — they will finish cooking in the sauce.
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PART C — MAKE THE TOMATO SAUCE

Ingredients

- 1 (24–26 oz) jar tomato purée or crushed tomatoes
 - 1 small onion, finely chopped
 - 2 Tbsp olive oil
 - Salt
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Detailed Procedure — Sauce

1. Prepare the base

1. Warm olive oil in a large saucepan over medium heat.
2. Add the onion and cook 5–6 minutes until soft and translucent.
3. Add tomato purée and salt.

2. Add the tiny meatballs

1. Gently drop the meatballs into the sauce.
2. Stir very softly to avoid breaking them.

3. Simmer

1. Cover with a lid, partially open.
 2. Cook on low heat for 45–60 minutes, until the sauce thickens and the meatballs are very tender.
 3. Stir occasionally.
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PART D — COOK THE PASTA AND SERVE

1. Bring a large pot of salted water to a boil.
 2. Add the fresh chitarra pasta and cook 2–3 minutes.
 3. Drain and immediately toss with the meatball sauce.
 4. Serve with grated Pecorino cheese.
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6. Teramo-Style Timballo (Crepe Lasagna)

An extraordinary holiday dish made of many layers of thin crepes, ragù with tiny meatballs, mozzarella, and Pecorino. Rich, delicate, and absolutely festive.

Servings

6 people



Time

- Prep: 1 hour
 - Cook: 45 min
 - Total: ~1 hour 45 min
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Ingredients

For the crepes (about 14–16 crepes)

- 6 large eggs
- 2 ½ cups all-purpose flour (300 g)
- 2 ½ cups water
- ½ tsp salt
- Oil or butter for the skillet

For the filling

- 1 full batch of the meatball ragù from the previous recipe
 - 10 oz mozzarella cheese, shredded
 - 1 cup grated Pecorino cheese
 - Olive oil for greasing the pan
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Detailed Procedure

1. Prepare the crepe batter

(Same method as scrippelle, doubled.)

1. Whisk eggs with salt.
2. Add flour gradually.

3. Add water until smooth.
 4. Rest the batter for 10 minutes.
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2. Cook 14–16 crepes

1. Cook crepes in a lightly greased 8-inch skillet.
 2. Keep them thin and flexible.
 3. Stack them on a plate as you go.
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3. Prepare the baking dish

1. Brush a baking dish (9x13 inches or similar) with olive oil.
 2. Lay one crepe on the bottom, letting edges climb the sides.
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4. Assemble the layers

Repeat the following sequence until ingredients are used:

1. Layer of crepes
2. Thin layer of ragù with meatballs
3. Mozzarella
4. Sprinkle Pecorino

Continue layering until you reach the top; finish with ragù and Pecorino.

5. Bake

1. Preheat oven to 350°F (180°C).
2. Bake 40–45 minutes, until lightly browned on top and bubbling.
3. Let rest 10 minutes before slicing — this is essential for clean layers.

SECOND COURSES

7. Lamb *Cacio e Ove* (Lamb with Egg & Pecorino Sauce)

A classic Abruzzese holiday dish: tender lamb simmered until soft, then enveloped in a delicate, silky sauce of eggs, Pecorino cheese, and lemon zest. Rich but bright — perfect for Christmas.

Servings

4 people



Time

- Prep: 15 min
 - Cook: 40 min
 - Total: ~55 min
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Ingredients

- 1 ¾ lbs lamb, cut into medium pieces (about 800 g)
 - 3 large eggs
 - 1 cup grated Pecorino cheese (100 g)
 - Zest of 1 lemon
 - 1–2 sprigs rosemary
 - 2 Tbsp extra virgin olive oil
 - Salt and black pepper
 - ¼ cup water or broth (as needed)
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Detailed Procedure

1. Brown the lamb

1. Pat lamb pieces dry with paper towels.
 2. Heat olive oil in a large sauté pan over medium-high heat.
 3. Add lamb and rosemary sprigs.
 4. Brown on all sides for 6–8 minutes.
 5. Season with salt and pepper.
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2. Cook the lamb until tender

1. Reduce heat to medium-low.
 2. Add $\frac{1}{4}$ cup water or broth to keep the meat moist.
 3. Cover and cook 25–30 minutes, stirring occasionally.
 4. Add a splash more water if the pan becomes too dry.
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3. Prepare the egg-cheese sauce

1. In a bowl, whisk together:
 - Eggs
 - Pecorino
 - Lemon zest
 - A pinch of black pepper
 2. Mix until creamy and smooth.
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4. Combine lamb and sauce (IMPORTANT STEP)

1. Lower heat to the minimum — the sauce must NOT scramble.
2. Pour the egg mixture slowly over the lamb.
3. Stir continuously for 20–30 seconds just until the sauce thickens slightly and coats the lamb.
4. Remove from heat immediately.
5. Rest 2 minutes before serving.

The final sauce should be glossy and velvety, never curdled.

8. Abruzzo-Style Salt Cod (Baccalà all'Abruzzese)

A festive dish from the Pescara area: salt cod stewed with tomatoes, dried sweet peppers, onion, and black olives. Rustic and full of character.

Servings

4 people

Time

- Prep: 10 min
 - Cook: 25 min
 - Total: 35 min
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Ingredients

- 1 ½ lbs salt cod (already soaked/desalted), about 600 g
 - 1 ½ cups canned whole peeled tomatoes, crushed by hand (300 g)
 - 1 medium onion, sliced
 - 2–3 dried sweet peppers (or substitute roasted red peppers)
 - ½ cup black olives
 - 3 Tbsp extra virgin olive oil
 - Salt (careful — cod is naturally salty)
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Detailed Procedure

1. Prepare the cod

1. Remove skin and bones if present.
 2. Cut into large chunks.
 3. Pat thoroughly dry to ensure even cooking.
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2. Start the sauce

1. In a large skillet, heat olive oil over medium heat.
2. Add sliced onion and cook 5 minutes, until soft and slightly golden.

3. Add dried peppers (broken into pieces) and stir 1 minute.
 4. Add crushed tomatoes and salt lightly.
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3. Add the cod and olives

1. Place cod pieces into the sauce, nestling them gently.
 2. Add black olives.
 3. Cover with a lid.
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4. Simmer

1. Cook 15 minutes on low heat, without stirring too much to prevent breaking the fish.
 2. If sauce thickens too quickly, add a splash of water.
 3. Taste and adjust seasoning.
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9. Abruzzo Mixed Roast (Agnello, Pork & Sausage)

A rustic, hearty roast with three meats — lamb, pork, and sausage — cooked together with herbs. This is quintessential holiday comfort food in Abruzzo.

Servings

4 people

Time

- Prep: 10 min
 - Cook: 1 hour
 - Total: 1 hr 10 min
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Ingredients

- 14 oz lamb chunks (400 g)
 - 14 oz pork loin or shoulder (400 g), cut into chunks
 - 4 pork sausages
 - 2–3 sprigs rosemary
 - 2 bay leaves
 - 3 Tbsp extra virgin olive oil
 - Salt and pepper
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Detailed Procedure

1. Prepare the meat

1. Cut lamb and pork into similar-sized chunks for even cooking.
 2. Pat dry and place all meats into a large roasting pan.
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2. Season

1. Add rosemary sprigs and bay leaves.
 2. Drizzle with olive oil.
 3. Season with salt and pepper.
 4. Toss well to coat all pieces.
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3. Roast

1. Preheat oven to 375°F (190°C).
 2. Roast uncovered for 30 minutes.
 3. Turn meats with tongs.
 4. Roast another 25–30 minutes, until browned and cooked through.
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4. Rest and serve

1. Remove from oven and let rest 5 minutes.
 2. Serve hot with potatoes or greens.
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10. Pescara-Style Stuffed Peppers (Peperoni Ripieni)

A beloved family recipe: sweet red peppers filled with a savory mixture of bread, eggs, tuna, and herbs.

Servings

4 people



Time

- Prep: 15 min
 - Cook: 35 min
 - Total: 50 min
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Ingredients

- 4 large red bell peppers
 - 1 ½ cups soft bread crumbs (150 g)
 - 2 large eggs
 - 1 (5–6 oz) can tuna in oil, drained
 - 2–3 Tbsp chopped parsley
 - Salt and pepper
 - Extra virgin olive oil
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Detailed Procedure

1. Prepare the peppers

1. Slice off the tops and remove seeds and membranes.
 2. Rinse and dry inside and out.
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2. Make the filling

1. In a bowl, mix bread crumbs, eggs, tuna, parsley, salt, and pepper.
 2. Combine using your hands until you get a soft but compact mixture.
 3. If too dry → add 1–2 Tbsp olive oil.
 4. If too wet → add more bread crumbs.
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3. Stuff the peppers

1. Fill each pepper firmly but without packing too tightly (to prevent bursting).
 2. Place into a baking dish.
 3. Drizzle olive oil over the tops.
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4. Bake

1. Preheat oven to 350°F (180°C).
2. Bake 35 minutes, until peppers soften and tops are lightly golden.

SIDE DISHES

11. Sautéed Chicory (Cicoria Ripassata)

A rustic Abruzzese vegetable side: bitter greens boiled, then sautéed with olive oil, garlic, and chili. Simple, authentic, and perfect alongside lamb or roast meats.

Servings

4 people



Time

- Prep: 10 min
 - Cook: 10 min
 - Total: 20 min
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Ingredients

- 1 ¼ lbs chicory or dandelion greens (about 600 g)
 - 2 Tbsp extra virgin olive oil
 - 1 garlic clove, sliced
 - A pinch of red pepper flakes
 - Salt
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Detailed Procedure

1. Prepare and boil the greens

1. Rinse greens thoroughly in cold water to remove grit.
2. Bring a large pot of salted water to a boil.
3. Add the greens and cook 5–6 minutes, until tender.

4. Drain well, squeezing gently to remove excess water.
 5. Roughly chop if the leaves are long.
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2. Sauté

1. Heat olive oil in a skillet over medium heat.
 2. Add sliced garlic and red pepper flakes.
 3. Cook 30–40 seconds, until garlic is fragrant but not brown.
 4. Add the boiled greens.
 5. Sauté 4–5 minutes, tossing frequently.
 6. Season with salt to taste.
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3. Serve

Serve warm or at room temperature — both are traditional.

12. Coppo-Style Oven Potatoes (Abruzzo-Inspired Roasted Potatoes)

Inspired by the traditional Abruzzese method of cooking under a “coppo” (a dome filled with embers), this oven version recreates the same rustic flavor: crispy outside, soft inside.

Servings

4–6 people



Time

- Prep: 10 min
 - Cook: 45 min
 - Total: 55 min
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Ingredients

- 2.2 lbs potatoes (about 1 kg), preferably Yukon Gold
 - 3 Tbsp extra virgin olive oil
 - 2–3 sprigs rosemary
 - Salt and black pepper
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Detailed Procedure

1. Prepare the potatoes

1. Preheat oven to 400°F (200°C).
 2. Peel potatoes (optional) and cut into thick wedges.
 3. Rinse under cold water to remove excess starch.
 4. Dry thoroughly with a kitchen towel.
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2. Season

1. Place potatoes on a baking sheet.
 2. Drizzle with olive oil.
 3. Add rosemary leaves.
 4. Season generously with salt and pepper.
 5. Toss well to coat evenly.
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3. Roast

1. Spread the potatoes in one layer (important for crispiness).
 2. Roast 40–45 minutes, flipping halfway.
 3. Cook until the edges are crispy and golden.
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4. Serve

Bring to the table hot — they pair beautifully with roasted lamb, pork, or fish.

13. Fennel & Orange Salad (Insalata di Finocchi e Arance)

A fresh, bright side dish often served during the holidays in Abruzzo. Sweet oranges and crunchy fennel cut through the richness of Christmas dishes.

Servings

4 people



Time

- Prep: 10 min
 - Total: 10 min
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Ingredients

- 2 medium fennel bulbs, thinly sliced
 - 2 oranges, peeled and sliced
 - 2 Tbsp extra virgin olive oil
 - Salt & black pepper
 - Optional: 10 black olives, pitted
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Detailed Procedure

1. Prep the fennel

1. Trim off fennel stems and tough outer leaves.
 2. Slice bulbs very thinly using a sharp knife or mandoline.
 3. Place in a bowl.
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2. Prep the oranges

1. Using a sharp knife, cut away peel and pith.
 2. Slice into rounds or segments.
 3. Add to the bowl with fennel.
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3. Dress the salad

1. Drizzle with olive oil.
2. Season lightly with salt and pepper.
3. Toss gently.
4. Add olives if desired.

DESSERTS

14. Calcionetti (Sweet Fried Ravioli with Chickpea, Cocoa & Wine Filling)

One of the most traditional Abruzzese Christmas sweets.

Small fried pastries filled with a unique mixture of chickpeas, cocoa, sugar, and grape must (or grape jam). Aromatic, rich, and nostalgic.

Yield

About 30 ravioli



Time

- Prep: 45 min
 - Cook: 10 min
 - Total: ~55 min
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Ingredients

For the dough

- 2 ½ cups all-purpose flour (300 g)
- 1 large egg
- ¼ cup sugar (50 g)
- ¼ cup white wine (50 ml)
- 3 Tbsp vegetable oil (40 ml)
- Pinch of salt

For the filling

- 1 cup cooked chickpeas (250 g)

- ½ cup sugar (60 g)
- ¼ cup unsweetened cocoa powder (25–30 g)
- 4–6 Tbsp grape must syrup or grape jam (adjust for texture)

For frying

- Vegetable oil

For finishing

- Powdered sugar (optional)
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Detailed Procedure

1. Make the dough

1. Add flour to a large bowl.
 2. Mix in sugar and salt.
 3. Make a well in the center and add:
 - Egg
 - White wine
 - Oil
 4. Mix with a fork until dough starts to come together.
 5. Transfer to a work surface and knead 5–7 minutes, until smooth and elastic.
 6. If dough is sticky → dust with a bit of flour.
 7. Cover and rest 30 minutes.
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2. Make the filling

1. Place cooked chickpeas in a blender or food processor.
 2. Add sugar and cocoa powder.
 3. Pulse until finely ground.
 4. Add grape must or grape jam one tablespoon at a time until you get a thick, spreadable paste.
 - Texture should be similar to cookie dough.
 5. Taste and adjust sweetness if needed.
 6. Set aside.
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3. Roll the dough

1. Divide dough into 2–3 pieces.
 2. Using a pasta machine or rolling pin, roll dough into thin sheets:
 - Aim for 1/16 inch thickness (as for ravioli or very thin pasta).
 3. Lay sheets on a lightly floured surface.
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4. Assemble the calcionetti

1. Place teaspoon-sized mounds of filling along the sheet, spaced 1½–2 inches apart.
 2. Fold dough over the filling, pressing around each mound.
 3. Remove air pockets (important for frying).
 4. Cut with a pastry cutter into crescent or rectangular shapes.
 5. Seal edges firmly with your fingers or fork.
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5. Fry the calcionetti

1. Heat oil to 350°F (175°C).
 2. Fry 4–5 ravioli at a time.
 3. Cook 1–2 minutes, flipping once, until lightly golden.
 4. Do not overbrown — they cook very fast.
 5. Drain on paper towels.
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6. Finish

1. Dust lightly with powdered sugar, if desired.
 2. Serve warm or at room temperature.
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15. Ferratelle (Italian Waffle Cookies / Pizzelle)

The most iconic Abruzzese cookie.

Thin, crisp waffles cooked in a special iron, flavored with lemon or anise.

Perfect for Christmas platters and gifting.

Yield

About 30 cookies



Time

- Prep: 15 min
 - Cook: 20–25 min
 - Total: ~40 min
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Ingredients

- 3 large eggs
 - 1 ¼ cups sugar (250 g)
 - 3 ⅓ cups all-purpose flour (400 g)
 - 6 Tbsp unsalted butter, melted (80 g)
 - 1 tsp lemon zest *or* 1 tsp anise extract
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Detailed Procedure

1. Prepare the batter

1. In a mixing bowl, whisk the eggs and sugar until pale and slightly thickened (about 2 minutes).
2. Add melted butter and whisk to combine.
3. Add lemon zest or anise.

4. Begin adding flour gradually.
 5. Mix until a thick, sticky batter forms — thicker than cake batter, softer than dough.
 6. If too stiff → add 1–2 Tbsp water.
 7. Cover and rest 10 minutes.
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2. Heat the ferratelle iron

1. Use a pizzelle maker or a traditional stovetop “ferratelle” iron.
 2. Preheat until hot:
 - Electric: follow manufacturer instructions.
 - Stovetop: heat 1–2 minutes per side over medium.
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3. Cook the cookies

1. Lightly grease plates if needed (some irons are nonstick).
 2. Place 1 tablespoon batter in the center.
 3. Close the iron firmly.
 4. Cook 30–40 seconds (electric) or 30 seconds per side (stovetop).
 5. Open to check: the cookie should be golden but not browned.
 6. Remove with a spatula and cool flat on a rack.
 7. Continue until all batter is used.
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4. Serve or store

1. Cookies crisp as they cool.
2. Store in an airtight container up to 2 weeks.
3. Excellent dipped in chocolate or dusted with powdered sugar.