

TAKEN
Potato -
mushroom

- Extra-virgin olive oil
- 4 medium onions, peeled and sliced (or as many as needed)
- 1 3/4 lbs. potatoes, peeled, chopped, and seasoned in olive oil and salt
- 3/4 lb. salt-dried cod, soaked to soften and chopped
- 3/4 lb. fresh oyster mushrooms (or other firm mushrooms), chopped
- 4 plum tomatoes, peeled and sliced
- 2 tbsp. chopped flat-leaf parsley
- 1 garlic clove, chopped
- 1/2 cup breadcrumbs
- 2 tbsp. grated pecorino
- 1 tbsp. chopped oregano
- Salt

Mediterranean dish with local vegetables maintains its aromas. (riccio col fiocco). A the creativity of can be eaten cold, the blending of

Preheat the oven to 400°F. Grease the bottom of a 12-inch ovenproof pan with olive oil and put in a layer of the onions, making it less than half an inch high. ♦ Follow this with a layer of the seasoned potatoes; between the pieces of potato insert pieces of cod and mushrooms. ♦ Season this layer with a few pieces of tomato, parsley, garlic, breadcrumbs, pecorino, salt, and oregano. ♦ Drizzle with a little olive oil and add a little water, bearing in mind that the potatoes, mushrooms, and tomatoes will give off their own liquid and that more water can be added during cooking, if necessary. ♦ Put the pan in the oven and bake for 45 minutes, or until the surface has browned and is crusty. Let it rest a few minutes before serving.

PASTA, POLENTA & RICE

TIELLA DI FUNGHI

POTATO-MUSHROOM GRATIN

PUGLIA

- 3/4 lb. potatoes, peeled and sliced
- 1/2 lb. onions, thinly sliced
- 1 lb. mushrooms, chopped
- Extra-virgin olive oil
- 2 tbsp. chopped flat-leaf parsley
- 2 tbsp. grated pecorino
- 1/2 cup breadcrumbs
- Salt and pepper

Preheat the oven to 350°F. ♦ Form alternating layers in an ovenproof pan: potatoes, onions, mushrooms. ♦ Drizzle with olive oil and sprinkle with parsley, salt, pepper, and pecorino; dust the last layer with breadcrumbs, drizzle with more olive oil, and add a little water. ♦ Bake for about 30 minutes. Let cool before serving.

TIELLA DI VERDURE

POTATO AND VEGETABLE GRATIN

PUGLIA

- Extra-virgin olive oil
- 3/4 lb. fresh plum tomatoes, peeled and thinly sliced

CONTINUED

Preheat the oven to 400°F. Drizzle some olive oil into an ovenproof baking pan and follow it with a layer of tomatoes (reserve a few for the top layer); follow this with layers of potatoes, eggplant, peppers, mozzarella, and a few basil leaves. Season every third layer with salt and pepper. ♦ Repeat the layers in the same sequence until