"Italian Pantry"
Shopping List for the recipe:

Rotolo di Vedura
Chicory Roll

~From the website & blog~
www.mark-leslie.net

Check your pantry for these items:

-3 cups flour HAVE: ☐ BUY: ☐

-5 tablespoons extra virgin olive oil HAVE: ☐ BUY: ☐

-1 tablespoon sunflower oil (extra virgin olive oil may be substituted) HAVE: ☐ BUY: ☐

-1 small-medium onion HAVE: ☐ BUY: ☐

-2 large cloves garlic HAVE: ☐ BUY: ☐

- 2 teaspoons Kosher or Sea salt HAVE: ☐ BUY: ☐

-½ teaspoon black pepper HAVE: ☐ BUY: ☐
(If you are like me, I prefer to use freshly ground black pepper, so check your pepper mill to make sure you aren't running low on black peppercorns)

RECIPE CALLS FOR:

☐ 1 packet active dry yeast (instant rise)

☐ 1 tablespoon pork lard (extra virgin olive oil may be substituted)

☐ 1¼ - 1½ pounds chicory or other bitter leafy greens (escarole, chard, arugula)

☐ 1 teaspoon bottled pepper sauce (tabasco peppers in vinegar)

☐ 1 cup grated Parmigiano-Reggiano cheese (purchase a ½ pound wedge).
*You may also use Grana Padano or Pecorino Romano. Any hard, dry Italian cheese that is easy to grate will work fine.

Some helpful hints:

-About bottled pepper sauce: the type of pepper sauce we used in Italy was jarred, tiny yellow peppers in vinegar. We did not use a "red" hot pepper or Tabasco brand sauce. However, you may use your favorite type of *HEAT!*

-**Parmigiano-Reggiano cheese**. To store, wrap the leftover cheese, after grating, in plastic wrap and store that inside a plastic re-sealable bag in your fridge. It will keep for several weeks.

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