

# Recipes



## Black and white menu

CAPONATA  
ANCHOVIES FISHBALLS  
RICOTTA CHEESE CUDDUREDDI

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# Caponata

## INGREDIENTS

- 1 kg eggplant, cut into small cubes
- 1 bunch of celery, cut into bite-sized pieces
- 1 large onion, thinly sliced
- 250g of tomatoes
- A handful of capers
- A handful of pine nuts
- 250g of green olives
- Sugar and vinegar

The first step is to remove the excess liquid from the eggplant by sprinkling the eggplant cubes with salt and placing them in a colander. Let the eggplant steep for an hour or more. Throw them into abundant vegetable oil and fry them until the surface is golden. In the meantime, boil the celery for few minutes until it is soft, and remove it with a skimmer and set aside. Keep the water.

Now you can prepare the sauce. In a frying pan put some olive oil and brown onion, then add the tomato, salt, pepper, a pinch of sugar if needed. Simmer the tomato until it has melted and reduced to a nice, sauce-like consistency.

Now add back your eggplant and celery, along with the capers, pine nuts, olives. Allow everything to simmer together for about 5-10 minutes. A minute or two before it's done, add the sugar and vinegar, mix well (but gently!) and let it finish simmering. Let the dish cool entirely before serving.

# Anchovies Fishballs

## INGREDIENTS

- 200 g of anchovies
- 2 tbsp dry bread crumbs
- 5 g dried raisins
- 5 g pine nuts
- 25 g of grated caciocavallo cheese
- an egg
- basil leaves parsley
- 250 ml of tomato puree flour to coat the meatballs
- olive oil as required
- sunflower oil for frying

Prepare the sauce by putting the tomato sauce in a casserole, a little olive oil, a pinch of salt, a pinch of sugar and Basil. Let it cook covered over low heat for about 15 minutes. Wash the fish well, clean and fillet and dry thoroughly with a paper towel.

Put the fish on a cutting board and chop coarsely with a knife or use scissors. Put everything into a large bowl, combine the fish, egg, the bread crumbs, grated cheese, parsley, the raisins, pine nuts, season with salt and pepper and mix until you get a homogeneous mixture.

Form fishballs large as a ping pong ball and dip, one by one, in flour. Fry the fishballs in a plenty of oil until they are golden brown. Serve fishballs with tomato sauce. .

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# Ricotta cheese Cuddureddi

## INGREDIENTS

- 40 g of flour
- 25 g of sugar
- 1\2 egg
- 150 g of ricotta cheese
- sunflower oil
- cinnamon

Mix the flour with the egg, ricotta and sugar. Roll the dough, the two ends of which should be joined together, to form a donut.

Fry them in plenty of boiling oil and let them cool, sprinkle with sugar and cinnamon.

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## ABOUT YOU

THANK YOU FOR COOKING WITH US !

If you enjoyed this **experience**, please take the time to write us a **review** on Trip Advisor. This would help the entire Mamma Corleone's family.

We hope you will continue to cook **sicilian recipes**. You can find all Mamma Corleone's recipes in our website so you can get them everywhere in the world !

Also, if you need us for any **information or tips** about cooking , we will be always available for you at :



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## ABOUT US

Mamma Corleone is a **family business** which mission is to share with other cooking lovers their passion and knowledge about sicilian food and taste.

To enhance this value, a real **Mamma Siciliana** drives Mamma Corleone's kitchen, in the heart of the old town, very close to the Cathedral of Palermo.

Infact, Maria Pia is a real Sicilian Mamma, mother of 4 that has an authentic and true experience in cooking **traditional sicilian dishes** and her cooking abilities are very popular among her friends and Mamma Corleone's guests.

Mamma Corleone is not just a cooking class, it is an **authentic experience** to meet locals, learn to cook some traditional dishes and enjoy a meal with a glass of wine.