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Cianfotta

This delicious Summery aubergine, red pepper, potato and black olive stew was originally created by one of Naples well known *madames* as another way to lure customers into her brothel. The name is a dialectal shortening of '*ciana*' (slut) and "*fotta*" (made)

3 aubergines, cubed
2 large red peppers
7 plum tomatoes peeled
2 red onions thinly sliced
1 clove of garlic
500g new potatoes
100g gaeta, kalamata or nocellara olives
2tbsp flat leaf parsley chopped

Put aubergine in a colander and add salt. Leave to drain for an hour
Char peppers over an open flame until the skins are charred. Rest for 10minutes. Peel away skin and rove seeds. Cut into strips.
Pass tomatoes through a food mill and put to one side

Heat oil in large skillet and sauté garlic and onion for 8 minutes. Add tomato pulp and bring to boil. Add potatoes and aubergine. Season. Add water if necessary. Cook for 8 minutes.

Add peppers and olives and half the parsley. Cook for another 8 minutes or until potatoes are tender. Stir in remaining parsley and cool to room temperature before serving.

Nice with a Siclian IGT white like Fiano or Cataratto. Serves 4.

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