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Rognoni alla Diavola

Ideal as a primi or as a main devilled kidneys a good recipe to cook after a hard day at work and will be ready by the time you get out of the shower.

400g lambs or calves kidneys
120g Squisito *pancetta*, chopped in 1" strips
1 x 400g/14 oz can chopped tomatoes
1 tbsp tomato purée
1 medium onion, finely chopped
1 tsp Squisito dried oregano
1/2 tsp Squisito Alex's Hot Rub
dash of Worcester sauce
dash of Tabasco
4 tbsps dry Marsala or Fino sherry
olive oil to fry

Chop the onion finely and fry gently with the bacon until the onion has softened. Add a dash of Worcester and Tabasco sauce plus a good pinch of smoked paprika or cayenne pepper. Turn up the heat and add the kidneys, stirring continuously until they have sealed. Stir in the chopped tomatoes and marsala, season, and stir in the tomato purée.

Simmer for another 5 or 10 minutes until the sauce has thickened a bit.

Don't overcook or the kidneys will turn out like ball bearings.

Serve with Arborio or Baldo rice.

Serves 2.

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