

# TERRA D'ORO

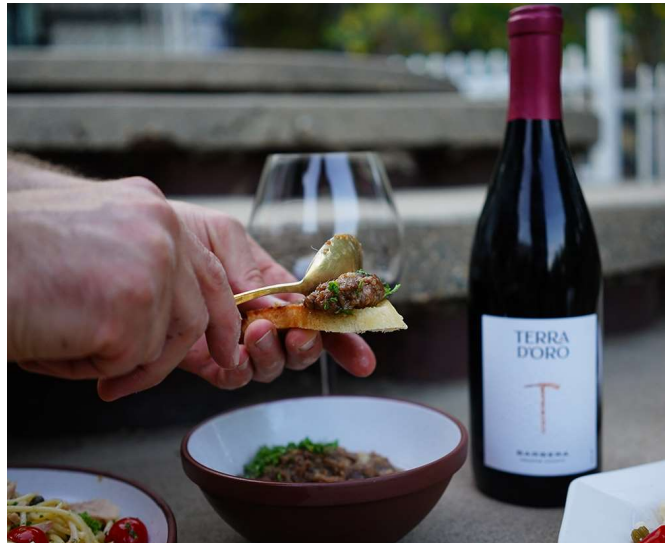
## BAGNA CAUDA

SERVE WITH BARBERA

Bagna Cauda is for Caesar Salad lovers! Caesar dressing is basically anchovies, garlic, and olive oil, and that's what this classic Italian dip is. In the old country, that's Piedmont, eating bagna cauda and Barbera go hand in hand. Bagna Cauda means "hot bath" because the mixture is traditionally kept warm over a candle, just like those semi-professional crab eaters use at football fundraisers to keep their butter warm. Bagna Cauda is rich, umami, tangy, and salty, so serve with fresh, neutral ingredients like bell peppers, celery, roasted potatoes or onions, and always have fresh, crusty bread close by to clean the crevices.

### INGREDIENTS

- ¾ cup high quality olive oil
- 1 head garlic, cleaned into cloves
- 12 anchovy filets, canned or jarred anchovies in olive oil
- ¼ cup butter
- Crisp vegetables and bread for serving



### INSTRUCTIONS

1. Place the clean garlic cloves into a small pot and cover with 1 inch of water. Bring to a boil, reduce to a simmer, and cook until the garlic cloves are soft - 10 minutes or so. Test the garlic by poking with a fork. The fork should easily pierce a cooked clove. Drain and discard the water.
2. In the same small pot, combine the garlic, anchovies, and olive oil. Bring to a simmer and, using a wooden spoon, mash the contents into a paste. Cook at a gentle simmer for 10 minutes and remove from heat. Add the butter and stir to combine.
3. Serve the bagna cauda with toasted bread and crudite like peppers, carrots, and cauliflower. Any leftover bagna cauda can be made into a Cesar-like dressing with more olive oil and the addition of lemon juice or add the paste into your next tomato sauce for a rich umami boost!