

## Sicilian Involtini

The recipe is on Judy's blog

<http://divinacucina.blogspot.com/2009/01/sicilian-involtini.html>

## Sicilian Sformato

2 zucchini, cubed  
1/2 pound butternut squash, cubed  
1 white onion  
3 cups ricotta  
1/2 cup Parmesan cheese  
3 eggs  
1/4-cup extra virgin olive oil  
salt to taste

Sauté minced onion in olive oil; when softened add the cubed zucchini and squash. Lightly salt and cook until tender to the fork. Let the vegetables cool.

Mix the ricotta with eggs, olive oil, Parmesan, and salt.

Place ingredients in buttered baking dish and bake at 350 degrees until golden.

Serves 6

## Mariano's Insalata di Arance with Acqua Pazza

Use a potato peeler to peel 2 large navel oranges. Leave the white pith on; it is NOT bitter.

Rough cut the oranges into big bite-size pieces.

In a small bowl, prepare the acqua pazza: Mix 1/4 cup of extra virgin olive oil with 1/4 cup water and salt to taste.

Pour acqua pazza onto the oranges and sprinkle with chili pepper flakes, chopped parsley and chopped fresh green onions, using both the white and the green parts.

## Torta di olio di oliva - Olive Oil Cake

Servings: 12

3 eggs

1-1/4 cups sugar

3/4-cup extra virgin olive oil

3/4-cup milk

1/4-teaspoon baking powder

1/4-teaspoon baking soda

1-1/4 cups flour

pinch salt

1 orange, zested and juiced

1/2-cup pine nuts

4 tablespoons sugar, to top

Preheat oven to 350 degrees.

Butter and flour a 9-inch cake pan.

Mix all of the dry ingredients.

In a large bowl, whisk eggs and sugar. Add olive oil, milk, juice and zest. Mix well. Add the dry ingredients and stir until smooth.

Pour into prepared pan and top with pine nuts and sugar. Bake for 40 - 50 minutes or until a tester comes out clean.