

Liguria

THE COOKBOOK

Recipes from the Italian Riviera
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RIZZOLI
NEW YORK



Tócco

Pot Roast and Pasta Sauce

⅓ oz dried porcini mushrooms
4 tablespoons extra virgin olive oil
1 ½ pounds chuck roast
1 large stalk of celery, finely minced
1 medium onion, finely minced
2 large carrots, finely minced
or grated
¾ cup dry white wine
Salt
2 tablespoons tomato paste
1 bay leaf
1 sprig of rosemary, tied with
kitchen twine
5 sage leaves

Serves 6

Tócco means “chunk” or “piece” in local dialect, and when Ligurians actually got their hands on a large piece of meat, they really put it to work. In this classic recipe, a chuck roast is slow-cooked in aromatics and wine until tender. The resulting sauce is used to dress ravioli or other pasta dishes, and then the roast is sliced thin and served as a second course, or repurposed for making meatballs, ravioli, or even stuffed vegetables. Try this with the *Ravioli di Carne con Tócco* recipe on page 70.

◆ Place the dried mushrooms in a small bowl and cover with hot water. Set aside to rehydrate for 30 minutes. Strain and finely chop the mushrooms; reserve ½ cup soaking liquid.

Heat the olive oil in a stockpot or earthenware cooking pot over medium heat. Add the meat and cook, turning occasionally, until well browned all over, 10 to 15 minutes. Season meat all over with ¼ teaspoon salt, lower heat, and add minced vegetables. Sauté, stirring often, until vegetables are soft, about 10 minutes. Add mushrooms, the mushroom soaking liquid, wine, ½ teaspoon salt, and tomato paste; bring to a boil. Add broth, bay leaf, rosemary, sage, and bring to a boil over medium heat. Lower heat to maintain a slow simmer, cover tightly, and cook for at least 3 hours, turning the meat every 30 minutes or so. If the liquid evaporates and the meat begins to stick, add a splash of water occasionally to retain some sauce. The meat should be tender enough to break apart easily with a fork. Remove roast from the pot and slice thinly to serve, or set aside for another use (such as the filling for the ravioli on page 70 or *Tomaxèlle* on page 130). Discard bay leaf and rosemary. Taste sauce and add more salt if necessary. If it is too watery, reduce it over medium-high heat until desired consistency is reached. Use sauce to dress pasta like *Picagge Verdi* on page 58 or *Ravioli di Carne con Tócco* on pages 70.