

Cooked Bread - Pani Cottu

For a Sicilian to throw away bread is a sin! But what do we do with left over bread? We have many recipes and today I'll like to share with you one of the most famous, not only in Sicily but all over Italy. So famous that in the seventies the theme song of a popular sit-com was talking about "La Pappa col Pomodoro" (Cooked bread with tomatoes). In the old days, cooked bread was given to infants, convalescents or elderly with teeth problems.

Curiosity: we have many Sicilian proverbs with "Pani Cottu"

- S'avissi pignateddu, ogghiu e sali mi facissi lu *pani cottu*, s'avissi lu pani - If I had the pan, the oil and salt, I would make "Cooked Bread", if I had the bread (If I had the bread I would eat!)
- Si cchiù fissa du pani cottu! – You are more stupid than cooked bread!
- Ma chi hai ntesta pani cuttu? – What do you have in your head cooked bread? (Are you stupid?)

Cooking time:

Preparation 10 minutes
Cooking 15 minutes
Calories 420 per serving

Difficulty: very easy Serves: 4

Ingredients:

4 tablespoons Nonna Angelina's
Extra Virgin Olive Oil (EVOO)
1 lb. Leftover bread (better if semolina)
Cut in small pieces
4-5 Tomatoes chopped
2 small clove garlic chopped finely
2 tablespoon chopped parsley
Sea Salt
Hot pepper
8 cups water
2 tablespoons of grated pecorino cheese.



Directions:

In a cooking pan, sauté the chopped garlic and the parsley with 2 tablespoons EVOO. Add the chopped tomatoes and let it simmer for 2 minutes. Add the water and bring to a boil. Add the bread and the sea salt and let it simmer for 5 minutes. Before serving add the remaining 2 tablespoons of EVOO and the grated pecorino cheese.

A glass of Sirocco Grillo will enhance the taste.

Buon appetito.

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