

Bagna Cauda

Paired with Palmina Arneis 2006

From the Italian phrase bagno caldo (hot bath), bagna cauda is a warm sauce made with olive oil, anchovies and garlic, and served with bread and raw vegetables, such as bell peppers and zucchini, for dipping. If you have a fondue pot handy, use it to keep this dip warm.

Dipping Vegetables

Cauliflower
Red bell pepper
Zucchini
Cucumber
Carrots

Crusty bread

Dip

1 cup olive oil
4 cloves garlic, crushed
4 oz anchovies in olive oil
2 oz butter
black pepper

Cut the vegetables into bite size pieces. Thinly slice the bread.

Put the garlic and anchovies into the olive oil and heat gently until the oil is fairly hot, but not so that things start frying. Stir constantly so that the anchovies disintegrate.

Add the butter and stir until melted. Add pepper to taste.

Pour into an earthenware bowl or, if you have one, a fondue pot with a heater, just don't let the oil get too hot.

