O’Cuzzetiello - Authentic Italian Street Food

Now you can enjoy La Dolce Vita to go

Medium | 4 Servings | 35 min.



Enjoy authentic Neapolitan street food—right at home

Italian street food? The first thing that probably comes to mind is pizza. But every region in Italy has its own specialities, and in Naples and the surrounding area, O’Cuzzetiello is part of the local way of life. This popular dish is available with a variety of fillings and is also a favorite to make at home. The delicious sauce paired with the crispy ciabatta is as simple as it is delicious—and it’ll definitely leave you wanting more! You’ve got to try it!

Ingredients

1 egg

1 zucchini

1 organic lemon

400 g ORO di Parma strained tomatoes

30 g ORO di Parma triple-concentrated tomato paste

1–2 tbsp ricotta

1 clove of garlic

1 mozzarella

2 ciabatta rolls

about 3 tbsp breadcrumbs

olive oil

1 sprig of rosemary

1 sprig of basil

thyme

Pepper

Salt

Step 1: The Preparation

O'Cuzzetiello is a classic Neapolitan street food—mamma mia, che delizia! You can prepare it ahead of time and assemble it fresh right when you're ready to eat. That's why O'Cuzzetiello is perfect for a relaxed weekend or when you're expecting friends. First, cut the ciabatta in half and then hollow it out. Hollow out the ciabatta enough so that a rim about one centimeter thick remains—this is important because it will soak up the delicious sauce in the end. Place the scooped-out ciabatta in a bowl. You'll be adding the ciabatta's insides to the meatball mixture later. Now wash the zucchini and then coarsely grate it. Wash and dry the lemon, then finely grate the zest. Peel and finely chop the garlic. Wash the herbs, pat them dry, and chop them as well. Cut the mozzarella into medium-thick slices.

Step 2: The Zucchini Balls

Cut the inside of the ciabatta into small cubes. Add the grated zucchini, ricotta, beaten egg, lemon zest, and a little salt and pepper to the bread cubes. Mix everything well with a fork until the mixture is uniform. If the mixture is still too runny, simply add breadcrumbs little by little. The mixture should be firm enough that you can shape it into small balls. And that's exactly what you'll do now.

Step 3: The Sauce

Now pour some olive oil into a skillet, heat it, and add the zucchini balls. Sauté them over medium heat, turning them to brown evenly on all sides until they're nicely browned. Then add the strained tomatoes and stir gently. Now add the tomato paste and let it simmer for a few minutes. Finally, add the minced garlic and fresh herbs and gently fold them in. Then arrange the mozzarella slices evenly over the sauce and let them melt.

Step 4: The Finale: Filling the O'Cuzzetiello

It's best to fill the O'Cuzzetiello right before eating so they don't get soggy. To do this, simply use a spoon to fill the hollowed-out ciabatta halves with the meatballs, sauce, and melted cheese. And there you have it—your authentic Neapolitan street food. But of course, you can also enjoy your O'Cuzzetiello right at home! Così commodo e delizioso.

Used products:





Diese und weitere leckere Rezeptideen findest du auf:
www.orodiparma.de/italienische-rezepte