

# The Barbuto Cookbook

## ERRATA

In our eagerness to get this book out into the world, despite the challenges of recipe testing and editing during a global pandemic, we allowed some errors to slip through that should not have. The following corrections and clarifications will improve your cooking experience and results and will be incorporated into future printings of the book. In order to address inconsistencies in some of the metric conversions, we recommend using the chart on the reverse of this page.

**P. 30, PIZZA DOUGH** Adjust amounts to 1 teaspoon yeast and 1¾ teaspoons salt. Both flours should be added in step 1, with no additional flour in step 2. Add the yeast to the biga together with the other ingredients in step 1, not afterward. At the beginning of step 2, knead the dough on a floured countertop for 2 to 3 minutes.

**P. 31, BIGA** Adjust amount of flour to 1½ cups (190 g).

**P. 42, BRUSSELS SPROUT PIZZA** Add to ingredients: 1 small red onion, thinly sliced. Add it in step 5, along with the Manchego.

**P. 56, OXTAIL SOUP** In step 4, after removing the oxtail, strain the broth through a fine-mesh strainer and discard the vegetables. In step 9, push the batter through the holes of a colander directly into the simmering salted water. Try to make strands about an inch (2.5 cm) long.

**P. 61, SOLE CRUDO** In step 3, remove the rinds from the oranges before cutting into segments.

**P. 82, MEATBALLS AND POLENTA** Adjust amount to 1 (28-oz) can diced San Marzano tomatoes.

**P. 88, BREADSTICKS** In step 2, bake for 10 to 12 minutes, then lower the oven temperature to 300°F (150°C). In step 3, bake for 5 to 7 minutes.

**P. 91, FONDUTA** In step 5, toasting should take 6 to 8 minutes.

**P. 101, BRUSSELS SPROUTS SALAD** Adjust amount of brussels sprouts to 2 pints (300 g). Add to ingredients: ¼ cup (60 ml) extra-virgin olive oil.

**P. 104, CITRUS SALAD** In step 2, remove the rinds from the citrus before cutting into segments.

**P. 110, CAESAR SALAD** The anchovies should be rinsed and deboned.

**P. 120, LITTLE FISH RISOTTO** In step 2, use 6 cups (1.4 liters) of water.

**P. 130, PASTA POMODORO** Serves 4 as a starter. Amounts given here will make a lot of tomato sauce; they can be cut in half if you don't want too much left over.

**P. 149, ROCK SHRIMP PASTA** In step 4, add the pasta along with the pasta water.

**P. 152, SHRIMP RISOTTO** Total amount of rosé wine should be 3 cups (750 ml).

**P. 155, SPARE RIB RAGÙ PASTA** In step 4, after removing the meat, strain the liquid through a fine-mesh strainer into the saucepan you'll use in step 5. Add the meat, onions, and garlic to this liquid.

**P. 156, BUCATINI ALL'AMATRICIANA** Double the amount of tomatoes to 2 (8-oz/225 g) cans.

**P. 162, WHOLE SEA BREAM** Either sea bream or red snapper can be used for this recipe. Adjust amount of olive oil to ¾ cup (180 ml). In step 6, bake for 26 minutes.

**P. 169, GRILLED SOFT-SHELL CRABS** Total amount of olive oil is 2 tablespoons.

**P. 198, CHICKEN RICHARD OLNEY** Number of servings is 4 to 6.

**P. 205, PORK CHOPS AND MOSTARDA** In step 2, brining time should be a maximum of 1 to 3 hours.

**P. 206, LAMB CHOPS WITH MINT BUTTER** In step 3, cook the chops for about 5 minutes on the first side and 3 minutes on the second side.

**P. 212, ST. JOHN LAMB** Adjust amount to 12 sprigs fresh rosemary. Add the bay leaf in step 3, and the rosemary sprigs as garnish in step 12.

**P. 229, PAN-ROASTED VEGETABLES** The leeks should be washed and cut into chunks. Adjust amounts to 2 tablespoons butter and 2 tablespoons olive oil.

**P. 234, SUCCOTASH** The poblano chiles should be seeded. Do not precook the edamame and cranberry beans.

# METRIC CONVERSIONS

## VOLUME

Multiply teaspoons by 4.9 to get precise milliliters.

Multiply tablespoons by 14.8 to get precise milliliters.

Multiply fluid ounces by 29.57 to get precise milliliters.

Multiply cups by 236.6 to get precise milliliters.

### APPROXIMATE EQUIVALENTS

1 tsp.	5 ml
1 tbsp.	15 ml
¼ cup	60 ml
⅓ cup	80 ml
½ cup	120 ml
⅔ cup	160 ml
¾ cup	180 ml
1 cup	240 ml
1½ cups	350 ml
2 cups	470 ml

## WEIGHT

Multiply ounces by 28.35 to get precise grams.

Multiply pounds by 453.5 to get precise grams.

### APPROXIMATE EQUIVALENTS

1 ounce	28 g
1½ ounces	40 g
2 ounces	55 g
1 pound	454 g
1½ pounds	680 g
2 pounds	907 g

## VOLUME TO WEIGHT FOR COMMONLY USED INGREDIENTS

INGREDIENT	1 cup	¾ cup	⅔ cup	½ cup	⅓ cup	¼ cup	1 cup in oz (g)
almonds or hazelnuts, whole	140 g	105 g	95 g	70 g	45 g	35 g	5 oz (142 g)
almonds or hazelnuts, ground	95 g	70 g	65 g	50 g	30 g	25 g	3.35 oz (95 g)
arugula	20 g	15 g	13 g	10 g	7 g	5 g	.7 oz (20 g)
asparagus	135 g	100 g	90 g	70 g	45 g	35 g	4.75 oz (135 g)
berries	145 g	110 g	95 g	75 g	50 g	35 g	5 oz (145 g)
breadcrumbs	100 g	75 g	65 g	50 g	35 g	25 g	3.5 oz (100 g)
brown sugar, packed	220 g	165 g	145 g	110 g	75 g	55 g	7.75 oz (220 g)
Brussels sprouts, trimmed	90 g	70 g	60 g	45 g	30 g	25 g	3.2 oz (90 g)
butter (sticks)	225 g	170 g	150 g	115 g	75 g	55 g	8 oz (225 g)
carrots, chopped or diced	140 g	105 g	95 g	70 g	45 g	35 g	5 oz (140 g)
chickpea flour	90 g	70 g	60 g	45 g	30 g	25 g	3.25 oz (92 g)
chocolate, chopped	170 g	130 g	115 g	85 g	55 g	45 g	6 oz (170 g)
cocoa powder	95 g	70 g	65 g	50 g	30 g	25 g	3.35 oz (95 g)
confectioners' sugar	125 g	95 g	85 g	65 g	40 g	30 g	4.35 oz (124 g)
corn, fresh kernels	145 g	110 g	95 g	75 g	50 g	35 g	5.1 oz (145 g)
cornmeal/polenta (fine)	180 g	135 g	120 g	90 g	60 g	45 g	6.3 oz (179 g)
couscous	195 g	145 g	130 g	95 g	65 g	50 g	7 oz (195 g)
flour (all-purpose or whole wheat)	125 g	95 g	80 g	65 g	40 g	30 g	4.5 oz (125 g)
Fontina cheese, grated or shredded	110 g	80 g	70 g	55 g	35 g	25 g	3.75 oz (108 g)
hard cheese (Parmesan, Pecorino Romano, etc.), grated	100 g	70 g	65 g	50 g	30 g	25 g	3.5 oz (100 g)
herbs, fresh	50 g	40 g	35 g	25 g	17 g	13 g	1.8 oz (50 g)
kale, chopped	65 g	50 g	45 g	35 g	20 g	15 g	2.35 oz (65 g)
leeks, sliced or chopped	90 g	65 g	60 g	45 g	30 g	20 g	3 oz (90 g)
mozzarella, shredded	110 g	85 g	75 g	55 g	40 g	30 g	4 oz (110 g)
mushrooms, whole or sliced	65 g	50 g	45 g	35 g	20 g	15 g	2.3 oz (65 g)
olives, pitted	155 g	115 g	105 g	75 g	50 g	40 g	5.5 oz (155 g)
mascarpone	240 g	180 g	160 g	120 g	80 g	60 g	8.5 oz (240 g)
onion, sliced	125 g	95 g	85 g	65 g	40 g	35 g	4.5 oz (126 g)
onion, chopped	110 g	85 g	75 g	55 g	35 g	30 g	4 oz (111 g)
peas, green, fresh	145 g	110 g	95 g	75 g	50 g	35 g	5.1 oz (145 g)
potatoes, diced	140 g	105 g	95 g	70 g	50 g	35 g	5 oz (142 g)
potatoes, sliced	145 g	110 g	100 g	75 g	50 g	35 g	2.2 oz (145 g)
radishes, sliced	115 g	85 g	75 g	60 g	40 g	30 g	4.09 oz (116 g)
rice (uncooked)	190 g	145 g	125 g	95 g	65 g	50 g	6.7 oz (190 g)
ricotta or goat cheese	245 g	185 g	165 g	125 g	80 g	60 g	8.75 oz (245 g)
scallions, chopped or sliced	55 g	45 g	40 g	30 g	20 g	15 g	2 oz (57 g)
spinach (fresh)	20 g	15 g	13 g	10 g	7 g	5 g	.68 oz (19 g)
sugar, granulated	200 g	150 g	135 g	100 g	65 g	50 g	7 oz (200 g)
green beans	110 g	85 g	75 g	55 g	35 g	30 g	3.9 oz (111 g)
tomatoes, raw, chopped or sliced	180 g	135 g	120 g	90 g	60 g	45 g	6½ oz (180 g)
turnips, diced	130 g	95 g	85 g	65 g	45 g	30 g	4.5 oz (130 g)
turnips, julienne	105 g	80 g	70 g	55 g	5 g	25 g	3.5 oz (105 g)
walnuts, chopped or pieces	120 g	90 g	80 g	60 g	40 g	30 g	4.5 oz (120 g)