



## Bagno Caldo

Recipe By : Joe Cerullo  
Serving Size : 8 Preparation Time :0:15  
Categories : Appetizer Hors d'Oeuvre

Amount	Measure	Ingredient -- Preparation Method
1	cup	Extra Virgin Olive Oil (from Cilento)
3/4	cup	whipping cream
12	clove	garlic -- sliced thin
1	can (2oz)	anchovies (from Sicily) -- rinsed & CHOPPED
1/4	cup	unsalted butter
		salt and pepper -- to taste
2	each	red bell pepper -- cut into strips
2	each	green bell pepper -- cut into strips
2	each	yellow bell pepper -- cut into strips
4	each	celery stalk -- cut into strips
4	each	carrots -- cut into strips
2	heads	Belgian endive leaves

1. In a heavy medium saucepan, sweat garlic in Extra Virgin Olive Oil
2. Ad 1/4-cup cream and cook over low heat until garlic begins to fall apart, stirring occasionally, about 25 minutes.
3. Add anchovies, and cook 2 minutes longer.
4. Add butter and remaining 1/2 cup cream and simmer until slightly thickened, about 8 minutes.
5. Add salt and pepper.
6. Arrange vegetables on platter arrange with dipping forks or long skewers.
7. Set **Bagno Caldo** in a fondue type pan in center of vegetables and serve hot.

**NOTES :** Also serve; Bread sticks , Green Onion / Scallions, Broccoli, Zucchini; or Other vegetables for dipping into the **"Hot Bath" ..**  
Some items for this recipe can be purchased at Cerullo's Custom Creations



Recipe Courtesy of : Cerullo's Custom Creations, 175 N. Cedar Street Hazleton PA. 18201  
Behind DONUT Connection

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[www.cerullooscc.com](http://www.cerullooscc.com)

