

# Home Cooking

Chef Eduardo Vuolo's 'zero mile' philosophy means only the freshest ingredients flavor his dishes at Capri's Hotel Caesar Augustus. BY LISA MATTE



**A**n on-site organic garden and locally grown vegetables, fruits and herbs are cornerstones of Chef Eduardo Vuolo's "zero mile" philosophy at Hotel Caesar Augustus. Hotel guests who rise early enough may catch Vuolo foraging his garden for the daily harvest that will inspire the dishes they will



savor later in the day: perhaps buffalo mozzarella with tomato and basil sauce or ravioli filled with fresh caciotta cheese.

With extensive experience at Michelin-starred Italian restaurants, Vuolo is in his element at the historic Relais & Châteaux hotel on the isle of Capri, where he brings a personal touch to the dining experience at the property's signature eatery, La Terrazza de Lucullo.

Prior to signing on at Hotel Caesar Augustus, Vuolo was sous chef at La Sponda in Positano. His previous experience includes stints at Michelin-starred Il Buco in Naples and Commis at Don Alfonso 1890, a two-Michelin-star restaurant in Naples.

## VELOUTÉ OF ZUCCHINI WITH MAZARA DEL VALLO RED PRAWNS *Serves 1*

### For the velouté:

- 1 pound zucchini
- Oil, for sautéing*
- 1 clove garlic, chopped
- 3 sprigs fresh thyme
- 1 cup vegetable stock
- Salt and pepper, to taste*

Peel and slice the zucchini. Cut the peels into narrow strips and set aside. Brown the sliced zucchini in a sauté pan with the oil, garlic and thyme. Add the zucchini peels, making sure they do not lose their color. Add salt and pepper to taste. Add vegetable stock and bring to a boil. Keep warm until ready to plate.

### For the stuffed zucchini flowers:

- 3½ ounces buffalo ricotta cheese
- Salt and pepper, to taste*
- 7 ounces smoked provolone cheese, cubed

- 1 small bunch fresh basil, rough cut
- 3 zucchini flowers, stems and pistils removed

Mix the ricotta cheese, salt and pepper in a bowl. Add the provolone and basil. Stuff the zucchini flowers with the ricotta mixture. Place the stuffed flowers on a sheet pan. Just before serving, sprinkle the stuffed flowers with a bit of water and olive oil and heat gently in a preheated 350-degree oven.

### For the pickled zucchini:

- 3 zucchini
- 2 tablespoons olive oil, divided
- Salt, to taste*
- ½ teaspoon wine vinegar
- 3 leaves fresh mint

Cut the zucchini into round slices and fry in 1 tablespoon of olive oil heated to 350 degrees. Remove the zucchini from the pan and season with salt, the remaining olive oil, wine vinegar and fresh mint.

**For the battered zucchini:**

- 5 slices zucchini
- 1 cup water
- 1½ cups all-purpose flour
- 1 egg yolk
- 1 clove garlic, chopped
- 1 small bunch fresh parsley, chopped
- Oil, for frying

Combine the water, flour, egg yolk, garlic and parsley to make a batter. Coat the zucchini slices in the batter and fry in the oil at 300 to 350 degrees.

**For the crispy and grilled zucchini:**

- 5 baby zucchini, sliced thinly
- Ice water
- 2 tablespoons olive oil
- Salt and pepper, to taste
- 1 cup vegetable stock

Place half of the sliced baby zucchini into an ice-water bath to crisp. Set aside and drain just before plating. In a saucepot, combine the remaining baby zucchini slices with olive oil, salt and pepper and sauté over low heat for just a minute. Add the

vegetable stock and bring the mixture to a boil. Remove the zucchini slices from the heat; drain and spread the slices on a sheet pan. Just prior to serving, pass the zucchini through a hot oven to warm.

**For the prawns:**

- 2 prawns
- 1 tablespoon olive oil
- Salt and pepper, to taste

Remove the head from one of the prawns. Remove the shells (leaving the tails intact) and clean the prawns. Season to taste with salt and pepper. Heat the olive oil in a sauté pan. Add the prawns and cook to desired doneness.

**For the garnish:**

- Edible pansies

**PRESENTATION:** Ladle the velouté into the bottom of a plate. Place a stuffed zucchini flower in the center of the plate. Divide the grilled zucchini and crispy zucchini into two portions and place one portion on each side of the zucchini flower. Top with a handful of pickled zucchini. Garnish with pansies and battered zucchini. Place the prawns at the front of the plate.

**LA TERRAZZA  
DE LUCULLO**

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