

Our time living at Via Sant'Antonio 19, Casto, LE, 73030, Italia

This is an unabridged,
unedited, micro-curation of six*
months spent in one place.

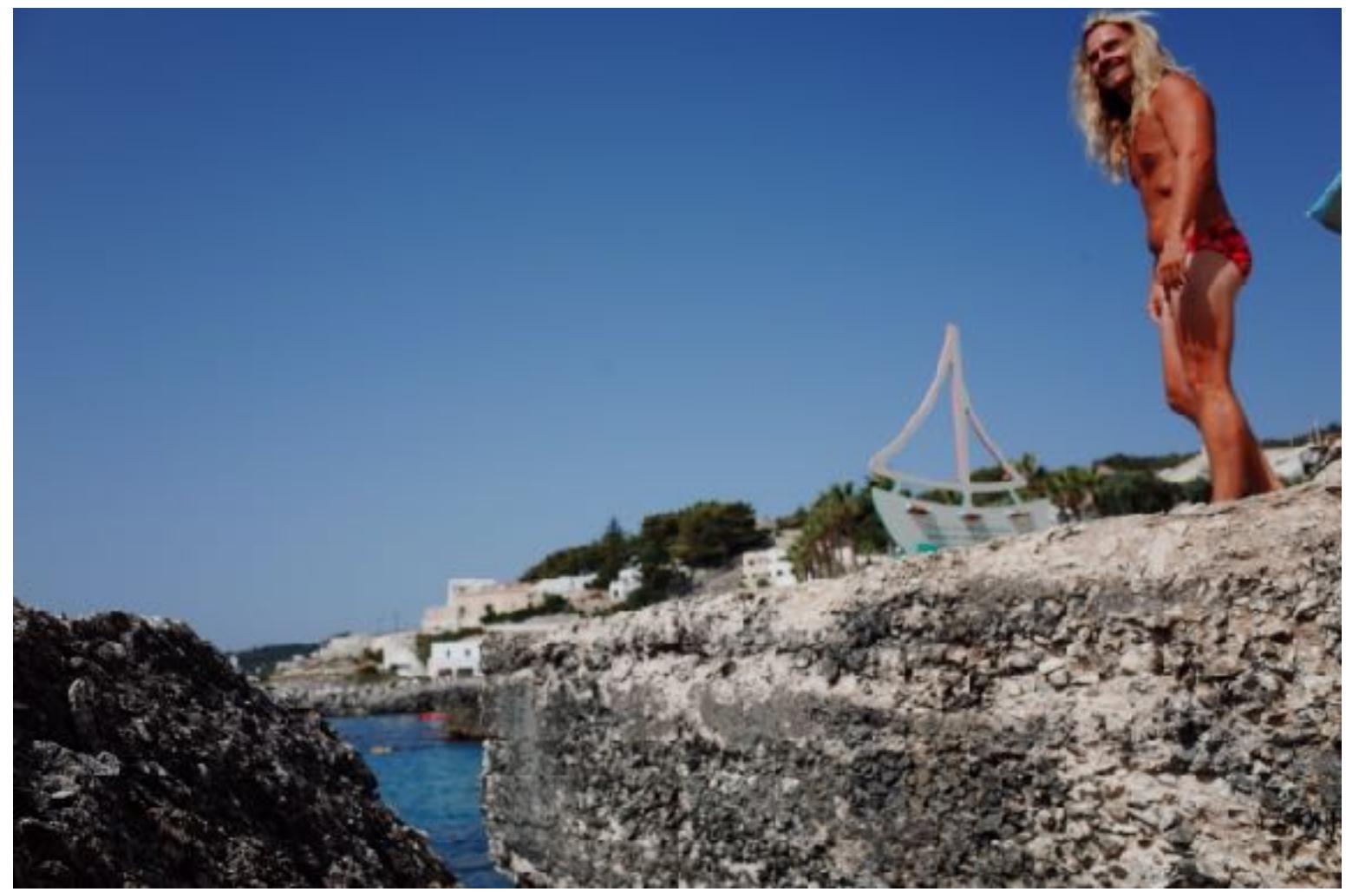
Water

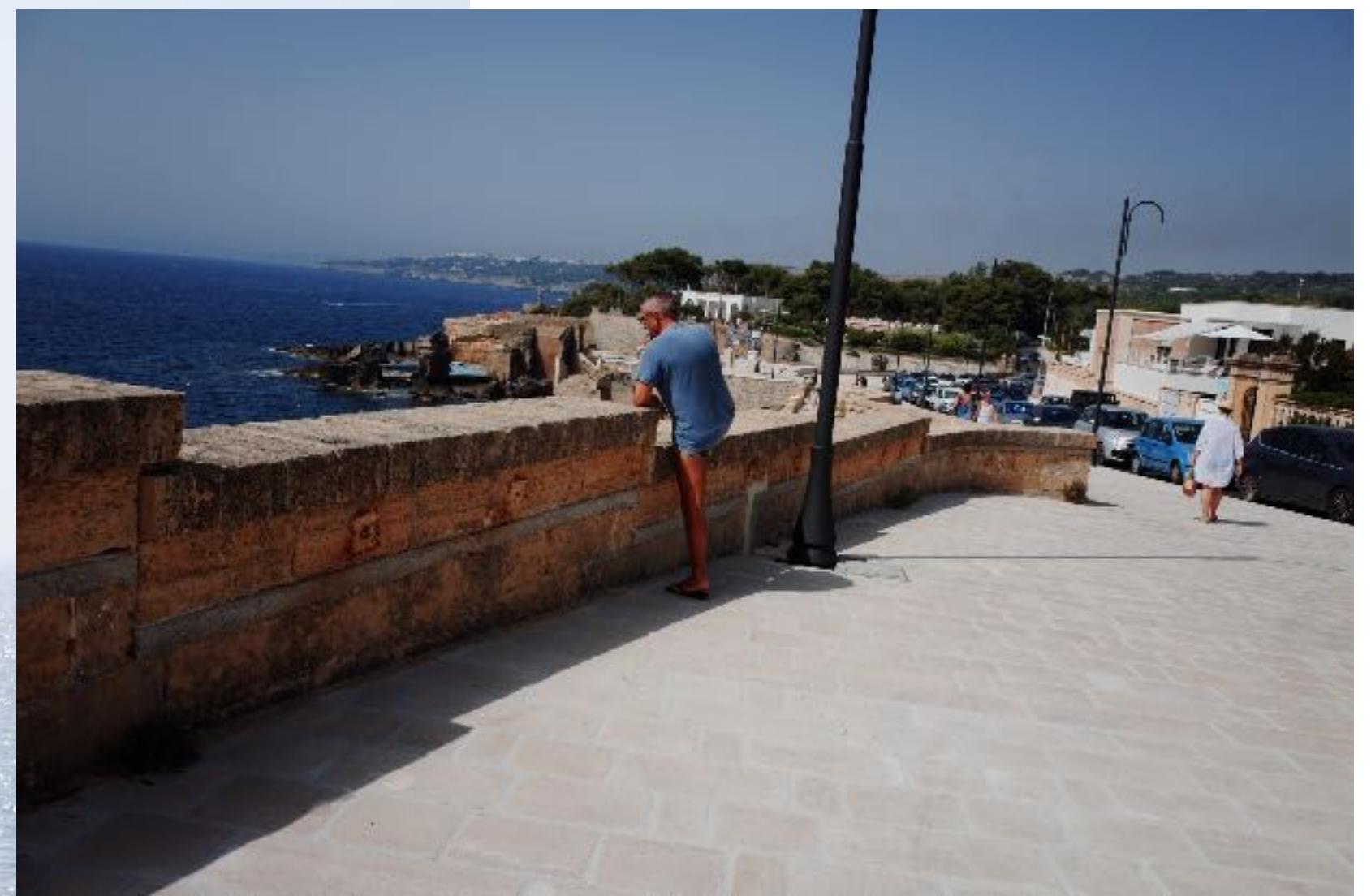




Our Local Swimming hole







Sky







Streets









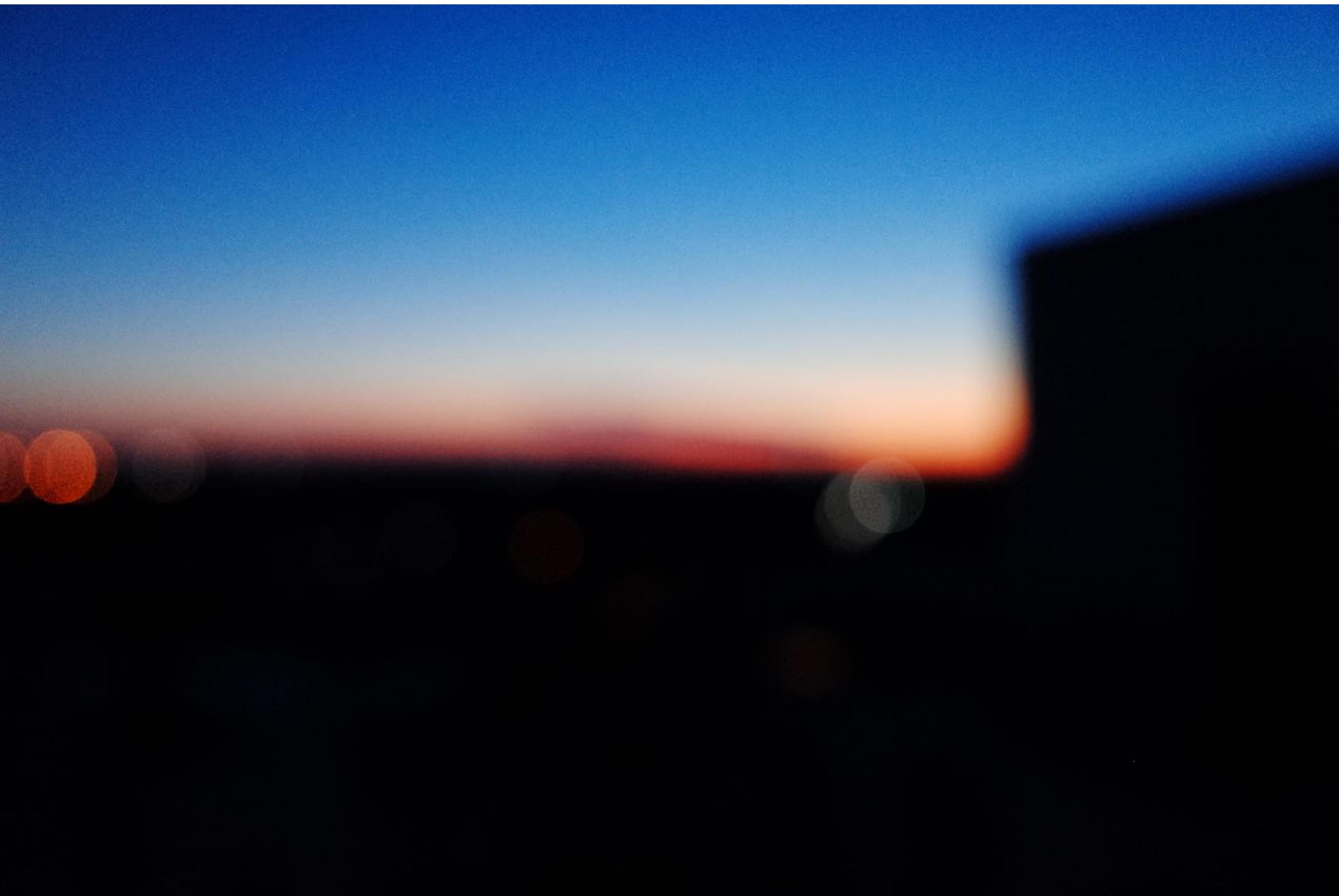
Our favourite supermarket

Closed on Sundays





Home







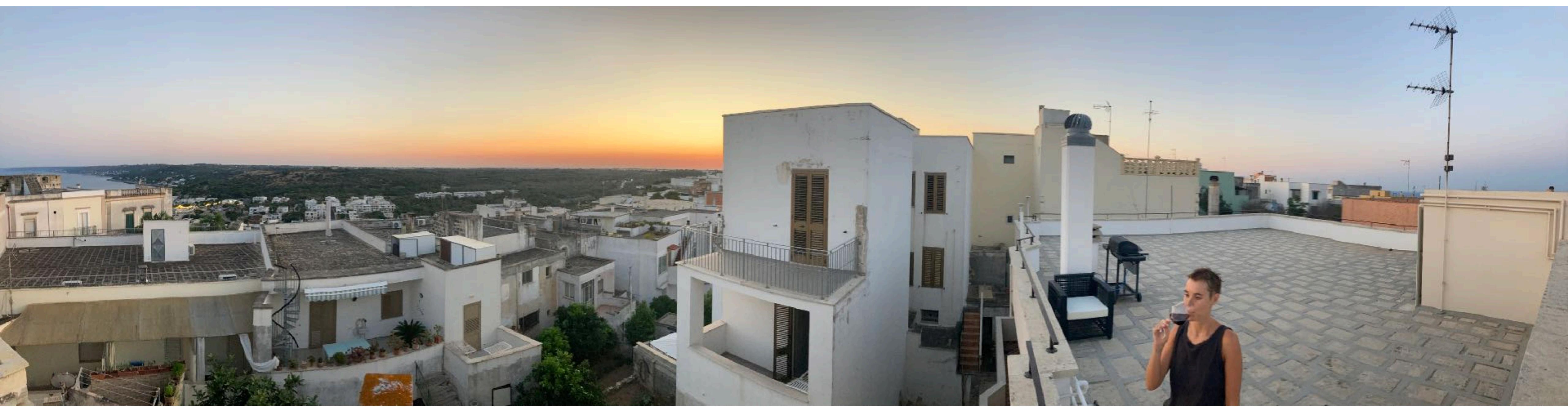
Our landlords were lovely, but they furnished our place sparsely and wouldn't allow us to hang anything on the walls.



We bought a lovely percolator so at least we had a functional sculpture to live with.



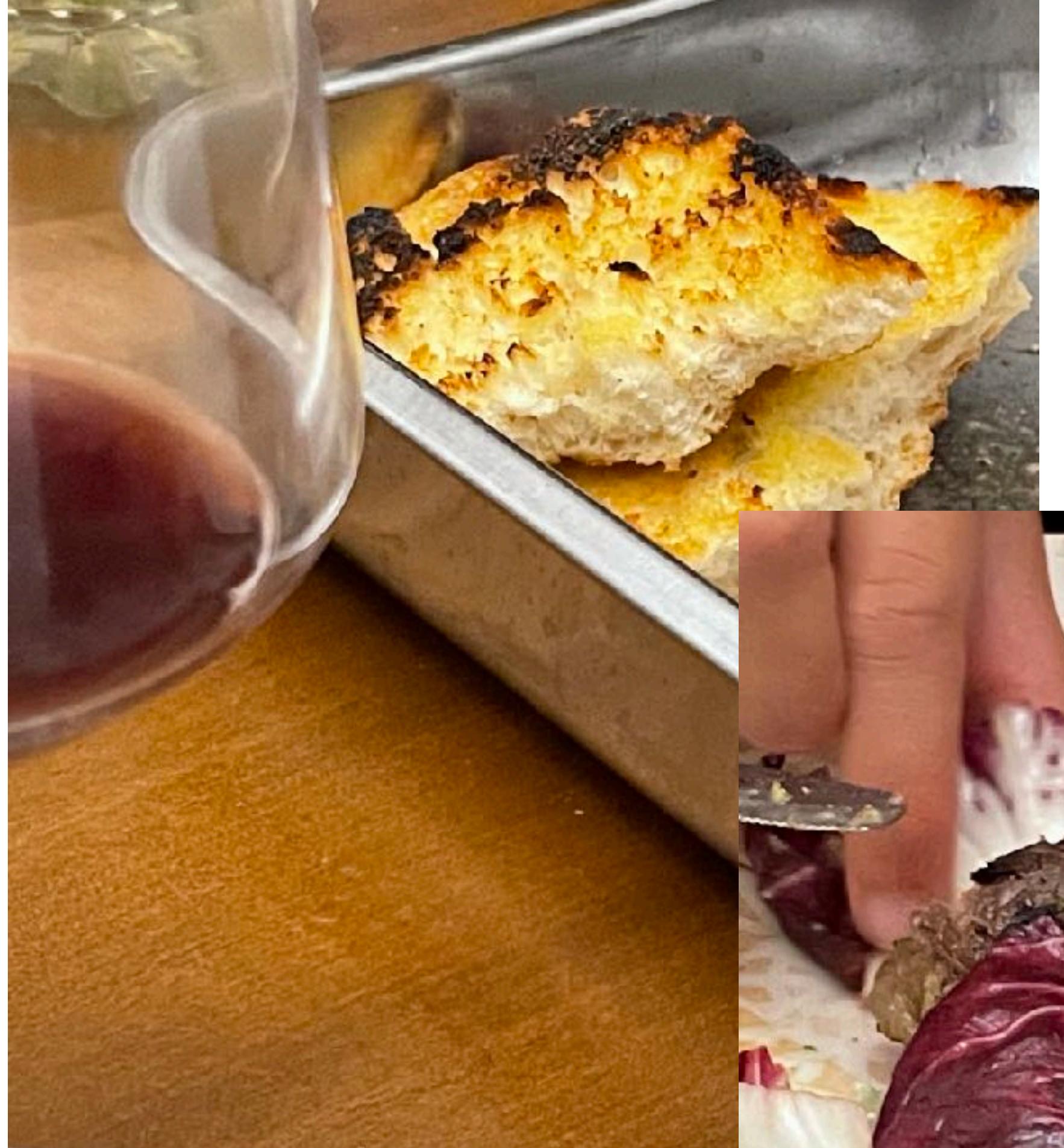


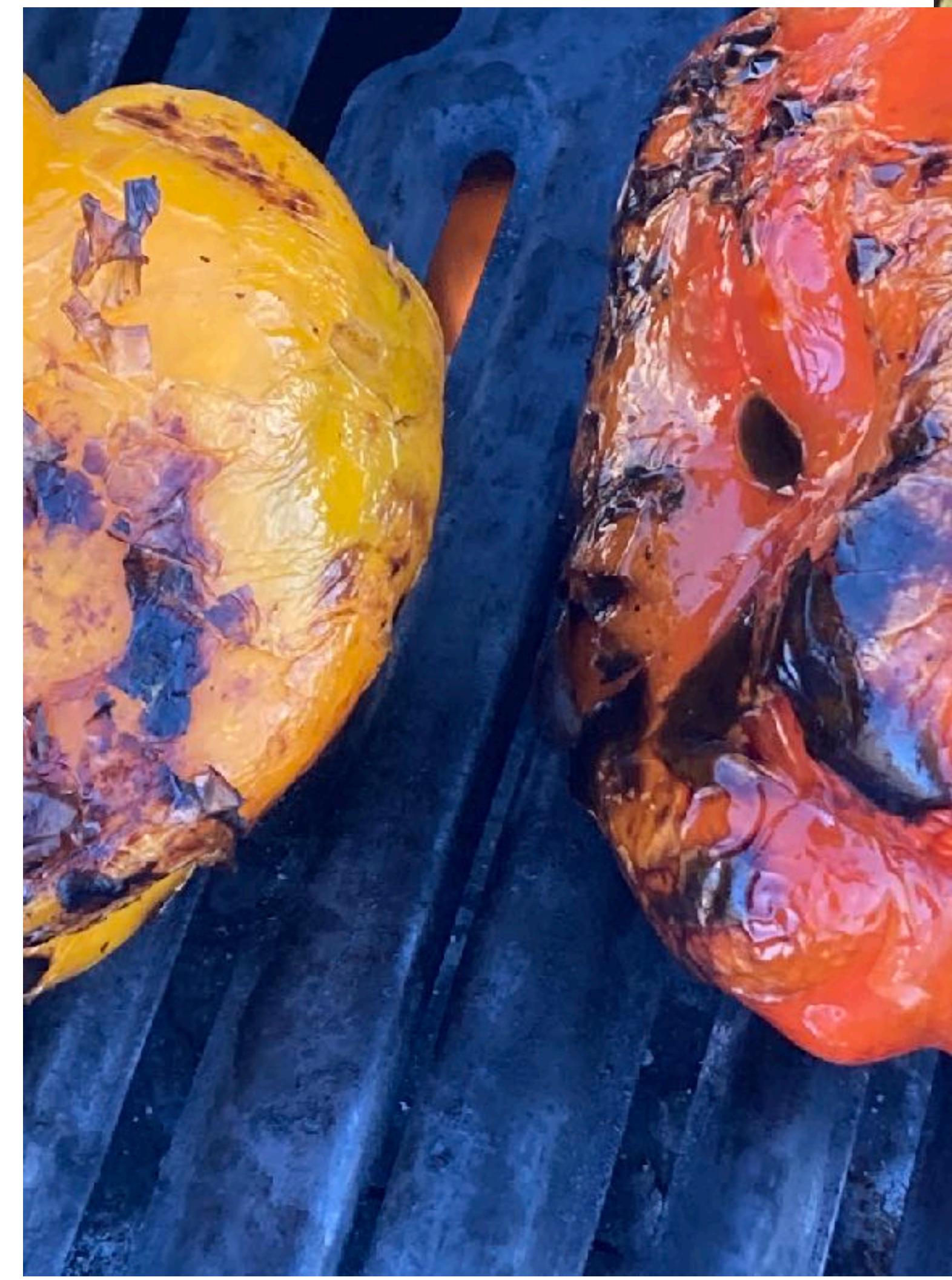






Food







Maccheronicini di Campofilone con Scampi e Limone (Fresh Angel Hair with prawns and lemon)

Serves 4

Ingredients

- Olive Oil
- 1 small clove of garlic, peeled and sliced
- A pinch of red Chile flakes
- 400g small prawns, peeled
- 120ml dry white wine
- Salt, flakey and yummy
- 400g fresh egg pasta, cut to approx. 1mm thick, alternatively taglioni or spaghetti
- Zest of 1 lemon
- 1 heaped tsp chopped fresh flat-leaf parsley

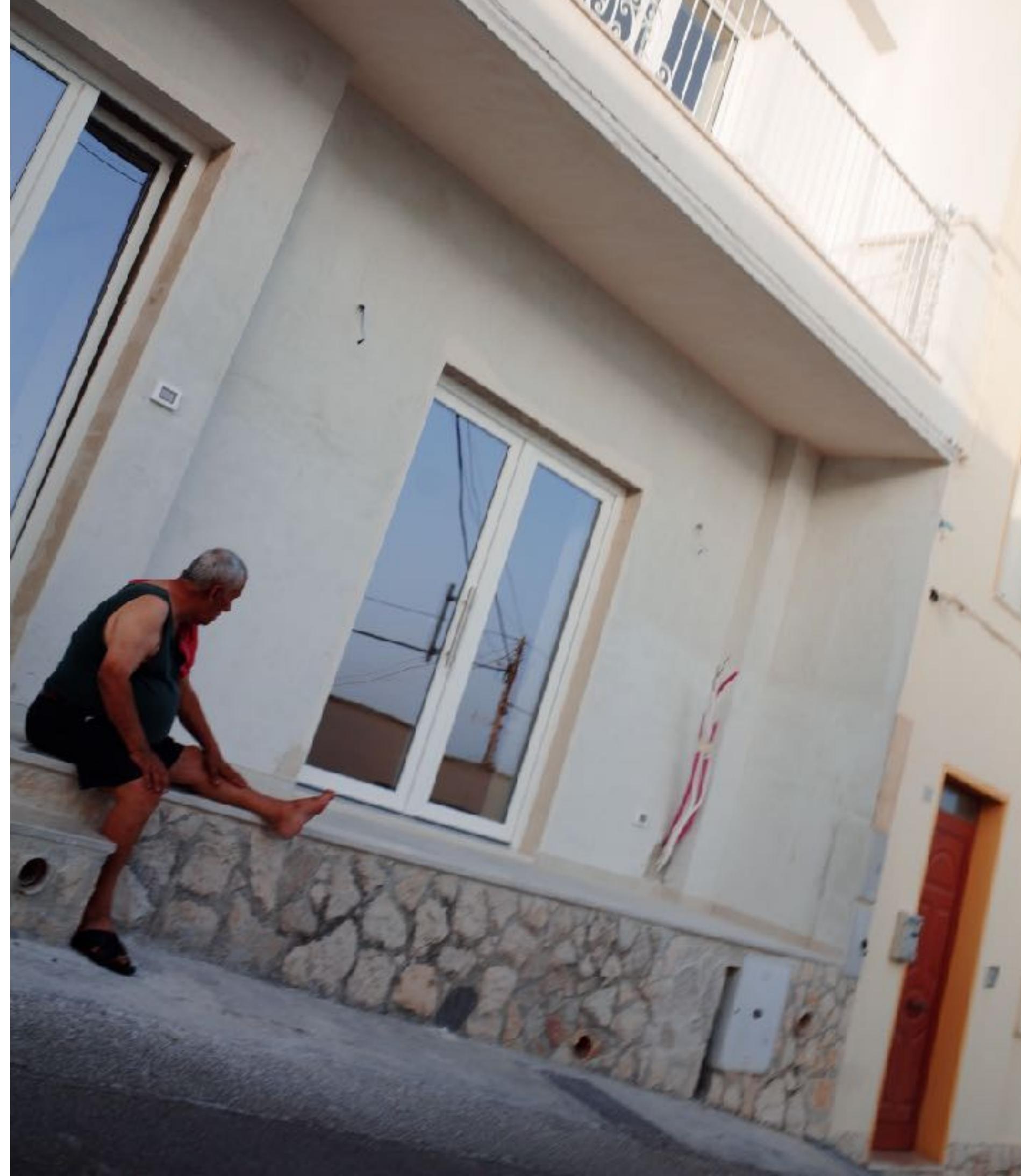
Method

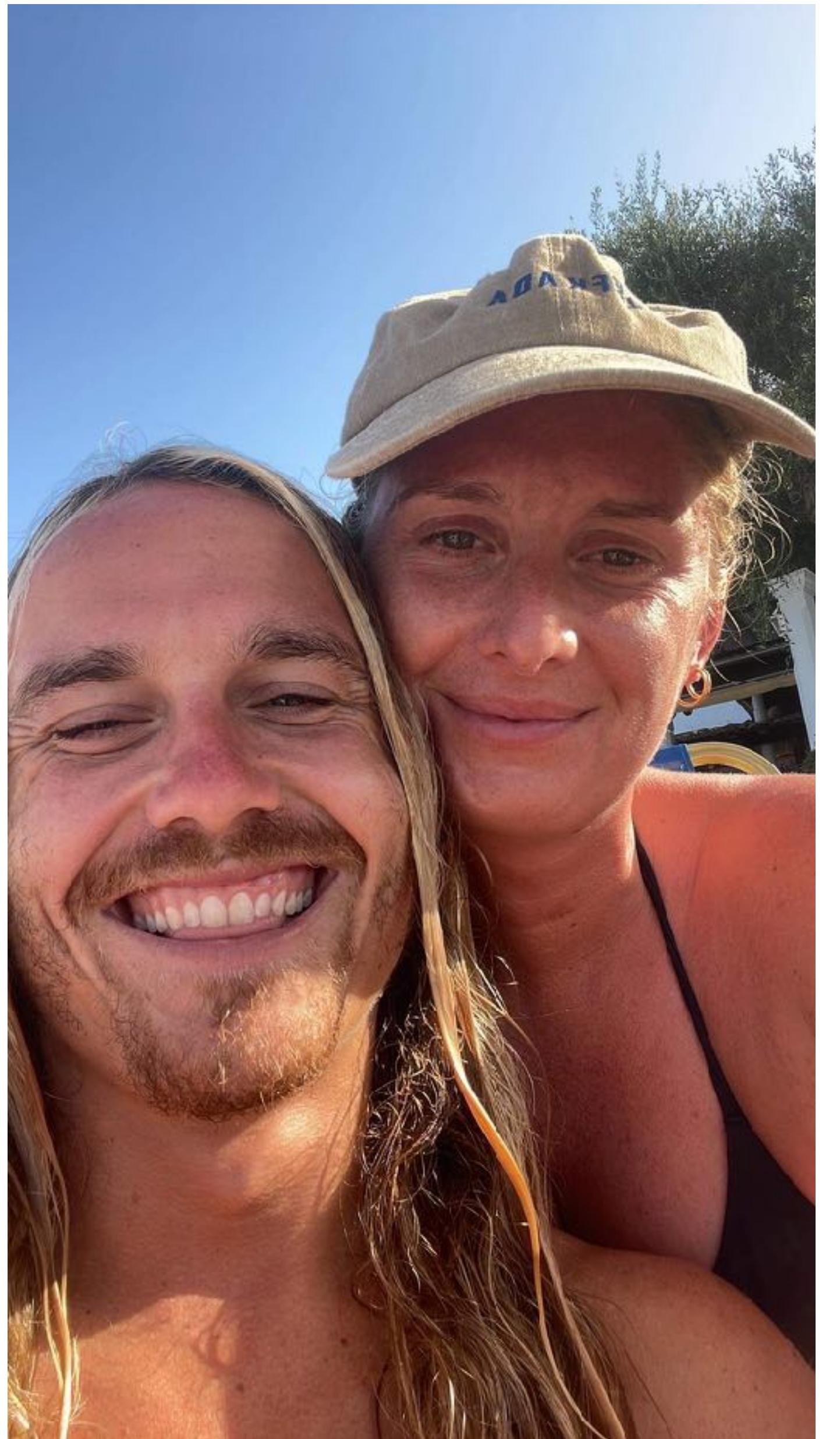
- Bring large pan of water to the boil for the pasta.
- In a large frying pan, warm the oil, garlic, and chilli to gently infuse the oil.
- Add the prawns, stir, then raise the heat, add the wine and a pinch of salt and allow to bubble for 3 minutes.
- While this bubbles, cook your pasta, which because fresh, will take only 3 mins or so.
- Drain the pasta, or lift directly into prawn pan
- Add lemon zest and parsley, then toss for the last time.
- Serve and enjoy!



Note, we didn't have angel hair here, we just used what we had in the cupboard.

Characters





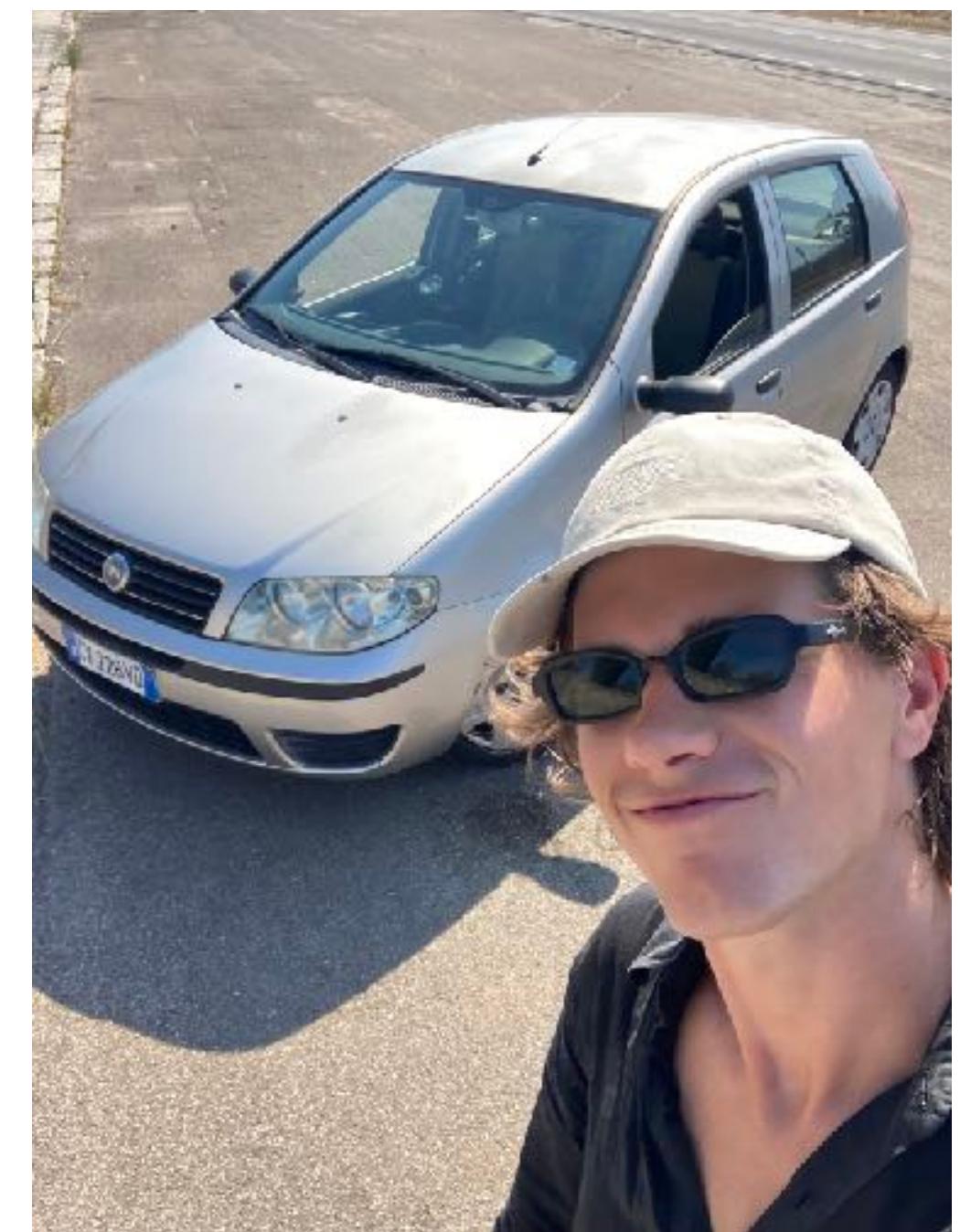
Our
lovely
visitors



My Favourite Object :-)



2004 Fiat Punto, 1.3lt Multi-Jet Diesel

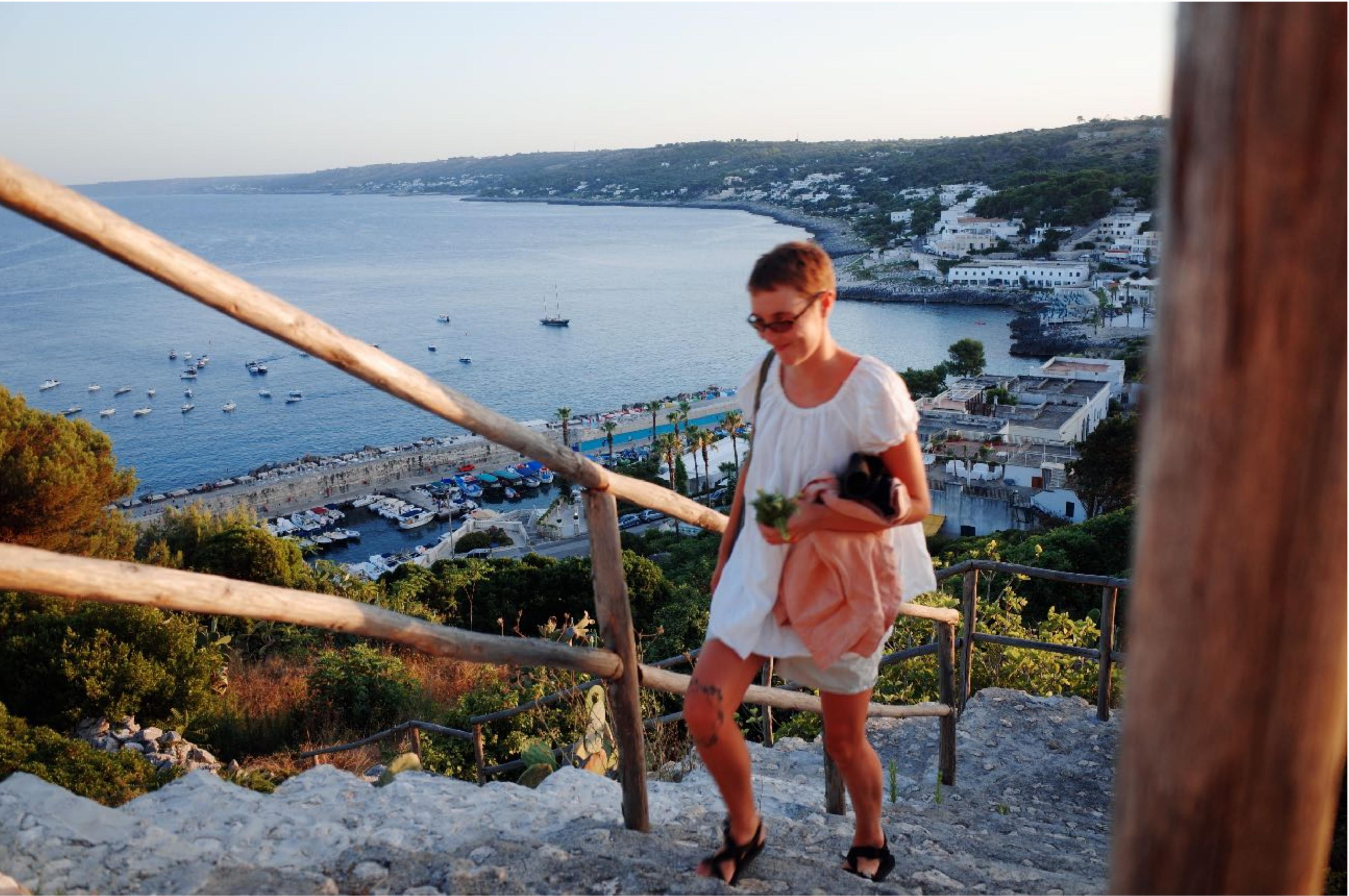


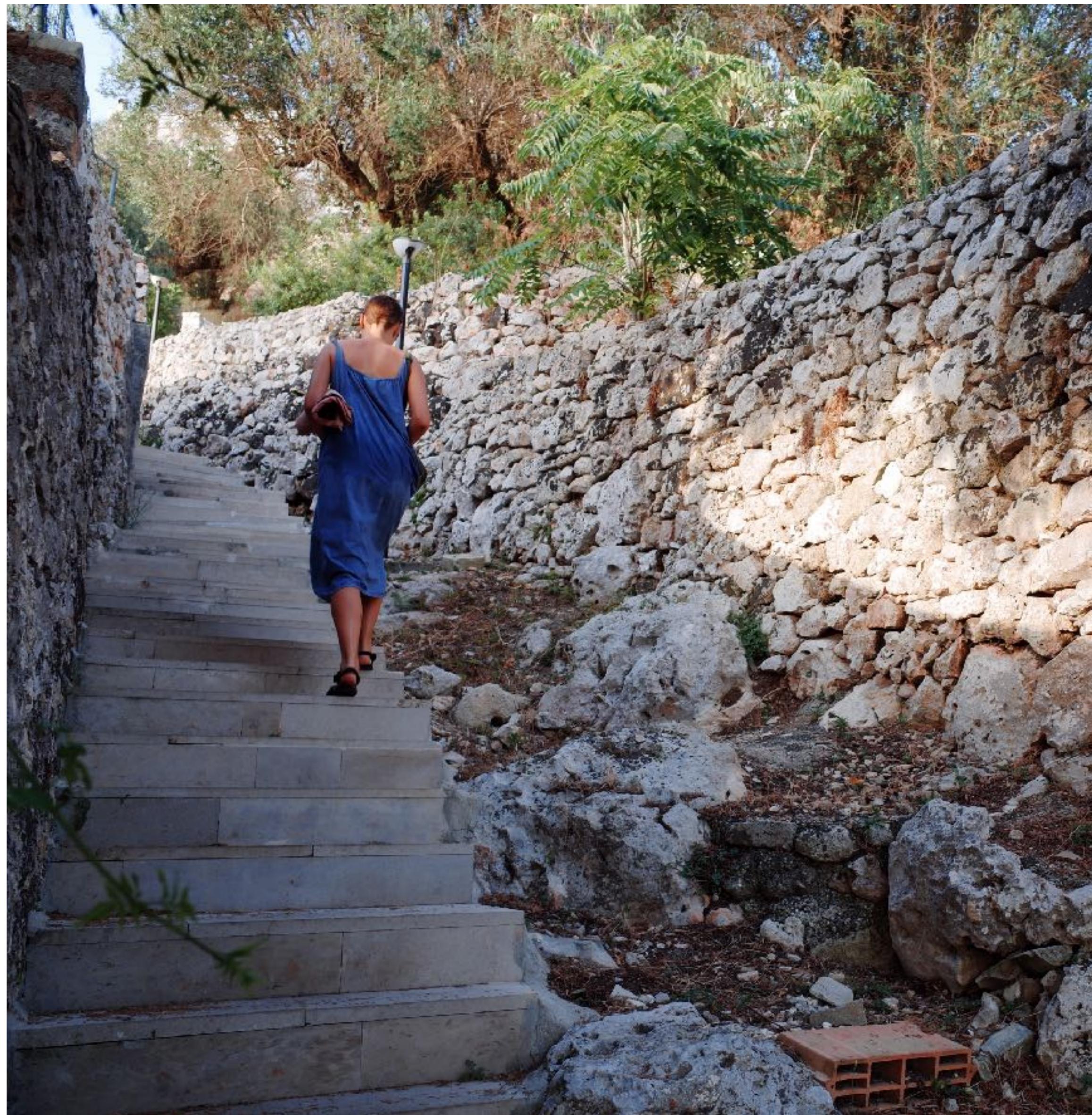
Rented for 4 months in cash.
Power Steering temperamental.
4 Tires, 2 bald.

Stairs









‘Mia Italia’









FINITO