Volume 1, Issue 1, Summer Edition

Taglia e Cuci

Silk Mountain Marina, Isola Bella, Italia

Stay In Touch!

I don't know about ya'll, but I've had it with not being able to pick up a phone and call y'all. Well, I was digging around (with permission, this time!) and found a bunch of old parchment and it gave me the idea for a community newspaper.

I had to hand-write this so pardon my penmanship, but in an effort to keep us all informed, I present our brand new paper, the Isola Bella Taglia e Cuci. (I just learned that 'gossip' is called 'Taglia e Cuci' or 'Cut and Sew' around here and am obsessed – it's the perfect name for our little newspaper!)

I hope this makes you feel more connected.

Delta Truth

Editor-in-Chief.

Contribute

Leave news and other items for Taglia e Cuci in the drop box at Porto Veloce Provisions.

Regatta Days

The 1st annual Isola Bella Regatta is set to commence in three weeks. Get your watercraft ready – the winner receives a gorgeous silver cup, their framed portrait hung in the Club House, and, most importantly, bragging rights!

Sunday Supper

Visit Brezza this Sunday afternoon for a family-style meal. Jack's making his dear mother's famous Ribollita Sienese. See y'all there!

Culture & Arts

We heard from Hart and Anouk on their world tour! Anouk and Baby are healthy, and they're all enjoying a rest in Berlin while Anouk checks in with her doctors.

Recipe Corner

Prosciutto Biscuits



This is what y'all's biscuits should look like.

My favorite breakfast from my home state of North Carolina includes country ham biscuits. Turns out country ham and prosciutto are similar, so here's the recipe for a delicious breakfast that is half Southern and half Italian – the best of both worlds!

Ingredients:

250 g all-purpose flour
12 g baking powder
12 g granulated sugar
5 g salt
85 g cold unsalted butter
180 ml milk
454 g prosciuttto

Instructions:

Mix biscuit dough, portion, and bake at 220°C for 12 minutes or until tops are beginning to just turn lightly golden brown. Quickly warm prosciutto in a pan and add 2 slices to each biscuit.

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