enjoy cooking with us

Recipes created by Paolo Minosi, Culinary Arts teacher and Chef;
prepared, translated, photographed and edited by class 4A
- Food&Wine Course, from IPS Ravizza Novara, Italy.
Work supervised by Barbara Bianchi, English teacher, and Filomena Fuoco, Nutrition teacher.

Enjoy cooking with us

Recipes created by Paolo Minosi, Culinary Arts teacher and Chef
Prepared, translated, photographed and edited by class 4A - Food&Wine Course, from IPS Ravizza Novara, Italy:
Alfonso Andrea, Bruno Alessandro, Carminati Mattia, Esposito Martina, Fama' Nicholas, Formaggio Matteo, Fridosio Daniele, Garlasche' Edoardo, Marmo Simone, Martelli Simone, Petesi Giulia, Ponchiroli Chiara, Romani Alessandro, Rosita Lorenzo, Scozzari Roberto, Talpo Riccardo
Work supervised by Barbara Bianchi, English teacher, and Filomena Fuoco, Nutrition teacher.

Key for food allergies and intolerances:

G	E	D	N	S	V	VG
Gluten Free	Egg Free	Dairy Free	Nut Free	Seafood Free	Vegetarian	Vegan

Anchovies Genovese Style

Recipe by:
Simone
Edoardo
Daniele

"You can replace anchovies with sardines and also obtain a great dish"

Ingredients

24 anchovies
4 eggs, whisked
100 g green salad leaves
30 g parsley
1 clove of garlic
30 g capers
30 g pecorino cheese
50 g breadcrumbs
Salt and pepper
1 l extra virgin olive oil
2 lemons, sliced

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Prep.: 30 min
Cook: about 20 min
Ready in: **1 h 10 min**
Serves: 4

Calories: .....
Level: medium
COLOUR: /

MENU 1

Method

For the filling:
In a cutter put the salad, a clove of garlic, capers, eggs, pecorino cheese, breadcrumbs, salt and pepper; mix everything until you obtain a thick mixture.
For the anchovies:
Wash the fish, remove the head and open them up on the work top and fill them with the filling.
Close the anchovies and flour them; coat them first in the whisked eggs and in the breadcrumbs.
Fry the anchovies in deep oil.
Serve them warm and with some lemon slices.

Focaccia Ligurian Style

Ingredients

5 potatoes
250 g flour
200 ml milk
100 g parmesan cheese
2 tablespoons extra virgin olive oil
salt

Method

Prepare the dough:
put the flour and milk in a bowl,
mix the ingredients with a whisk
and add some salt,
set aside.
Cut the potatoes with a mandoline,
lay them in a baking dish and sprinkle with salt
and olive oil.
Cover the potato layer with the dough
and top with some Parmesan cheese.
Bake for 30-35 minutes to 180 C°.
When the Parmesan cheese is golden
the focaccia is ready.
Serve it warm.

Recipe by:
Edoardo
Simone
"……."

Prep.: about 2 h
Cook: 30-35 min
Ready in: **2 h 30 min**
Serves: 4

Calories: ……..
Level: easy
COLOUR: /

MENU 5

Your notes:
……
…… …… ……
…… …… ……
…… …… ……

Small Celery Flan with Shallot Sauce

Recipe by:
Alessandro,
Andrea
Mattia
"……
……."

Ingredients

2 eggs
100 ml fresh cream
30 g grated Grana Padano cheese
chopped celery
For the sauce:
julienned shallot
50 g butter
125 ml fresh cream
salt and pepper to taste

Your notes:
……
……
……
……
……
……
……
……
……
……

Prep.: 30 min
Cook: 30 min
Ready in: **1 h**
Serves: 4

Calories: ……..
Level: easy
COLOUR: **white**

MENU 3

Method

Boil the celery for 10 minutes in salted water,
then sauté it in a pan with hot oil, salt and pepper.
Let it cool, then blend all the ingredients in a mixer.
Butter the moulds and pour the mixture into them
and cook in the oven at 180° C for 30 minutes.
For the sauce:
sauté the shallot in a pan with some hot butter,
season with salt and pepper, add the cream,
set aside for a while for the flavours to combine for some minutes,
then blend everything in a mixer.
Remove the flans from the oven and serve them hot with the shallot sauce.

G N S V

Potato Muffins Scorzone Style

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Ingredients

4 potatoes
4 eggs
6 tbs cream,
8 tbs grated Parmesan cheese
some slices of bacon
butter to taste
½ cup white vinegar
black Norcia truffle to taste

Recipe by: Alessandro, Andrea, Mattia
"..... ....."

Method

Boil the potatoes in salted water until they are cooked.
Then peel and mash them.
Add some butter and season with Parmesan cheese.
Mix and mash the mixture until it is smooth.
Set aside.
Put some water to boil into a pot.
When the water boils add the vinegar.
Make a whirl with a fork,
in the meantime crack one egg into a ladle,
without breaking the yolk, and
carefully add it to the boiling water and let it cook for .... minutes.
Remove it from the pot and let it cool.
Put the cream in a pan, warm it and add 4 tbs of Parmesan cheese.
Cook and remove from the heat
and continue to whisk until the cheese has melted.
Serve hot.

Prep.: ..... min
Cook: ..... min
Ready in: **..... min**
Serves: .....

Calories: .....
Level: medium
COLOUR: /

MENU 4

Speck and Smoked Scamorza Cheese Rolls

Ingredients

8 veal slices
100 g speck
150 g smoked scamorza cheese, diced
½ onion
½ glass of Brandy
400 g potatoes
20 g butter
1 dl extra virgin olive oil
50 g flour
salt and pepper to taste

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Recipe by: Martina, Simone, Chiara
"....."

Prep.: 20 min
Cook: 15-20 min
Ready in: **40-45 min**
Serves: 4

Calories: .....
Level: easy
COLOUR: /

MENU 2

Method

Place the veal slices on the chopping board.
Top every piece of meat with a slice of speck
and the diced scamorza cheese.
Roll them up, and seal them with a toothstick.
In a large pan, cook the chopped onion
with oil and butter until it's golden.
Flour the rolls and add them in the pan.
Cook them until they're brown on both sides
and season with a sprinkle of chili pepper.
Pour in the Brandy and let it evaporate.
Add a splash of water, a pinch of salt and a pinch of pepper.
Cover the pan and let cook over low heat
until the liquid has reduced.

E N S

Wurstel Snacks

Your notes:

……

……

……

……

……

……

Ingredients

200 g puff pastry
12 wurstels
1 egg, whisked

Recipe by: …….
"……."

Method

Roll out the puff pastry and
place the wurstels side by side to make two lines.
Fold up the pastry over the wurstels to obtain two rolls.
Slice the rolls into 2cm-thick pieces.
Brush with the whisked egg and
bake them for 15 minutes at 180°C or until they are golden.

Prep.: 15-20 min
Cook: 20 min
Ready in: **40-45 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: /

MENU 6

N S

Asparagus & Speck Cappellacci with Gorgonzola Cheese Fondue

Recipe by: Edoardo, Simone, Daniele
"……."

Prep.: 50 min
Cook: 3-5 min
Ready in: **53-55 min**
Serves: 4

Calories: ……..
Level: difficult
COLOUR: **green**

MENU 3

Ingredients

For the pasta
100 g flour
1 egg
salt, extra virgin olive oil

For the filling
100 g ricotta cheese
3 asparagus
3 slices of speck
salt and pepper

For the fondue
10 g butter
100 ml cream
150 g Gorgonzola cheese

Your notes:
……
……
……
……
……
……
……
……
……

Method

For the pasta:
Put on the worktop the flour and add the egg, salt and extra virgin olive oil. Mix until you obtain a dough. Wrap it with plastic foil and set aside.
For the filling:
Boil the asparagus in hot salted water for five minutes, put them in a bowl with ice cubes to keep the green colour alive. Grind the speck, chop the asparagus and mix the two ingredients with the ricotta cheese. Season with salt and pepper.
For the fondue:
In a casserole put the butter, the cream and the Gorgonzola cheese. Cook bain-marie for fifteen minutes.
For the Cappellacci:
Put the filling in a sac-à-poche, roll out the dough to obtain one or two pasta sheets. Cut the pasta in 4x4 cm squares. Spoon the filling into half of the pasta squares and put another square on each of them; seal the rims. Cook the cappellacci in boiling salted water, when they are "al dente" drain them and pour them into the casserole with the fondue and mix.
Serve them warm.

N S

Ligurian Style Lasagna

Recipe by: Alessandro, Roberto, Lorenzo
"……."

Prep.: 45 min
Cook: 25-30 min
Ready in: **1 h 15 min**
Serves: 6

Calories: ……..
Level: medium
COLOUR: **green**

MENU 1

N S V

Ingredients

For the green pasta:
500 g flour
300 g spinach
2 eggs
salt to taste
1,5 l béchamel sauce
200 g potatoes
400 g pesto sauce
300 g green beans
100 g Parmesan cheese
butter to taste
salt to taste

Method

For the green pasta:
Boil the spinach in a little bit of water, and drain it very.
Put some flour on the worktop, make a well, add the eggs, a pinch of salt and the spinach and mix with using your hands.
When the dough is smooth make a ball and set it aside for 20 minutes. Then roll out the dough to obtain a sheet of pasta and cut it into 15x15 cm squares. Cook the squares in boiling salted water for a few minutes, drain them with a skimmer and place them on dry cloth.
In the meantime boil the potatoes with the skin on in salted water, then peel and chop them.
In another pan boil the green beans in salted water.
Sautè the potatoes and the green beans with oil and butter seasoning with salt and pepper.
Butter a baking dish, spread some béchamel sauce and top with the pasta squares and some other béchamel sauce, pesto, potatoes, green beans and the grated parmesan cheese.
Repeat 3/4 times.
Top the last layer with the béchamel sauce and grated Parmesan cheese. Put in the oven at 180°C for 30 minutes. Serve hot.

Your notes:
……
……
……
……
……
……
……
……
……

Napoli-Style Pizza

Recipe by: Simone, Edoardo, Daniele
"……."

Prep.: 40 min + 2 h resting
Cook: 15 min
Ready in: **about 3 h**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **red**

MENU 4

Ingredients

450 g flour
250 ml water
200 g mozzarella cheese
300 g fresh tomatoes
30 g yeast
100 ml extra virgin olive oil
3 leaves of parsley

Your notes:
……
……
……
……
……
……
……
……
……
……

Method

Drain and dice the mozzarella cheese.
Wash, peel and slice the tomatoes.
Sift the flour on the working table, melt the yeast in warm water and add it to the flour with the olive oil.
Mix everything until you obtain a soft dough.
Let it rest for one hour.
Work the dough again on the floured working table.
Roll it out and cut it in two circles to fit two 24x24 cm baking dishes, and let rest for another hour.
Clean the parsley leaves. Put the sliced tomatoes on the dough, add the mozzarella cheese, oil, salt and parsley leaves.
Bake for fifteen minutes at 220°C.
Serve warm.

E N S V

Fresh Home-Made Pasta

Ingredients

3 1/2 cups all-purpose flour
4 extra-large eggs

Method

Mound the flour in the center of your worktop. Make a well in the middle of the flour, add the eggs. Using a fork, beat together the eggs and begin to incorporate the flour. As you incorporate the eggs, keep pushing the flour up to retain the well shape. Knead the dough with your hands. if the dough is too sticky, add more flour.
Flour the board again if necessary and continue kneading for about 3 more minutes. Continue until the dough is elastic and a little sticky. Knead for another 3 minutes, then wrap the dough in plastic wrap and set aside for 20 minutes at room temperature.
After 20 minutes your pasta is ready to be shaped the way you desire.

How to fill in and shape pasta:
http://www.thekitchn.com/how-to-fill-and-shape-agnolotti-pasta-cooking-lessons-from-the-kitchn-179272

COLOURS in the kitchen

COLOURS in the kitchen play a key role.
They complement the chef's art skills.
They can give a twist to the dullest dish.
They appeal to the eyes of your guests.
They find their way through the mouths of the most difficult child.
They help making memorable photos of your eating experience.
They can even match the colour of your lover's eyes, or dress or tie…

And more than this …
Colours are the messengers nature sends us to pick up what is good and healthy.
In fact, colourful fruits and vegetables contain phytochemicals, powerful natural substances that help your body fight disease and promote good health.
The group colours are five: **red**, **green**, **orangeyellow**, **bluepurple**, **whitebrown**.
Each colour group provides different key nutrients, so,
the more colours you eat the better you feel.

For more information about the "Eating by the Colours Philosophy", see:
http://shopandeatbythecoloursravizza.weebly.com/workshops.html

Burrata Cheese and Basil Cappelletti with Tomato Sauce and Smoked Scamorza Cheese

Your notes:
……
……
……
……
……
……
……
……

Ingredients

3 leaves of fresh basil
1 clove of garlic
5 eggs
600 g flour
butter to taste
2 tablespoons of extra virgin olive oil
salt and pepper to taste
500 g tomato pulp
100 g smoked scamorza cheese

Method

To prepare the egg pasta combine the flour, eggs, olive oil and salt. Set aside for 30 minutes.
In the meantime prepare the tomato sauce with garlic, olive oil, salt, pepper and fresh basil. In a pan, fry the garlic with olive oil and add the tomato pulp and cook for 30 minutes; add salt and pepper to taste.
When the sauce is ready, add the fresh basil and scamorza cheese.
For the pasta filling put some burrata cheese in a bowl and season with salt and pepper and some chopped fresh basil.
Now roll out the pasta dough in order to obtain two large sheets.
On one of the two sheets, align some spoons of burrata mixture (about 3 cm far from each other) and then top with the other pasta sheet.
Cut into circles around the burrata fillings and sear well in order to obtain your cappelletti.
Bring some salted water to the boil in a pot and add in the cappelletti.
Cook them for a few minutes until al dente, and drain them.
Add the cappelletti to the tomatoe sauce, season with salt and pepper to taste. Serve hot.

Recipe by: Simone, Martina, Chiara
"……."

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **red**

MENU 5

N S V

Carbonara Style Spaghetti

Recipe by: Andrea, Alessandro, Mattia
"……."

Ingredients

800 g spaghetti pasta
10 yolks
250 g bacon
50 g butter
60 g grated Parmesan cheese
60 g Pecorino cheese
250 g cream
salt and pepper to taste

Your notes:
……
……
……
……
……
……
……
……
……

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: /

MENU 4

Method

When the water boils add salt and pasta,
cook for 10 minutes, until the pasta is "al dente".
In the meanwhile, put the yolks in a bowl and whisk them;
add the pecorino cheese and cream, and mix well.
In a pan put some butter and sautè the bacon.
When the pasta is cooked, drain it and put it into the pan
with the sautèed bacon.
Pour in the egg yolks and mix.
Sprinkle with Parmesan cheese and pepper.
Serve hot.

Fettuccine Bolognese Style

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Ingredients

For the pasta:
1kg flour
8 eggs
10g salt
100ml water
100ml olive oil
For the sauce:
50 g carrots
100 g onion
100 g celery
500 g minced beef
500 g minced pork
1 bay leaf
100 g smoked bacon
200 ml red wine
100 g dried mushrooms
2 kg peeled tomatoes
100 ml olive oil
Parmesan cheese

Recipe by: Giulia, Matteo, Simone, Daniele
"....."

Method

For the pasta:
Put the flour on the working table, add the salt, the oil and the eggs.
Mix the dough until it is homogeneous and smooth.
Set in the fridge for 1 hour.
Divide the pasta into 3 or 4 parts, roll out each part with the rolling pin and pass through the pasta machine about 5 times, until you obtain about 1.5 mm thin sheets, then cut each sheet lengthwise to get the fettuccine (about 0.70 cm wide).
For the sauce:
Soak the dried mushrooms in some warm water to soften.
Mince the onions, carrots and celery and sauté with some hot oil; add the bacon, and dried mushrooms.
Add the pork and the beef, add wine and let it evaporate.
Add peeled tomatoes and let cook for 1 hour and a half.
During the cooking add the bay leaf and season with salt.
Bring a pot of salted water to the boil, put in the fettuccine and cook them until "al dente", then drain them and sauté in a pan with the sauce and the Parmesan cheese.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: .....
Level: easy
COLOUR: **red**

MENU 4

N S

Roman Style Gnocchi with Sausage Sauce

Recipe by: Andrea, Mattia, Giulia, Alessandro
"……."

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **red**

MENU 5

Ingredients

500 ml milk
125 g semolina
70 g grated Parmesan
60 g melted butter
1 yolk
salt and nutmeg to taste
50 ml vegetable oil
For 50 ml sausage sauce:
400 g peeled tomatoes, 50 g onions, 50 g basil, 50 g carrots, 50 g celery, 1 laurel leaf, 300 g sausages, 100 ml white wine, salt and pepper to taste

Your notes:
……
……
……
……
……
……
……
……
……
……

Method

Warm the milk with a little bit of nutmeg. Add the semolina, spooning it a little at a time; cook for about 15 minutes. Remove from the heat and let cool.
Then add the yolk and the Parmesan cheese and mix until you obtain an homogeneous dough.
Roll out the dough on a work table until it is 1 cm thick.
Make some discs of about 5 cm diameter.
Put them on a tray, cover with some butter and parmesan cheese and grill in the oven.
For the sausage sauce: mince the celery, carrot and onion; sauté with oil and add the sausages. Let cook until the sausages are golden brown, then add the white wine and let it evaporate.
Add the peeled tomatoes, basil and laurel. Cook for about 45 minutes. Serve the gnocchi with the hot sauce.

“Rabaton alla Bava” (Vegetable Balls with Cream)

Ingredients

400 g wild herbs
300 g ricotta cheese
50 g grated Parmesan cheese
2 eggs
1 clove of garlic
flour
salt and pepper to taste
marjoram to taste
50 g breadcrumbs
100 g soft bread
500 ml cream
50 g fontina cheese
100 g toma cheese
50 ml milk
vegetable stock
sage and parsley to taste

Recipe by: Andrea, Alessandro, Mattia
“……..”

Method

Boil the wild herbs in the vegetable stock.
When they are cooked, drain them and set the stock aside.
Drain the herbs a second time and mince them.
Soak the bread in a bowl with some milk.
Finely chop the marjoram, parsley, sage, and the clove of garlic.
In a bowl beat one egg and a yolk, add Parmesan cheese, ricotta cheese, the minced herbs and the soaked bread.
Mix and add some breadcrumbs in order to stick the ingredients together.
Make some small balls and coat them with some flour.
In the meantime heat the cream and add the toma and fontina cheese and cook until they are melted.
Add the balls in the boiling stock and cook for a few minutes; drain them and season with the cheese cream.
Add salt and pepper to taste. Serve hot.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **green**

MENU 2

N S V

Ravioli with Castelmagno Cheese Filling

Recipe by: Matteo, Nicholas, Riccardo
"……."

Ingredients

for the pasta:
300 g flour
3 eggs

for the sauce:
60 g butter
½ glass of stock
15 g truffle paste
Grana Padano cheese, grated

for the filling:
200 g Castelmagno cheese (without crust)
50 g milk
100 g ricotta cheese
40 g Grana Padano cheese
3 egg yolks
salt to taste

Your notes:
……
……
……
……
……
……
……
……
……
……

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: /

MENU 1

Method

Prepare the pasta and let it rest for about an hour.
Prepare the filling by melting the Castelmagno cheese in a saucepan with the milk. Turn off the heat and whisk in the ricotta cheese, Grana Padano cheese, egg yolks and salt, and let the mixture cool.
Roll out the pasta and form two sheets; pipe some straight lines of filling, leaving enough pasta around each to close the ravioli. Fold the other half of the pasta sheet above the filling. Press with your fingers and create the ravioli cutting around the filling and pressing well to sear the edges.
In a pan melt the butter, add the stock and the truffle paste. Stir well and let the sauce thick. Cook the ravioli in boiling salted water until they are "al dente", then place them in the pan with the sauce and sauté them for a minute.
Serve hot with some grated truffle.

N S V

Mushroom Risotto

Your notes:

……
……
……
……
……
……
……
……
……
……

Ingredients

400 g Carnaroli rice
25 g onion
500 g champignon mushrooms
40 g dried mixed mushrooms soaked in hot water
150 g porcini mushrooms
50 g parsley
one clove of garlic
50 g butter
100 g grated Parmesan cheese
50 ml white wine
100 ml olive oil
salt and pepper to taste

Recipe by: Matteo, Riccardo, Nicholas
"……."

Method

Brush clean the mushrooms and slice them.
Clean and mince the parsley together with the onion and garlic.
Sauté the mushrooms with some oil;
add the parsley mix, salt and pepper.
In another pan sauté the onion with butter and then add the rice;
toast it and add the wine. Let the wine evaporate.
Add the mushrooms, the stock (a ladle at a time) and let the rice cook
for about 20 minutes.
When the rice is cooked add butter and some Parmesan cheese
and mix well until creamy.
Serve hot with a generous sprinkle of grated Parmesan.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 5

Calories: ……..
Level: easy
COLOUR: **white**

MENU 6

G E N S V

Pears and Gorgonzola Cheese Risotto

Ingredients

300 g Carnaroli rice
40 g walnuts
1 shallot
2 pears
100 g Gorgonzola cheese
100 g Parmesan cheese
1 dl white wine
50 g butter
vegetable stock to taste

Your notes:
……
……
……
……
……
……
……
……
……
……

Recipe by: Matteo, Nicholas, Riccardo
"……."

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: white

MENU 6

Method

Mince the walnuts and set aside.
Mince the shallot and put in a pan with butter; let the shallot sweat, add the rice and toast it.
Add the wine and let it evaporate.
Add the stock a ladle at a time and cook the rice for 15 minutes.
In the meantime peel the pears, remove the seeds and dice them. Blend the pears and dice in the Gorgonzola cheese.
Add the Gorgonzola and pear mix to the rice and sauté with some butter. Add the Parmesan cheese.
Serve the risotto with minced walnuts.

Risotto with Verona Chicory and Novello Wine

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Ingredients

2 kg Carnaroli rice
300 g butter
200 ml olive oil
50 g onion, chopped
1 kg Verona chicory, julienned
50 g shallot, chopped
1.5 l Novello wine
100 g parsley
200 g bacon
1 kg pureed tomatoes
300 g Parmesan cheese, grated
1 l stock

Recipe by: Martina, Simone, Chiara
"……."

Method

Put in a pan the butter, olive oil, onion, bacon, shallot and Verona chicory; then add the rice and toast it.
Let the wine evaporate and add the stock a ladle at a time for about 10 minutes.
Then add the pureed tomatoes and some other wine.
When the rice is "al dente" melt in the butter and grated Parmesan.
Serve with a sprinkle of pepper.

VERONA CHICORY or "Rouge de Verona" is a classic Italian radicchio in the chicory family from the area around the city of Verona (in the North-West of Italy). Nicely bitter and spicy leaves become sweeter when cooked; a favorite Italian method is grilling it with olive oil.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **red**

MENU 3

G E N S

Risotto with Asparagus, Speck and Saffron

Recipe by: Matteo, Nicholas, Riccardo
"……."

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **green**

MENU 3

Ingredients

500 g Carnaroli rice
300 g asparagus
150 g speck
20 g chopped onion
100 g grated Parmesan
1 dl cream
50 g butter
1 dl olive oil
salt and pepper, to taste
2 bags of saffron
1 dl white whine
10 l meat stock

Your notes:
……
……
……
……
……
……
……
……
……
……

Method

Toast the rice with oil and onion, add the wine until it has evaporated.
Clean the asparagus and boil them in salted water, cut off the stalks and chop them. Julienne the speck.
In a pan warm the oil and butter, fry the onion and add the speck and the asparagus and cook for 10 minutes.
Add the mixture to the toasted rice, cook with the meat stock and stir every now and then until the rice is "al dente".
After 15 minutes add the saffron, cream and grated Parmesan and stir until you obtain a smooth and creamy risotto.
Serve hot.

G E D N S V VG

Shrimp Hamburgers with Mint and Cinnamon

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Ingredients

600 g shrimps
4 slices soft bread
20 g parsley
20 g pink pepper
150 g flour
30 g almonds
evo oil to taste
5 dl seed oil
cinnamon to taste
a bunch of mint leaves
salt to taste

Recipe by: Alessandro, Roberto, Lorenzo
"……."

Method

Clean the shrimps and boil them for 8 seconds in salted water.
In a mixer put the bread, parsley, pink pepper, almonds, shrimps, salt and evo oil and combine to obtain a smooth mixture.
Create the hamburgers the size you prefer, flour and fry them on both sides for 5 minutes.
Serve the hamburgers with some mint leaves and a pinch of cinnamon.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: /

MENU 1

E D N V

Salmon Trout in Foil

Ingredients

6 salmon trouts
500 g cherry tomatoes, diced
50 g parsley
50 g salt
30 g pepper
30 g oregano
1 clove of garlic, minced
100 ml extra virgin olive oil
100 ml white wine

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Recipe by: Giulia, Matteo, Simone, Daniele
"....."

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: .....
Level: easy
COLOUR: **red**

MENU 1

Method

Fillet the trouts, remove the scales and the bones and wash them.
Set the trout fillets on an aluminium foil, season with salt, pepper, minced parsley, oregano, minced garlic and diced cherry tomatoes.
Sprinkle with oil, fold up the foils and seal them.
Bake for 10 minutes to 200°C.
Bake off and serve warm.

G E D N S V

Shrimp Salad with Avocado, Mango and Vegetables

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Ingredients

2 ripe avocados
1 mango
200 g shrimps
2 carrots
50 g celery
salt and pepper to taste
1dl lemon juice
1dl extra virgin olive oil

Recipe by: Matteo, Nicholas, Riccardo
"……."

Method

Clean the shrimps removing the shell and devein them, without damaging the tails.
Boil them for a couple of minutes until they are pink.
Let them cool placing them above some ice and set apart.
Peel and dice the mango.
Halve the avocado, remove the pit and spoon out the pulp.
Dice the avocado, mix it with the mango and the shrimps.
Season with lemon juice, carrots and julienned celery, salt, pepper and oil.
Serve the salad in the avocado skin.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **green-orange**

MENU 5

G E D N V

Hunter Style Rabbit

Recipe by: Alessandro, Andrea, Mattia, Giulia
"……."

Ingredients

1.2k g rabbit
50 g flour
100 ml olive oil
120 ml white wine
300 g champignon mushrooms
200 g peeled tomatoes
50 g carrot
50 g celery
100 g onion
15 g dry mushrooms
minced parsley to taste
salt and pepper to taste
stock to taste

Your notes:
……
……
……
……
……
……
……
……
……
……

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **red**

MENU 2

Method

Mince the onion with the celery and carrot.
Chop the rabbit, slice the champignon mushrooms and soak the dried mushrooms into water until softened.
Sauté the minced vegetables and flour the rabbit. Put everything in the pan. Add the wine and let it evaporate.
Add the peeled tomatoes, and some stock and let cook.
Half way through cooking add the mushrooms and season with salt and pepper.
Serve hot with minced parsley.

“Mondeghili”

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Ingredients

500 g beef, minced
1 carrot
1 onion
1 piece of celery
50g sausages
1 potato
parsley to taste
1 egg
50 g parmesan cheese
50 g flour
50 g bread crumbs
70 g of butter
salt and pepper to taste

Recipe by: Alessandro, Andrea, Mattia
“……..”

Method

Peel and chop the vegetables.
Boil them with the minced beef and the sausages until they are cooked. Drain everything and mince well in a food processor.
Add the parsley to the mixture, then add the parmesan cheese and the bread crumbs, season with salt and pepper and mix again.
Make some little balls, coat them in the flour, then bit them in the beaten egg, and finally in the bread crumbs.
Deep-fry the little balls until they are golden brown, drain and place on kitchen paper to get rid of excess oil.
Season with salt. Serve hot.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 4

Calories: ……..
Level: easy
COLOUR: /

MENU 5

Orange Duck

Recipe by: Alessandro, Roberto, Lorenzo
"……."

Ingredients

3 kg duck
50 g sugar
1 dl vinegar
100 g butter
800 g oranges, squeezed
juice of 1 lemon
1 dl evo oil
1 dl cognac
1 dl orange Brandy
1 dl white wine
5 dl demi-glace sauce
salt to taste

Your notes:
……
……
……
……
……
……
……
……
……
……

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: orange

MENU 2

Method

Clean the duck, tie it up and brown in a pot with the butter and oil. Salt and cook in the oven for 40/45 min. Deglaze with white wine. In the meantime, in another pan caramelize the sugar melting it with vinegar. Add the liquors (Brandy and wine) and the cooking stock, pour in the demi-glace and the orange and lemon juice. Simmer the sauce until it has thickened.
Serve the duck whole or divided into parts (breast, legs, etc...)
Decorate with orange zests and orange wedges.

Pork Loin with Bay Leaves, Figs, Rosemary and Apples

Ingredients

500 g pork loin
400 g ground sausage
200 g figs, soaked for 15 minutes
200 g spelt
200 g apple, diced
100 g figs
1 l red wine
50 g flour
50 g butter
20 g bay leaves
20 g rosemary
salt and pepper to taste

Your notes:
……
……
……
……
……
……

Recipe by: Alessandro, Andrea, Mattia
"……."

Method

Pound the pork loin and season with salt, pepper, bay leaves and rosemary.
Stuff the pork loin with the ground sausage, diced apples and figs.
Roll up the pork loin and tie with a string.
Save some apples and figs and sauté them with some butter.
Put in the oven and cook for 70-80 minutes to 190°-200°.
Set aside and then cut the roll into slices.
Add the flour to the cooking sauce in order to thicken it.
Pour the sauce on top of the meat.
Cook the spelt and season with rosemary and bay leaves.
On a serving plate put the meat, the spelt, the sautéed apples and figs and a sprig of rosemary.
Serve hot.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **yellow**

MENU 4

E N S

“Tapulon” (Minced Donkey Meat)

Recipe by: Alessandro, Andrea, Mattia
“……..“

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 4

Calories: ……..
Level: easy
COLOUR: /

MENU 6

Ingredients

700 g minced donkey meat
40 g butter
50 g minced bacon
2 cloves of garlic
a laurel leaf
200 ml red wine
50 ml olive oil
cloves
salt and pepper to taste

Your notes:
……
……
……
……
……
……
……
……
……
……

Method

Sauté the bacon with butter and olive oil, then add the garlic and the laurel leaf. Let brown and add the meat and sauté.
Then add the cloves and season with salt and pepper.
Let sauté everything, then add the wine and let it evaporate, then add the stock. Let cook slowly until the meat is cooked. Serve hot, better on a slice of polenta.

POLENTA is an Italian store-cupboard staple that has its roots in the peasant cuisine of northern Italy. It is made by grinding corn into flour. It has a rich yellow, yolk-like colour, and has a slightly sweet flavour. Polenta can be cooked to be creamy and thick, or allowed to set and then sliced. It can be served instead of pasta, rice or potatoes.

Aubergine Cordon Bleau

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Ingredients

230 g aubergines
120 g ham
120 g smoked scamorza cheese
breadcrumbs to taste
2 eggs
flour to taste
1 l vegetable oil
4 basil leaves
salt and pepper to taste

Recipe by: Giulia, Martina, Riccardo
"....."

Method

Wash the aubergines and cut them into round slices.
Top them with some coarse salt and let them rest for about 30 minutes until the water has come out.
Meanwhile cut the scamorza cheese into round slices.
After 30 minutes wash the aubergine slices.
Cover each aubergine slice with a slice of ham, a leaf of basil and a slice of scamorza cheese.
Top with another slice of aubergine.
Flour the "aubergine sandwiches", dip them in whisked eggs and coat with breadcrumbs.
Pour the oil in a fryer and when the oil is hot fry the sandwiches.
When they are golden brown, remove them from the pan and pat them dry with some kitchen paper. Serve hot.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: .....
Level: easy
COLOUR: **purple**

MENU 3

D N S V

Courgettes Scapece Style

Recipe by: Edoardo, Simone, Daniele
"……."

Ingredients

1 kg courgettes
some leaves of mint
150 ml red wine vinegar
150 ml water
1-2 cloves of garlic
salt and pepper to taste
extra virgin olive oil

Your notes:
……
……
……
……
……
……
……
……
……
……

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **green**

MENU 2

Method

Clean the courgettes and slice them.
Put some coarse salt on top of each slice and allow to rest for two hours in order to drain water.
Wash to remove the salt, and pat dry.
Fry the courgettes in olive oil until they are golden, remove them from the oil and put them in a bowl in layers and season with a generous sprinkle of pepper.
In a pan, sauté the garlic with some vinegar and water, then let boil for ten minutes.
When the garlic is cooked season with mint leaves and a couple of spoons of olive oil.
Add the garlic mix to the courgettes, cover with a plastic foil and let marinade for 24 hours.

N S V VG

Vegetable Strudel

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Ingredients

for the strudel:
1 kg puff pastry
1 kg aubergines
600 g courgettes
150 g speck
500 g carrots
500 g artichokes
700 g edamer cheese
1 egg, beaten

for the sauce:
500 ml milk
30 g flour
40 g butter
100 g peppers
salt, pepper, nutmeg to taste

Recipe by: Matteo ?????
"....."

Method

Cut and grill the vegetables. Cut and cook the artichokes in a pan.
Slice the speck and the cheese.
Roll out the pastry in a 1cm-thick layer.
Fill with all the ingredients prepared before.
Roll up the pastry sealing well the edges and brush with the egg.
Make some cuts or holes on the strudel to let the air escape from the inside. Cook in the oven to 210-220°C until it's golden (about 20-25 minutes).
Cut the strudel and serve it with the pepper sauce made with milk, butter, flour and the sautéed, blended and sieved peppers.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: .....
Level: easy
COLOUR: rainbow

MENU 1

N S V

Cupcakes

Recipe by: Giulia, Matteo, Daniele
"……."

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: /

MENU 6

Ingredients

120 g flour
120 g butter
120g sugar
3g baking powder
2 eggs
30 g vanilla powder
salt to taste
1 lemon

Your notes:
……
……
……
……
……
……
……
……

Method

To prepare the cupcakes you need a 12-muffin mould.
In a bowl put the sugar with the butter and whisk until you obtain a smooth cream.
Add the eggs, salt, vanilla powder and lemon zest and continue to whisk. Incorporate flour and baking powder and mix.
Put the cream in the cupcake moulds. Bake the cupcakes in a preheated oven to 180°C for 20 minutes or until they are golden.
Bake off and serve plain or with a butter-cream topping.

See: 14 Ways to Decorate a Cupcake like a Pro:
http://www.lifeasastrawberry.com/cupcakes-103-14-ways-to-decorate-cupcakes-like-a-pro/

N S V

Birthday Cake

Ingredients

For the liquor mix:
1 l water
400 g of sugar
100 ml limoncello

For the sponge cake:
500 g flour
450 g sugar
lemon zest
10 eggs
2 packs of yeast

For the chantilly cream:
1 l milk
150 g flour
350 g sugar
8 egg yolks
2 packs of vanilla powder
lemon zest
2 l whipped cream

Your notes:
……
……
……
……
……

Recipe by: Alessandro, Andrea, Mattia
"……"

Method

Whisk the eggs with the sugar until they are soft; add the flour and mix.
Add the yeast and the lemon zest; pour the mixture into a cake tin (buttered and floured). Bake to 180° C for 35/40 minutes.
Heat the milk with the vanilla powder and lemon zest.
In a bowl whisk the yolks with the sugar until they are fluffy.
Add the flour and mix.
Remove the lemon zest from the milk; then add the milk to the mixture.
Cook the mixture in a pan until it is creamy.
Let it cool. When it is cold, add 200 ml of whipped cream.
Cut the sponge cake in two layers, sprinkle each part with some liquor mix and fill the cake with the chantilly cream. Decorate the cake with the remaining whipped cream.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 10

Calories: ……..
Level: easy
COLOUR: /

MENU 6

N S V

“Brutti Ma Buoni” Biscuits (Ugly but Good)

Recipe by: Alessandro, Andrea, Mattia
“……..“

Ingredients

For 10 biscuits
125 g minced hazelnuts
100 g sugar
60 g whisked white eggs
½ minced vanilla pod

Your notes:
……
……
……
……
……
……
……
……
……
……

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 5

Calories: ……..
Level: easy
COLOUR: /

MENU 5

Method

Put in a bowl the egg whites, add the sugar and the vanilla and whisk. Continue to whisk until you obtain a meringue. Add the minced hazelnuts and mix slowly.
Cook the mixture until it becomes golden brown.
Spread the mixture on a cake tin to form small biscuits.
Preheat the oven to 130° C and bake the biscuits for about 35 minutes. Let them cool and serve.

G D S V VG

Fruit Pie

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Ingredients

For the shortcrust pastry:
310 g flour
80 g sugar
210 g butter
1 yolk
1 dl sweet white wine

For the filling:
1 kg mixed fruits (**apples**, **pears**, **peaches**)
20 g butter
½ glass of Rum
25 g crushed biscuits

Recipe by: Giulia, Martina, Riccardo
"....."

Method

To prepare the pastry sieve in a bowl 300 g of flour, mix it with sugar and add 200g of diced cold butter. Add the yolk and wine and mix until you obtain a soft and smooth dough. Cover with cling film and set aside. Meanwhile peel the fruit and dice it. In a pan melt the butter, add the fruit and cook for 5/10 minutes until the fruit becomes soft. Add the Rum, mix and let cool down. Roll out half of the pastry and put it in a buttered cake tin. Spread the crushed biscuits over the pastry and top with the fruit mixture. Roll out the remaining pastry and cover the cake. Seal the borders. Bake the pie in the oven to 180° for 40 minutes.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: .....
Level: easy
COLOUR: **rainbow**

MENU 2

N S V

Nougat Cream

Ingredients

100 g sugar
100 g toasted nuts
150 g dark chocolate
150 g milk chocolate
150 ml whole milk
50 g butter

Your notes:
……
……
……
……
……
……
……
……
……
……

Recipe by: Giulia, Martina, Riccardo
"……."

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: **white**

MENU 5

Method

Mix in the blender the sugar with the nuts until you obtain a soft cream. Add all the chocolate and blend again. Meanwhile add the milk slowly. Transfer the mixture in a pot, add the butter and cook bain-marie until the butter and chocolate have melted.
Preserve the cream in the fridge, in a glass jar.

G E S V

Novara Biscuits

Your notes:

……
……
……
……
……
……
……
……

Ingredients

200 g flour
200 g sugar
3 eggs
1 yolk
salt

Recipe by: Alessandro, Lorenzo, Roberto
"……."

Method

Whisk the eggs, yolk, sugar and a pinch of salt until the mix is fluffy.
Add the flour and whisk. Put the mixture in a piping bag and create some 7/8 by 1 cm sticks on a baking dis.
Be careful to keep them separated.
Cover the baking dish with some baking paper, set aside for 15/20 min.
Preheat the oven to 180°C.
Cook the biscuits for 15/20 minutes until golden.
Remove them from the baking dish and let them cool.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: ……..
Level: easy
COLOUR: /

MENU 3

G E N S V

Iced Mousse with Hazelnut Brittle and Chocolate Sauce

Recipe by: Alessandro, Andrea, Mattia
"……."

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 5

Calories: ……..
Level: easy
COLOUR: /

MENU 1

Ingredients

3 yolks
3 whites
225 g whipped cream
75 g sugar
60 g toasted hazelnuts
60 g hazelnut brittle
30 ml liquor

For the chocolate sauce:
250 ml milk
15 g cocoa powder
30 g flour
1 packet vanilla powder
2 yolks

Your notes:
……
……
……
……
……
……
……
……
……
……

Method

Boil the sugar into 50 ml water. Add the syrup into the yolks and bain-marie the mixture until you obtain a cream and let it cool.
Whisk the whites add the cream, hazelnuts, hazelnut brittle and whipped cream. Break some pieces of hazelnut brittle and put them into some cake moulds, spoon some liquor inside the moulds and add the mixture.
Freeze for 2/3 hours.
Chocolate sauce: boil the milk. In a pan put all the ingredients for the chocolate sauce and boil them until they melt. Filter the sauce with a strainer.
Serve the iced mousse topping it with the chocolate sauce.

G N S V

Yogurt Cheesecake

Your notes:

.....
.....
.....
.....
.....
.....
.....
.....
.....
.....

Ingredients

250 g dry biscuits
125 g butter, melted
320 g whipped cream
300 g light yogurt
2 sheets fish jelly

Red berries to garnish

Recipe by: Giulia
"....."

Method

Mince the biscuits in a mixer and then add the melted butter.
Mix for some seconds until the biscuits have absorbed the butter.
Cover a baking tin with a sheet of baking paper and pour in it the biscuit mixture;
then smooth the mixture with a spoon into an even layer.
Put the baking tin in the fridge for 30 minutes.
In the meantime soak the fish jelly for 10 minutes in cold water.
Take 20 g of cream and pour it in a small pot with the fish jelly and warm until the jelly melts.
Let cool down and pour the cream with jelly in a bowl with the yogurt.
Add the whipped cream and lightly mix.
Pour this mixture over the biscuit layer
and put the cheesecake in the fridge for 4 hours.
You can garnish it with some red berries.
Serve cold.

Prep.: 20 min
Cook: 1 h 10 min
Ready in: **1 h 30 min**
Serves: 6

Calories: .....
Level: easy
COLOUR: **red**

MENU 4

G ◯ ◯ N S V ◯

Recipes index

4	Anchovies Genovese Style	menu 1
5	Focaccia Ligurian Style	menu 5
6	Small Celery Flan with Shallot Sauce	menu 3
7	Potato Muffins Scorzone Style	menu 4
8	Speck and Smoked Scamorza Cheese Rolls	menu 2
9	Wurstel Snacks	menu 6
10	Asparagus & Speck Cappellacci with Gorgonzola Cheese Fondue	menu 3
11	Ligurian Style Lasagna	menu 1
12	Napoli-Style Pizza	menu 4
13	Fresh Home-Made Pasta	
14	Burrata and Basil Cappelletti with Tomato Sauce and Smoked Scamorza	menu 5
15	Carbonara Style Spaghetti	menu 4
16	Fettuccine Bolognese Style	menu 4
17	Roman Style Gnocchi with Sausage Sauce	menu 5
19	“Rabaton alla Bava” (Vegetable Balls with Cream)	menu 2
20	Ravioli with Castelmagno Cheese Filling	menu 1
21	Mushroom Risotto	menu 6
22	Pears and Gorgonzola Cheese Risotto	menu 6
23	Risotto with Verona Chicory and Novello Wine	menu 3
24	Risotto with Asparagus, Speck and Saffron	menu 3
25	Shrimp Hamburgers with Mint and Cinnamon	menu 1
26	Salmon Trout in Foil	menu 1
27	Shrimp Salad with Avocado, Mango and Vegetables	menu 5
28	Hunter Style Rabbit	menu 2

Recipes index

29	“Mondeghili”	menu 5
30	Orange Duck	menu 2
31	Pork Loin with Bay Leaves, Figs, Rosemary and Apples	menu 4
32	“Tapulon” (Minced Donkey Meat)	menu 6
33	Aubergine Cordon Bleau	menu 3
34	Courgettes Scapece Style	menu 2
35	Vegetable Strudel	menu 1
36	Cupcakes	menu 6
37	Birthday Cake	menu 6
38	“Brutti Ma Buoni” Biscuits (Ugly but Good”)	menu 5
39	Fruit Pie	menu 2
40	Nougat Cream	menu 5
41	Novara Biscuits	menu 3
42	Iced Mousse with Hazelnut Brittle and Chocolate Sauce	menu 1
43	Yogurt Cheesecake	menu 4

Menu 1

4 Anchovies Genovese Style
11 Ligurian Style Lasagna
20 Ravioli with Castelmagno Cheese Filling
25 Shrimp Hamburgers with Mint and Cinnamon
26 Salmon Trout in Foil
35 Vegetable Strudel
42 Iced Mousse with Hazelnut Brittle and Chocolate Sauce

Menu 2

8 Speck and Smoked Scamorza Cheese Rolls
19 “Rabaton alla Bava” (Vegetable Balls with Cream)
28 Hunter Style Rabbit
30 Orange Duck
34 Courgettes Scapece Style
39 Fruit Pie

Menu 3

4 Small Celery Flan with Shallot Sauce
10 Asparagus & Speck Cappellacci with Gorgonzola Cheese Fondue
23 Risotto with Verona Chicory and Novello Wine
24 Risotto with Asparagus, Speck and Saffron
33 Aubergine Cordon Bleau
41 Novara Biscuits

Menu 4

7 Potato Muffins Scorzone Style
12 Napoli-Style Pizza
15 Carbonara Style Spaghetti
16 Fettuccine Bolognese Style
31 Pork Loin with Bay Leaves, Figs, Rosemary and Apples
43 Yogurt Cheesecake

Menu 5

5 Focaccia Ligurian Style
14 Burrata and Basil Cappelletti with Tomato Sauce and Smoked Scamorza
17 Roman Style Gnocchi with Sausage Sauce
27 Shrimp Salad with Avocado, Mango and Vegetables
29 “Mondeghili”
38 “Brutti Ma Buoni” Biscuits (Ugly but Good”)
40 Nougat Cream