

# Recipe ideas...

## **Pasticcio Di Fusilli In Teglia Baked Fusilli (serves 4)**

This is a recipe from one of my favourite websites, <http://www.italianmade.com/recipes> . Use Pasti instead of Asiago. For fresh Asiago substitute a soft cheese like a Fontina, provolone dolce or your favourite melting cheese. We would suggest for this recipe that you cut the sausage up or pinch the filling out so they are like little meatballs

### **Ingredients**

**350gm Fusilli pasta**  
**1½ cups peeled tomatoes, drained**  
**1 cup fresh Asiago cheese, in cubes**  
**¼ cup sharp Asiago cheese, grated**  
**150gm sweet Italian sausage (i.e. pork and fennel)**  
**150gm Brussel sprouts, steamed**  
**½ cup chopped onion**  
**¼ cup chopped garlic**  
**2 tbsp. tomato paste**  
**Butter**  
**olive oil**  
**salt and pepper**

### **Method**

Sweat the chopped onion and garlic in a pan with a little olive oil until translucent and then add the whole sausage. When well browned add the tomato paste, the drained peeled tomatoes, a pinch of salt and freshly grated pepper. Bring the sauce to a boil and add ¾ cup of hot water. When simmering, cover and cook for about 40 minutes over a moderate flame.

Cook the pasta separately in a large pot of salted boiling water and drain it when it is still "al dente," firm to the bite, about 8 minutes.

Return the pasta to the pot and stir in the sauce, the steamed brussel sprouts and the diced Asiago cheese. Pour into a buttered baking dish. Sprinkle with dabs of butter and the grated sharp Asiago cheese.

Place in a hot oven at 450°F (230°C) for 15 minutes. Serve the pasta straight from the oven dish.

## **Polenta with Speck and grated Asiago Stagionato (serves 2)**

Use Pasti instead of Asiago. From the website of Consorzio Tutela Formaggio Asiago

### **Ingredients**

**100 g Asiago Stagionato, grated**  
**20g Asiago Stagionato shaved**  
**200gm polenta**  
**Boiling water**  
**100gm speck, finely sliced into thin strips**  
**Salt**

### **Method**

Cook the polenta adding sufficient boiling salted water to keep it soft and with a "dropping" consistency.

In the last few minutes of cooking add the grated Asiago Stagionato.

Pour the polenta onto a serving dish and add the Speck Alto and the shaved Asiago, which will melt with the heat of the polenta. As an alternative to the speck you can use other dressed pork products such as bacon, pancetta or raw ham.

### **Chizze (serves 4)**

From the website Italian Made, use the robiola di grotta for this. These are small packets of rich dough filled with cheese and fried.

#### **Ingredients**

**1.2 lbs (550gm) white flour**

**1/4 cup butter**

**1 lb. (450gm) soft cheese (i.e., ricotta, mascarpone or robiola)**

**2 tbs. fresh strutto (lard)**

**1 pinch of powdered yeast**

**vegetable frying oil**

**salt**

#### **Method**

Knead the flour with a pinch of salt. Add the yeast, previously diluted in lukewarm water, and strutto, and enough lukewarm water (or milk if you wish) to obtain a rather firm dough. Knead for 10 mins. and then roll out with a rolling pin.

The dough should be about 1/8-in. (3-5mm) thick. Cut the dough in a rectangular 3x2in. (8x5cm) shape. Place the cheese in the centre of one side together with a curl of butter, fold the other edge of the dough over the cheese and butter, pressing the dough firmly around the stuffing to seal the "little pies" well (if not tightly sealed, the chizze will open when frying).

Repeat until there is no dough or cheese left.

Deep-fry the chizze in vegetable oil. The frying oil should not be too hot; otherwise the dough may remain raw inside. As they are ready, remove and drain with a skimmer, place on paper towels and keep in the front of the oven with door open, set at low temperature so they may dry a little

### **Sformatine Di Carote Su Robiola Di Roccaverano**

#### **Carrot Soufflé with Robiola di Roccaverano (serves4)**

Use the Tuma dla Paja instead of Robiola di Roccaverano.

#### **Ingredients**

**12 oz. (350gm) Carrots**

**5 oz. (140gm) Robiola di Roccaverano cheese**

**1 whole egg**

**1 egg yolk**

**1 tbsp. grated Parmigiano Reggiano, Grana Padano or Sovrano cheese**

**4 cups and 3 tbsp. full cream milk**

**1 tbsp. Flour**

**2 tbsp. Butter**

**olive oil, salt, pepper, nutmeg**

#### **Method**

Peel, wash, chop and steam the carrots. Then fry them for 2 minutes in a pan with 1 tbsp. of butter and a little olive oil. Pass them through a food mill or puree them in the blender.

Prepare a very thick béchamel sauce with the butter, the flour and the milk. Keeping the béchamel over the flame, stir in the carrot puree, a pinch of the nutmeg, salt and pepper to taste. Remove from the flame and add the grated Parmigiano Reggiano or Grana Padano cheese, one whole egg and the extra yolk. Butter 4 ramekin dishes and dust with the breadcrumbs. Pour in the béchamel-carrot puree. Place these in a baking dish filled half way with cold water. Bake in a preheated oven at 325°F (160°C) for about 30 minutes. When cooled, serve accompanied by Robiola di Roccaverano cheese

## **Porcini mushroom risotto with truffled crème fraîche, Spring Onions and Tuscan Pecorino**

**(serves 6-8)**

This is currently on our winter menu. Instead of the pecorino use leftover Crutin Tartufo

### **Ingredients**

#### **Mushroom base**

25gm dried porcini mushroom-hydrated  
350ml porcini water (from rehydrating the mushrooms)  
500ml water  
250gm field mushrooms-roughly chopped  
1 onion-sliced  
3 clove of garlic-smashed and skinned

#### **The Soffrito**

1 onions- finely diced  
2 stick of celery- finely diced  
1 bay leaf  
150g butter

#### **The Risotto**

500gm Risotto rice  
150ml white wine  
1lt mushroom stock  
150gm parmesan-grated

#### **Risotto base**

150ml stock  
25gm oyster mushrooms  
5ml white truffle oil  
5gm black truffle paste  
10gm butter  
25gm parmesan-grated  
10gm truffled crème fraîche-optional  
5gm spring onions-finely sliced  
Tuscan Pecorino- grated

### **Method**

#### **Mushroom base**

Make a simple mushroom soup and blend

#### **The Soffrito**

In the butter sweat the onions and celery gently until tender and translucent.

#### **The risotto**

Once the aromatic Soffrito base is tender and translucent, turn the heat up and add the rice.

Now toast the rice- for about 4 minutes and then add the white wine. Once the wine has evaporated, turn the heat back down as low as possible and start to ladle the hot mushroom stock in one at a time and continuing to stir at all times, add parmesan and continue this process for about 12-15 minutes, check rice, at this stage it should be firm to the bite and will only be only about 3 minutes until completed.

Toward the end of the cooking, add the mushrooms, butter, truffle oil and truffle paste and take off the heat to rest. Serve with some fresh spring onions, truffled crème fraîche and grated pecorino

### **Serving Suggestions**

Use Pasti and robiola instead of parmesan for a gratin or in cauliflower cheese

Simple pasta of cauliflower, Pasti and speck with pangrattato of breadcrumbs with thyme

Simplify the risotto recipe to be Porcini risotto with Occelli crutin tartufo and Manjimup fresh black truffles

Serve mini Erborinato with truffle honey and sun dried figs

Make a dish of bake beans and top with Robiola di Grotta and bake in the oven

Serve Tuma dla Paja with fresh pear and hazelnuts

Cook small pasta such as Triofo and top with grated Crutin tartufo and a drizzle of Regeali Extra Virgin olive oil.

Crumble left over Erborinato over a gratin of sweet potato pr pumpkin with fresh thyme

Match made in heaven; robiola di grotta with mustard fruits