



# Italian Trade Agency

# RECIPE BOOK

## Finest Italian Cheeses



Ministry of Foreign Affairs  
and International Cooperation



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## ITALIAN TRADE AGENCY

VIA LISZT 21  
00144 ROMA (RM)

☎ 0044 (0)20 7292 3910

✉ LONDRA@ICE.IT

🌐 WWW.ICE.IT



ITALIAN TRADE AGENCY

**ITA - Italian Trade Agency** is the Governmental agency that supports the business development of our companies abroad and promotes the attraction of foreign investment in Italy.

With a motivated and modern organization and a widespread network of overseas offices, ITA provides information, assistance, consulting, promotion and training to Italian small and medium-sized businesses. Using the most modern multi-channel promotion and communication tools, it acts to assert the excellence of Made in Italy in the world.

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## **FRESH FETTUCCINE PASTA WITH ASIAGO STAGIONATO PDO AND BUTTER**



## INGREDIENTS

### SERVES 2 PEOPLE

- 100 gr Asiago stagionato PDO (aged)
- 200 gr fresh fettuccine pasta
- 30 gr butter
- salt to taste



## METHOD

Cook the pasta al dente.

Drain the pasta, reserving half a cup of pasta water. Add it to a pan with butter and the Asiago cheese previously thinly sliced and toss until the pasta is coated with the creamy sauce. Should you need, while tossing add a little of the pasta water that was kept aside. Serve while still hot.



# BURRATA RAVIOLI



## INGREDIENTS

- 50 gr flour
- 200 gr 00 flour
- 2 medium eggs
- 200 gr burrata

## METHOD

Mix the flours with the eggs and a pinch of salt, until you get a homogeneous mixture.

When the pasta is ready, form a smooth ball, wrap it in a bag and leave it to rest for 20 minutes in a container in a cool place.

Arrange the dough, roll it out with a rolling pin and spread it out on the table.

Use a circle/square pasta cutter to cut the pasta, then put the burrata in a piping bag and pipe some in the centre of the pasta parcel.

Close the dough in the shape of a crescent and close them on their outer ends to form the ravioli.

Cook in salted water for a minute or so, drain the ravioli and transfer them to the plate.

Accompany the ravioli with your favourite sauce or condiment.



# ROMAN-STYLE GNOCCHI AU GRATIN WITH SWEET GORGONZOLA PDO, BLACK PEPPER AND HERBS





## INGREDIENTS

SERVES 4 PEOPLE

### For the gnocchi

- 130 gr semolina flour
- 50 gr butter
- Salt
- 500 ml milk
- 1 egg yolk
- Nutmeg
- 200 gr Gorgonzola PDO
- Black pepper
- Fresh herbs

## METHOD

1. Start by preparing the gnocchi.
2. Heat the milk in a pan with 1/3 of the butter, salt and a pinch of nutmeg.
3. When it starts boiling, pour the semolina flour and whisk.
4. When the mixture reaches a dense texture, remove from the heat and add the egg yolk and 50 gr Gorgonzola PDO.
5. Pour the mixture on a sheet of greaseproof paper and shape into a cylinder.
6. Wrap in grease proof paper and transfer to the fridge for 30 minutes.
7. Once cold, cut in 1 cm slices and place on a buttered baking tray.
8. Crumble over some Gorgonzola PDO and add the salt, black pepper and the rest of the butter previously melted.
9. Preheat the oven to 200°C and then cook for 20 minutes. Serve the gnocchi hot and garnish with fresh herbs.



# SPAGHETTI WITH BROCCOLI RABE, SUN-DRIED CHERRY TOMATOES AND GRANA PADANO



## INGREDIENTS

### SERVES 4 PEOPLE

- 320 gr spaghetti
- 50 gr Grana Padano PDO
- 500 gr broccoli rabe
- 40 gr oil-packed sun-dried cherry tomatoes
- 1 garlic clove
- 2 anchovy fillets in oil
- Extra virgin olive oil
- Salt and pepper to taste



## METHOD

Parboil the broccoli rabe in a pot of salted water then drain and cut into pieces.

In a large pan, fry a clove of garlic in a drizzle of olive oil, add the anchovy fillets and allow them to dissolve, stirring with a spoon. Add the broccoli rabe and sun-dried cherry tomatoes, sauté on medium heat for a few minutes, seasoning with salt and pepper.

Cook the pasta in a pot of salted water until al dente, drain and sauté with the broccoli rabe and a cup of the pasta cooking water, stirring to mix the flavours well. Finally, add the grated Grana Padano and serve immediately.



# MILLEFOGLIE



## INGREDIENTS

### SERVES 4 PEOPLE

- 1 kg Mascarpone cream
- 800 gr puff pastry
- 120 gr apricot jam
- 70 gr icing sugar
- 10 gr cocoa powder

## METHOD

Roll out the puff pastry thinly, forming strips 10 cm wide; prick them with a fork, let them rest for a few minutes and put them in a hot oven at 200°C for cooking, together with the leftover pastry scraps.

Then spread a third of the cooked pastry strips with the jam and a little of the Mascarpone cream that's been previously gently whipped, and place at the bottom.

Place the second layer of pastry strips on top and spread with the remaining cream, then cover with the third and final layer of the pastry, turned upside down so that the surface remains as smooth as possible.

Garnish the outer sides with the coarsely crumbled dough scraps and sprinkle the surface with plenty of icing sugar.

Decorate the mille - feuille with a few lines of cocoa powder and serve.



# WHITE, RED AND GREEN

CREDIT CHEF MARZIALE



## INGREDIENTS

### SERVES 4 PEOPLE

- 400 gr Mozzarella di Bufala Campana PDO
- 240 gr San Marzano tomatoes
- basil leaves
- 40 ml extra virgin olive oil
- 1 tsp pesto (without garlic)
- salt & pepper



## METHOD

Drain the mozzarella, keeping the milky liquid in a container. Cut the mozzarella into small pieces and dress with extra-virgin olive oil, a small pinch of salt and pepper. Cut the tomatoes into small cubes, remove the seeds and dress with extra-virgin olive oil, salt and pepper. With the help of a round cutter place the chopped mozzarella on the bottom, then the tomatoes and finish with another layer of mozzarella.

Garnish the top layer with a small basil leaf, a small piece of tomato and some drops of the pesto.

Slowly remove the cutter and drizzle with the reserved milky liquid.



## PARMA HAM & MELON CORNUCOPIA WITH 'ORECCHIETTE' SHAPED MOZZARELLA BALLS





## INGREDIENTS

SERVES 4 PEOPLE

1 melon

150 gr parma ham

'orecchiette' shaped mozzarella

## METHOD

Peel the melon and remove the seeds. Cut it into thin slices (approx. 2cm thick). Lay the parma ham over the melon and roll so as to form a cone 'cornucopia' shape. Fill the cones with the 'orecchiette' shaped mozzarella and serve with fresh aromatic herbs and a drizzle of extra virgin olive oil.



## RED ONION, THYME & PARMIGIANO REGGIANO TART



## INGREDIENTS

### SERVES 4 TO 6 PEOPLE

- 50 gr unsalted butter
- 1 kg red onions, peeled and sliced lengthways
- Salt and freshly ground pepper to taste
- 1 pack Puff pastry, ready rolled, preferably all butter (pack size varies from 320 gr to 375 gr)
- Oil and flour for the baking sheet
- Egg, beaten with a pinch of salt
- Fresh thyme, leaves only, picked from approx. 6-8 sprigs (1 tbsp)
- 100 gr Parmigiano Reggiano PDO



## METHOD:

1. Pre-heat the oven to 180°C (fan).
  2. Melt the butter in a heavy pan and sauté the onions over a low to medium heat, stirring frequently, until completely softened. This will take anywhere between 30 and 40 minutes. Season during and then check the seasoning at the end, as the eventual sweetness of the onions needs enough salt to balance the taste.
  3. Whilst the onions are cooking, prepare the pastry base. Oil an approx. 35cm x 25cm baking dish and dust with flour. Unroll the pastry and place on the baking sheet. With a sharp knife, score a 1-2 cm border around the edge of the pastry and prick within the border with a fork. Brush the border with egg. Bake at 180°C (fan) for 20 minutes. When removed it should be golden and puffed up.
  4. Increase the oven to 200°C (fan).
  5. Spoon the cooked red onions onto the pastry, within the border. The weight of the onions will collapse the pastry but it will be cooked properly. Cover the onions with the Parmigiano Reggiano then sprinkle the thyme leaves on top. Give the border another egg wash then return to the oven for 10 minutes. Remove when lightly browned on top.
  6. Best served after it's been out of the oven for 15-30 minutes to allow to cool a little. Cut into four or six pieces and serve with a simple dressed green salad.
- This recipe was developed by Tastehead for the Consorzio del Parmigiano Reggiano.

## PECORINO ROMANO PRALINES WITH NUTS AND *MISTICANZA* SALAD



The pralines will be made in bite sizes.  
Only once in the mouth will they reveal their delicious filling.



## INGREDIENTS

### SERVES 4 PEOPLE

- 200 gr milk
- 200 gr fresh cream
- 300 gr Pecorino Romano PDO
- 20 gr gelatine leaves
- Flour
- Eggs
- Grated bread
- Peanut oil
- Misticanza salad (a mixture of very young salad greens)
- Nuts

### METHOD

Heat the cream and the milk to 80°C, add grated Pecorino Romano and let it melt. Add the gelatine leaves, previously soaked in cold water. Filter and let it cool down in the fridge.

Once it has hardened, take a small scoop and make tiny balls to be rolled in the flour, then in the egg and finally in the breadcrumbs. Repeat the last two steps - i.e. the egg and the breadcrumbs - twice.

Fry in deep peanut oil at 180°C and don't serve them too hot. To serve, alternate the pralines with the misticanza salad and the nuts.



## SAVORY CAKE WITH TUSCAN PECORINO



## INGREDIENTS

### SERVES 6 PEOPLE

250 gr shortcrust pastry  
 240 gr milk  
 120 gr smoked bacon  
 120 ml cream  
 80 gr flour.

2 eggs  
 1 egg yolk  
 Salt and pepper to taste  
 Nutmeg to taste  
 180 gr grated Tuscan Pecorino PDO



## METHOD

Mix the butter with the flour, add the eggs, salt and sugar. Let it rest in the fridge for about 30 minutes.

Roll out the shortcrust pastry to 3/4 mm thick, place in a cake tin and prick with a fork.

Cut the bacon into strips, blanch them in boiling water, let them dry out slightly in a pan, then add to the cake tin on top of the pastry base.

Boil the milk and the cream with a pinch of nutmeg, beat the eggs and the yolk with salt and pepper, add the milk and the grated Pecorino Toscano PDO, mixing well.

Pour into the pan and bake at 180°C for 30 minutes.



## PROVOLONE AND MUSHROOM SALAD





## INGREDIENTS

### SERVES 2 PEOPLE

- 5 mushrooms
- 16 slices of sweet Provolone
- berries to taste

## METHOD

Cut the provolone cheese and mushrooms into thin slices and arrange them on the plate.

Garnish with songino leaves and a few raw onion rings, add fruit such as currants or blackberries which will enhance the taste of the Provolone with their flavour.



## **CHICKPEA CREAM WITH ROSEMARY, SPICY PROVOLONE VALPADANA PDO FLAKES AND ROASTED OCTOPUS**



## INGREDIENTS

### SERVES 2 PEOPLE

- 800 gr Octopus
- 200 gr naturally cooked chickpeas
- Extra virgin olive oil
- salt and pepper to taste
- Rosemary
- Garlic
- Thyme
- 80 gr Provolone Valpadana PDO



## METHOD

Boil some water in a pan, immerse the octopus and cook for 50 minutes, keeping the water on a rolling boil. Finish cooking, turn off the heat and let it rest for 30 minutes. At that point drain it well, reserving some of the cooking water for later.

Blend the chickpeas with rosemary, thyme, salt, pepper, extra virgin olive oil and a ladle of octopus cooking water. Create a homogeneous cream. Brown the octopus in a pan over high heat with oil, garlic and thyme until crunchy.

Serve it all with the chickpea cream on the bottom of the plate, the roasted octopus tentacles and finish by adding the flakes of strong Provolone Valpadana PDO!

*Chef's tip: You can make octopus water mayonnaise by mixing 1 part of cooking water with 3 parts of seed oil, plus salt, lemon and vinegar: use it to season your octopus dish!*



# ASPARAGUS SOUP WITH RICOTTA QUENELLES AND PGI PIEDMONTSE HAZELNUTS

CREDIT PETITCHEF.IT



## INGREDIENTS

- 250 gr asparagus
- 4 shallots
- vegetable broth
- extra virgin olive oil
- salt
- pepper
- 50 gr fresh ricotta
- 2 tbsps grated Parmigiano Reggiano PDO
- chives
- nutmeg
- PGI Piedmontese Hazelnuts

## METHOD

Prepare the asparagus by removing the tougher ends. Cut the rest into chunks.

Thinly slice the shallots. Place a pan on medium heat with some extra virgin olive oil and cook the shallots until slightly golden. Add the asparagus chunks and cook on high heat for a couple of minutes.

Add the broth and let simmer on medium heat with the lid on for roughly 20 minutes. Add the pan components to a blender and mix until pureed.

Pour back into the pan on low heat. Season to taste and let cook for a couple more minutes.

In the meantime prepare the ricotta quenelles. Combine the ricotta, Parmigiano Reggiano, finely cut chives, a pinch of salt, pepper and nutmeg. With the help of 2 tablespoons, form some oval quenelles that'll be served directly onto the soup.

Garnish with a handful of PGI Piedmontese Hazelnut halves and serve.



## PDO TALEGGIO AND PEARS



### INGREDIENTS

#### for the sponge cake with PGI Piedmont Hazelnuts

- 100 gr PGI Piedmont Hazelnut flour
- 40 gr extra fine soft wheat flour
- 3 medium-sized eggs
- 70 gr sugar
- 40 gr butter

#### for the PDO Taleggio cream

- 200 gr ricotta cheese
- 200 gr PDO Taleggio
- 100 ml cream
- 5 ml full-cream milk
- 1 vanilla pod
- 2 gr isinglass

#### for the caramelized pears

- 1 large Williams pear (approx. 200 gr)
- 70 gr sugar
- 20 ml pear distillate
- juice of 1/2 lemon
- 1 knob of butter

#### for the syrup

- 100 ml water
- 30 ml pear distillate
- 70 gr sugar
- for the decoration
- icing sugar

#### for the pans

- flour and butter

## METHOD

For the sponge cake, beat the eggs with the sugar until you obtain a frothy mixture four times its original volume.



Sieve the wheat and PGI Piedmont Hazelnut flour twice and add a little at a time to the beaten mixture, folding in with a spatula working from the bottom upwards. Lastly, add the warm melted butter.

Pour the mixture into two 20 cm cake tins, previously buttered and floured, and bake in a hot oven at 180°C for 10 minutes.

For the cream, soften the isinglass in cold water. Remove the rind from the PDO Taleggio and cut into small cubes. Heat the milk in a saucepan, add the PDO Taleggio cubes and melt on a low heat, mixing with a wooden spoon. Then squeeze the water out of the isinglass, add it to the saucepan and melt. Leave to cool, mixing frequently to prevent the cream from congealing. Add the ricotta to the sieved sugar and vanilla. Then add the PDO Taleggio cream and, lastly, the whipped cream.

Keep in the fridge, covered with cling film, for at least 2 hours.

Prepare the syrup: in a small saucepan, mix while still cold the water and the sugar, bring to the boil and simmer for approximately one minute. Switch off the heat, add the pear distillate and leave to cool. Peel and core the pears and cut into cubes.

Melt a knob of butter in a small saucepan, add the sugar, the lemon juice and the pears and cook until translucent. Add the pear distillate and remove from the heat. Lay the pears on a damp plate or on a sheet of greaseproof paper and leave to cool.

Assemble the pears with the ricotta and PDO Taleggio cream. Arrange a layer of sponge cake with PGI Piedmont Hazelnuts on the bottom of a cake ring and soak with the syrup: pour the cream on top, level well with a spatula and cover with the other disc of sponge cake. Soak with the syrup and place the cake in the freezer for at least two hours. Remove the ring and leave the cake in the fridge. Decorate with the icing sugar.







# NOTES

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**LONDON**

Sackville House, 40 Piccadilly  
London W1J 0DR, UK  
E-mail: [londra@ice.it](mailto:londra@ice.it)  
T +44 (0)20 7292 3910  
[www.ice.it](http://www.ice.it)

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