

CHRISTMAS LUNCH MENU

WITH THE ERASMUS ITALIAN TEAM

STARTER:

SLICED HAM, SALAMI, PORK CUP, CHEESE, OLIVES

FIRST DISH

CAPPELLETTI IN BROTH

SECOND DISH

BOILED BEEF WITH GREEN SAUCE, CARROTS AND
POTATOES

DESSERT

CHRISTMAS STUB



Starter



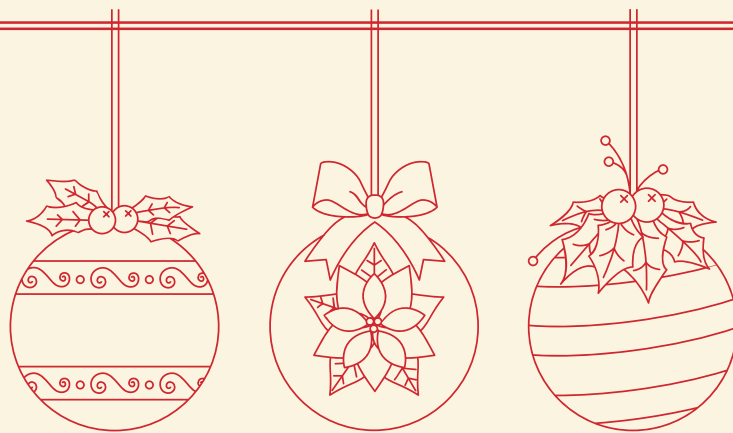
Lay creatively slices of salami, ham, pork cup, cheese and some olives on a dish.



First dish



BROTH: put a piece of beef and a piece of hen in cold water, together with carrots, celeries, potatoes and onions. Let everything boil for an hour, then filter the resulting broth. Cook the cappelletti in the broth and serve.



Second dish



GREEN SAUCE:

mix 3 anchovy fillets, 120 g parsley, 1 boiled egg, 2 garlic clove, a spoon of capers, 150 g olive oil, 50 g wine vinegar, just enough salt and pepper.

Slice the boiled beef and lay the slices on a dish with pieces of boiled potatoes and carrots.

Season with the GREEN SAUCE.



Dessert



INGREDIENTS: 300 g biscuits, 150g icing sugar, 50g unsweetened cocoa powder, an egg plus a yolk, 160g melted butter.

PREPARATION: mix in a bowl crumbled biscuits and all the other ingredients. Shape the dough as a stub and put it in the fridge for 2 hrs. Decorate as you like and...

ENJOY YOUR MEAL!