



# RECIPE BOOK



# First course

# Passatelli



Passatelli are a type of fresh pasta traditional in Romagna and consist of large and rough spaghetti made with a mixture of bread crumbs, Parmesan cheese, eggs, nutmeg and lemon zest.

## **Ingredients** (dose for 4 people)

- 150g of parmesan cheese grated
- Salt just enough
- 3 eggs
- Some nutmeg grated
- 120g breadcrumbs (white bread)
- Peel grated of ½ lemon
- 1l bouillon

## Preparation

Shell the eggs into a bowl and then beat them with a fork and add the grated Parmesan cheese, breadcrumbs, salt, nutmeg and grated lemon peel (avoid adding the bitter white part of the peel). Mix the ingredients well until mixture is compact but elastic (in the case it appears hard, add a little bouillon to soften or otherwise a bit of breadcrumbs). Let stand 5 minutes, then take a little of mixture at a time and press it in the potato masher taking care to use the disk to wide holes. Cut with a knife passatelli about 4 cm long and scatt them on a clean dish towel without overlapping. Bring the bouillon to a boil and pour in passatelli. When passatelli reemerged on the surface take them out and put them in a bowl with the broth; serve with grated parmesan cheese separately.

## Suggestion

Passatelli, to keep their shape, are cooked when they are still soft; once dry it, would crumble in the bouillon. Also if you see that passatelli mushy you can add two spoons of flour.

# Spaghetti garlic olive oil and Chili pepper



Spaghetti with garlic, oil and hot pepper is definitely the easiest recipe of Italian cuisine but at the same time, to be really good have to be prepared for good.

## **Ingredients** (for 4 people)

- 400g spaghetti
- 4 cloves of garlic
- Olive oil
- 1 chili pepper without seeds

## Preparation

Put a pan on a burner of medium gas with olive oil and ,when it will be warm, add the peeled cloves of garlic and the minced chili pepper and sauté for a pair of minutes. In the meanwhile cook the spaghetti as long as suggested on the packet, drain the pasta, season with garlic , oil and the chili pepper and ENJOY YOUR MEAL(:

# Crudarola



## **Ingredients** (for 5 people)

- Ten small tomatoes
- Two cans of tuna
- Four slices of cheese
- Six hgr of pasta

## Preparation

First, boil plenty of water in a large pot. Salt it and damp the pasta. It takes about 7-8 minutes to cook. In the meanwhile, take out a pan, the tomatoes, the tuna and the cheese. Then, dice the tomatoes and the cheese until you have filled the pan. When the pasta is cooked, drain it and mix it up with the sauce. Put the pan on the fire and cook it for about 2-3 minutes. Cook it until the cheese is a bit melted and then turn off the fire. Now you can serve it and eat!



# Second course

# Crepes stuffed with ham



## Ingredients

- 170gr of provolone
- 40gr of butter
- 16 slices of ham
- 1 dl of cream
- 250gr of mushrooms
- A shallot
- Salt and pepper

## Preparation

Clean the mushrooms and slice thin. Peel the shallots, chop and brown in 20gr of butter. Add the mushrooms, cook 5 minutes, season with salt and pepper. Add the cream and thicken over low heat. Distribute the mushrooms on crepes, sprinkle with half of the grated provolone and cover any cracks with a slice of ham. Complete with provolone left, rolled crepes and arrange them in a butter casserole dish; add the remaining butter into small pieces and bake for 8-10 minutes at 180°.

# Caprese salad



The Caprese salad is one of Italian favorite salad , especially in summer. It's a fresh dish and a fantastic starter when is hot and is very fast to prepare.

## **Ingredients** (for 4 people)

- 4 mozzarellas
- 4 tomatoes
- Basil
- Oregano
- Salt
- Olive oil

## **Preparation**

You have to slice up tomatoes and mozzarellas, organize them in a dish and alternate a slice of mozzarella and a slice of tomatoes, then season with olive oil, salt, oregano and basil.

Zenzero e Limone

# Desserts

Zenzero e Limone

# A very soft ring-shaped cake



This cake is delicious and very soft; if you want to make a desert and you don't have any ideas this recipe is for you. It' also good for breakfast.

## **Ingredients**

- 150g butter
- 300g sugar
- 3 eggs
- 180 ml milk
- 300g self-raising flour
- Salt

## Preparation

Put all the ingredients in a bowl and blend with a mixer or a whisk for 1 minute.

Then spill the mixture into a ring-cookie cutter, greased and dusted with flour.

Bake at 180° for 30 minutes and then dust with confectioners' sugar.

# Amaretti



**Difficulty:** easy

**Time needed:** 1 hour

**Calories:** 488 kcal/each serve

**Ingredients** (for 4 people)

- blanched almonds: 500 gr
- bitter blanched almonds: 50 gr
- caster sugar: 500 gr
- whites: 5
- Lemon: 1
- vanillin: half a bag

## Preparation

Put the almonds in a food processor with the sugar (weighed) and chop and grind into powder, must have a very fine texture but also grainy. In a bowl put the chopped almonds and sugar to be around 400 grams (you have to consider also the one used for the mixer). Add the lemon zest and vanilla and mix well, then add 4 egg whites lightly beaten with a fork (not fitted), knead and if the mixture is too dry, add the other egg. Shape into balls and put them in granulated sugar, arrange on a baking sheet covered with parchment paper and let rest for 20 minutes. Put an almond or a candied cherry on each amaretto and then cook them in a preheated oven at 160 ° C for 20 minutes.

## Suggestion

If you want to have the finest amaretti can use icing sugar instead of granulated. It also does not exceed too much with the grated rind of lemon (just less than half of a lemon to flavor) because it tends to untie in cooking and inhibits yeast produced

from the album, making the amaretto flaccid and flattened.

When you let them balls of equal size and moisten your hands with water (no exaggeration), will make the task easier. If twirling in his hands (with delicacy, without crushing) a part of the mix, you will get a ball, the consistency is right.

If you use icing sugar instead of granulated sugar in the same quantity indicated in the recipe you will get the very delicate macarons.

Finally cook one or two amaretti test before baking all. This way you can when settling on cooking time of your furnace and / or correct the consistency of the dough.

# Apple Cake



**Preparation:** 20 minutes

**Cooking time:** 40 minutes

## Ingredients

- 700gr apples
- 3 eggs
- 70gr butter
- 300gr flour
- 250gr sugar
- 1 glass of milk
- 1 lemon
- 1 envelope baking powder vanilla

## Preparation

Peel the apples and cut off half of them into cubes and the other half into slices. Beat the egg yolks with the sugar then add the softened butter and the glass of milk and mix until the dough is smooth and homogeneous. Now add the flour, the baking powder and the grated lemon peel. Meanwhile, beat the egg whites until stiff then incorporate them into the dough. Finally add apples diced and pour everything into a buttered and floured pan and then cover the cake with apple slices. To make it tastier add softened butter over the cake and pepper sugar cane. Bake the cake in the preheated oven for 40-50 minutes at 180° C. Once the cake is ready pepper cinnamon on top before serving.

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and the useful contribution of the **pupils in form 2 G**  
who proposed the recipes they can make

