

Antipasto

Herb Cascione

Fried cheese cassoncino

Piadina farcita with roasted fresh bacon and salad

Entrée

Cheese filled tortelli pan fried in melted butter and topped with slivers of Parmesan cheese

Main course

Stracotto with red wine and polenta cake

Dessert

Caciatello

Green Cascione

For the dough:

500 g flour 0

50 g. oil extra virgin olive or pork lard

15 g. salt

A pinch of sugar

A pinch of bicarbonate

Lukewarm water

For the filling:

1kg of cooked herbs (spinach beet, spinach...)

Salt, pepper, garlic, extra virgin olive oil

To make the dough, place the flour on a table in a mound and make a well in the centre. Add the other ingredients and knead until the mixture is smooth and not hard.

Shape into balls of approximately 150 grms each and let them rest for 10 minutes. To obtain the piadine, roll them out with a rolling pin into round shapes of approx. 2\3 millimeters in thickness.

Once cleaned and washed the herbs cook them in a little water drain them and squeeze them out.

Cut them thinly and pan fry them with crushed garlic. Add salt, pepper and oil to flavor them. Leave them to cool.

Put the filling on the piadina, making sure it only covers one half of the pastry, then fold the pastry into half moon crescent shapes. Firmly seal the edges of the shapes with a fork. Cook and serve.

Fried cheese Cassoncino

For the dough:

500 g. flour

50 g. butter

1 egg

10 g. salt

170 ml water

For the filling:

A mix of cheeses (pecorino, grana, ricotta, mozzarella...)

Vegetable oil for frying

Mix together the ingredients to make the dough and knead it until the dough is of a smooth consistency. Leave the dough to rest in the refrigerator for about 30 minutes.

Roll out the dough making sure it is not too thin. Cut into squares of about 10cms with a wheel shaped cutter. Fill them with the cheeses and fold them. Seal the ends pressing down carefully.

Fry them in abundant vegetable oil.

Piadina farcita with roasted fresh bacon and baby leaf

For the piadina:

500 gm. flour 0

50 g. oil extra virgin olive or pork lard

15 g. salt

A pinch of sugar

A pinch of bicarbonate

Water lukewarm.

For the filling:

Slices of fresh bacon

Mixed salad (misticanza)

Extra virgin oil, salt pepper

Roast bacon slices in a non stick pan, dress them with salt and pepper and keep them warm.

Clean and wash the salad, cut it in a julienne style and dress it with salt, pepper and oil (a little onion and wine vinegar can be added) and set aside.

Place the flour on a table in a mound and make a well in the centre and add all the pasta ingredients. Knead until the dough is smooth but not hard.

Form into balls of approximately 120 gm. each and let them stand for 10 minutes. With a rolling pin roll them out into round shapes of about 2/3 millimeters in thickness.

Cook them in the pan and fill them with the salad and the roasted bacon slices, serve hot cut into portions.

Cheese filled tortelli, pan fried in butter and topped with slivers of Parmesan cheese

For the pastry:

300 g. of 00 flour

3 eggs

For the filling:

300 g. mixed cheeses (pecorino, grana, ricotta, mozzarella...)

Salt ,pepper, nutmeg and lemon rind

Prepare the filling by mixing all the ingredients and obtain a tasty mixture.

To make the pastry, mix the flour and the eggs on a wooden board making sure the mixture is not too smooth. Leave it aside to rest for 10 minutes. Roll it out with a rolling pin or with a pasta machine. Cut the pastry into squares of about 4\5 cm with a wheel shaped cutter. Fill with the cheese filling and close it to resemble the shape of a "tortello".

Cook the tortelli in plenty of salted boiling water. When cooked, strain the tortelli and pan fry them in a creamy mixture of melted butter and a spoonful of the water they were cooked in. Arrange them on a plate and top with slivers of Parmesan cheese. Serve immediately.

Stracotto with red wine with polenta cake

For the stracotto:

1 kg. Rump

Extra virgin olive oil

Red wine

500 g. tomato

3 carrots

1 onion

1 stalk of celery.

For the polenta:

500 g. of Yellow flour

1. 5-2 litres of water

Salt and butter

Clean and roughly chop the celery, carrot and onion and put them in a pan with a little olive oil. Bind the meat with kitchen twine, season with salt and pepper and let it brown in the pan with the vegetables.

Add a little wine and let it evaporate, add the seedless tomatoes.

Cook covered for two hours on slow heat.

Put the sauce in a food processor or in a mouli and use it to top the meat once cut into slices.

To make the polenta bring water to the boil, add the yellow flour in a thin and steady stream. Cook on low heat for 45 minutes mixing continuously. Flavor with salt, pepper and a knob of butter. Put it into greased moulds.

As soon as the polenta has set, remove from the mould and serve it with the stracotto.

Caciatello

250g. of milk

250 g fresh cream

80 g. sugar

4 egg yolks

1 whole egg

orange and lemon rind, cinnamon and anise

For the dough

250 g flour

2 Tablespoons extra virgin olive oil

100 ml water

Salt

Prepare the dough with the ingredients and knead until it is smooth.

Roll out thinly and use it to line a greased tin.

Boil the milk and the cream together with the cinnamon, the lemon and the orange rind and set aside. In the meantime, mix the eggs and the sugar. Combine the two mixtures off the heat and pour over the pastry lined tin.

Bake in the oven at 90 degrees for about 45 minutes.

Leave to cool, cut into shape and serve