

APPUNTI DI

GUSTO



Stories

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ROYAL FLUSH



DISCOVER THE ENTIRE SELECTION ITALIAN PASSION





RUSTIC BREAD WITH CANTABRIAN SEA ANCHOVIES, HERB-SMOKED BUTTER, AND TROPEA IGP ONION

Ingredients for 4 people

- No. 4 slices of rustic multigrain bread
- 150g butter
- 50g sparkling water
- No. 20 Cantabrian Sea Anchovies Fillets in Olive Oil Demetra
- No. 2 Red Onions Based on "Cipolla Rossa di Tropea IGP" Demetra
- To taste:
 - Black BBQ Wiberg
 - Herbes de Provence Wiberg
 - Carrot, spring onion

Method

- › Whip the soft butter in a planetary mixer with Herbes de Provence, sparkling water and black BBQ which will make it salty and smoked; Place in a piping bag with a striped nozzle and place in the refrigerator.
- › Toast the slices of multigrain bread, making them well golden and crunchy.
- › Cut the red onions in half and browse with your hands.
- › Arrange the rustic bread in the centre of the plate with tufts of whipped butter, onion petals and complete with anchovies.
- › Garnish with carrot and spring onion.

CANTABRIAN SEA ANCHOVIES FILLETS IN OLIVE OIL	Code 01073/CA	720ml Rect. Can
RED ONIONS BASED ON CIPOLLA ROSSA DI TROPEA IGP	Code 00461	1700ml Glass Jar
BLACK BBQ, BARBACOA SEASONING MIX	Code W200364	470ml Aroma Safe
HERBES DE PROVENCE, FREEZE-DRIED	Code W108881	1200ml Aroma Safe

EAL LIVER, ELDERFLOWER, SAUTÉED MUSHROOMS & ONION

Ingredients for 4 people

- 400g veal liver
- 400g Sautéed King Oyster Mushrooms Demetra
- No. 1 white onion
- 60g butter
- No. 10 Pink Peppercorns Wiberg
- To taste:
 - Extra virgin olive oil Demetra
 - Acetoplus elderberry Wiberg
 - Sage Wiberg
 - Rosemary Wiberg
 - Granulated garlic Wiberg
 - Sherry vinegar Wiberg
 - Fine pink salt Wiberg

Method

- › Marinate the liver slices with acetoplus elderberry, rosemary, sage and garlic for at least thirty minutes.
- › Drain the king oyster mushrooms and sauté greaseless in a very hot iron pan, until they become crunchy and golden, set them aside and keep them warm.
- › Stew the white onion with extra virgin olive oil, salt, pink pepper and sherry vinegar.
- › In a pan, cook the liver in brown butter until the desired cooking is achieved.
- › Arrange the liver cut into the plate, combine the crunchy sautéed king oyster mushrooms and the stewed onions.
- › Garnish with acetoplus elderberry and currant berries.

SAUTÉED KING OYSTER MUSHROOMS	Code 03173	Pouch 700
PINK PEPPER, DRIED, WHOLE	Code W214136	470ml Aroma Safe
ACETOPLUS ELDERBERRY	Code W183838	Glass Bottle
SAGE, FREEZE-DRIED	Code W278483	1200ml Aroma Safe
ROSEMARY, FREEZE-DRIED	Code W208756	1200ml Aroma Safe
GARLIC, GRANULES	Code W271157	1200ml Aroma Safe
SHERRY VINEGAR PO	Code W177801	Glass Bottle





BERRY RISOTTO, PECORINO CHEESE FONDUE & CRISPY PORK JOWL

Ingredients for 4 people

- 320g Carnaroli rice
- 50g pork jowl
- 50g butter
- 30g chopped shallot
- 80g Parmesan cheese
- 120g Cheese Cream "Al Pecorino" Demetra
- 30g Extra Virgin Olive oil Demetra
- 50g Mixed Berries "Mix noir" Demetra
- To taste:
 - Fine pink salt Wiberg
 - Vegetable stock Wiberg
 - Peppercorn cuvée Wiberg

Method

- » In a pan, cook julienned pork jowl until crispy, drain and keep apart.
- » In the grease of the pork jowl, fry the shallot, add the rice, salt lightly and toast. Wet it with vegetable stock and bring it to cooking.
- » Remove it from the heat, add the berries together with the syrup and stir in butter, Parmesan cheese and peppercorn cuvée.
- » Serve on a flat plate and top with warm cheese cream "Al Pecorino" and crunchy pork jowl. Garnish with fresh berries.

CHEESE CREAM "AL PECORINO"	Code 01757/P	580ml Glass Jar
MIXED BERRIES "MIX NOIR"	Code 01778	580ml Glass Jar
VEGETABLE STOCK WITH PINK PEPPER	Code W281116	1600ml Aroma Safe
PEPPERCORN CUVÉE, SPICE MIXTURE COARSE	Code W221128	470ml Aroma Safe

BEEF STEW BUTTONS WITH BACON & CHAMOMILE ON BITTO CHEESE PDO FONDUE

Ingredients for 4 people

- 400g meat dumplings
- 120g Valtellina Cheeses Cream With "Bitto Pdo" Demetra
- 50g butter
- 40g bacon
- No. 1 fig
- To taste:
 - Vegetable stock Wiberg
 - Chamomile flowers

Method

- » In a pan, fry the butter with the julienned bacon, blend with light vegetable stock and add the chamomile flowers. Turn off the heat and tie with a knob of cold butter.
- » Cook the dumplings in plenty of salted water, drain and sauté in the prepared sauce.
- » Serve the dumplings on a hot plate with Valtellina cheeses cream underneath and complete with fresh figs.

VALTELLINA CHEESES CREAM WITH "BITTO PDO"	Code 01757/V	580ml Glass Jar
VEGETABLE STOCK WITH PINK PEPPER	Code W281116	1600ml Aroma Safe





all' "Aceto
Balsamico di
Modena IGP"



SALMON SLICE IN SAFFRON SAUCE, PEPPERS AND CUTTLEFISH INK WITH ONIONS CAMELIZED WITH BALSAMIC VINEGAR

Ingredients for 4 people

- 600g salmon fillet
- 100g Saffron Cream Demetra
- 30g Peppers Cream Demetra
- 10g cuttlefish ink
- 100g Sweet-Hot Onion Sauce Demetra
- 7g Fish Del Mare Wiberg
- To taste:
- Extra virgin olive oil Demetra

Method

- 】 Remove the skin and the thorns from the salmon and obtain four equal slices.
- 】 In a mixer glass, blend the saffron cream and place in a bottle.
- 】 Prepare the peppers cream by blending the cream with water and extra virgin olive oil, until it reaches the desired consistency and place in a bottle.
- 】 Pour the cuttlefish ink into a bottle and emulsify with extra virgin olive oil.
- 】 Keep the bottles in a bain-marie with water temperatures at forty-five degrees.
- 】 Cook the salmon fillets flavoured with aromatic salt in the oven at 160 degrees until the desired cooking is reached.
- 】 Arrange the fillets on a net and frost with the three sauces.
- 】 Serve in a hot dish and pair with the onion sauce. Garnish with fresh basil.

SAFFRON CREAM	Code 01684	580ml Glass Jar
PEPPERS CREAM	Code 01764	580ml Glass Jar
SWEET-HOT ONION SAUCE	Code 00160	370ml Glass Jar
FISH DEL MARE, SEASONING MIX WITH SEA SALT	Code W285997	1200ml Aroma Safe

TURBOT SALTINBOCCA, SOUP OF SAN MARZANO TOMATOES, POTATOES AND OLIVES

Ingredients for 4 people

- No.1 turbot
- No.1 spring onion
- No.1 carrot
- No.1 potato
- 800g San Marzano Tomato of Agro Sarnese-Nocerino Dop Demetra
- 50g sliced bacon
- To taste:
- Pitted black olives Demetra
- Extra virgin olive oil Demetra
- Fine pink salt Wiberg
- Sage, freeze-dried Wiberg

Method

- 】 Clean the turbot and obtain four fillets, season with sage and wrap with bacon.
- 】 Coarsely cut the spring onion, carrot and potato and fry in a pan with extra virgin olive oil, add the San Marzano tomato and cook for about thirty minutes. Adjust salt.
- 】 In a pan, blanch the turbot fillets on both sides with a little oil, deglaze with white wine and leave to evaporate.
- 】 Add the olives, the previously prepared tomato and simmer gently for five minutes.
- 】 Serve on a hot plate and garnish with basil leaves.

SAN MARZANO TOMATO OF AGRO SARNESE-NO CERINO DOP	Code 02284	4/4 Can
PITTED BLACK OLIVES	Code 00471	1700ml Glass Jar
SAGE, FREEZE-DRIED	Code W278483	1200ml Aroma Safe



CABBAGE, RICOTTA CHEESE
AND CHESTNUTS WITH SPECK RAGÚ

Ingredients for 4 people

- 60g bechamel
- 250g ricotta cheese
- No. 8 cabbage leaves
- 80g Parmesan cheese
- No.8 Chestnuts in syrup Demetra
- 250g Speck Ragú Demetra
- To taste:
- Peppercorn Cuvée Wiberg

Method

- » Cook the cabbage leaves in plenty of salted water for a few minutes and cool in water and ice. Dry well and with the help of a pastry cutter obtain two discs from each leaf.
- » Work the ricotta cheese with Parmesan cheese, pepper and the sliced chestnuts.
- » Fill the cabbage discs with the filling and close into a ball.
- » Place in a buttered pan with the speck ragú on the bottom, cover with bechamel, cover with aluminium foil and bake in the oven at 180 degrees for about twenty minutes.
- » Serve on a hot plate and garnish to taste with chestnuts and edible flowers.

CHESTNUTS IN SYRUP	Code 01780	580ml Glass Jar
SPECK RAGÚ	Code 03152	Pouch 700
PEPPERCORN CUVÉE, SPICE MIXTURE COARSE	Code W221128	470ml Aroma Safe



MACKEREL FILLET
WITH ALMOND CRUMBLE,
CAPERS AND BEETROOT SAUCE

Ingredients for 4 people

- No.2 mackerel
- No.4 slices of sandwich bread
- No.30 Salted Rock Capers Demetra
- 80g Avola Almonds Pesto Demetra
- 100g Sliced Red Beetroot al Naturale Demetra
- 20g Wild Garlic Oil Wiberg
- 10g Orange Pepper Wiberg
- To taste:
- Extra virgin olive oil Demetra
- Dill, freeze-dried Wiberg
- Fresh parsley

Method

- » Desalinate the rock capers and leave them in the water for twenty-four hours.
- » In a pan, bake the diced bread with wild garlic oil, until crispy. Cool and blend with capers, parsley leaves and Avola almonds pesto.
- » Blend the beetroot with extra virgin olive oil and salt until it reaches the desired consistency. Pour into a bottle.
- » Place the mackerel fillets in a vacuum bag with extra virgin olive oil, dill and orange pepper. Cook at 52 degrees for 12 minutes and cool rapidly.
- » Brown the fillet in a pan only on the skin side until it reaches the desired temperature.
- » Create a design on the plate with the beet sauce, lay the mackerel, cover with the crumble, and complete the dish with the Avola almonds pesto.



SALTED ROCK CAPERS	Code 04017	1Kg Plastic Jar
AVOLA ALMONDS PESTO	Code 01794	580ml Glass Jar
SLICED RED BEETROOT AL NATURALE	Code 01186	3/1 Can
WILD GARLIC OIL	Code W152400	Glass Bottle
ORANGE PEPPER, AROMATIC MIX	Code W207718	1200ml Aroma Safe
DILL, FREEZE-DRIED	Code W234667	1200ml Aroma Safe

PIZZA WITH CHIANINA RAGÙ, FIOR DI LATTE MOZZARELLA AND PUMPKIN

Ingredients for 1 pizza

- 80g Fior di latte mozzarella
- 30g Pumpkin Cream Demetra
- 80g Chianina Beef Ragù Demetra
- 30g Mixed Vegetables for "Soffritto" Demetra

To taste:

- Tomato flakes Wiberg
- Fresh basil

Method

- » Stuff the pizza base with pumpkin cream, fior di latte mozzarella, Chianina ragù, mix vegetables and cook in the oven.
- » Once cooked, garnish with tomato flakes and fresh basil.

PUMPKIN CREAM	Code 01761	580ml Glass Jar
CHIANINA BEEF RAGÙ	Code 03180	Pouch 700
MIXED VEGETABLES FOR "SOFFRITTO"	Code 01683	580ml Glass Jar
TOMATO FLAKES	Code W203734	470ml Aroma Safe



PIZZA WITH PEA CREAM, CUTTLEFISH AND RED DATTERINO TOMATOES

Ingredients for 1 pizza

- 50g Whole Peeled Red Datterino Tomatoes Demetra
- 50g frozen peas
- 70g fior di latte mozzarella
- 50g small cuttlefish

To taste:

- Extra virgin olive oil Demetra
- Chives Wiberg
- Thyme Wiberg
- Lemon pepper Wiberg
- Salt and pepper

Method

- » Cook the peas in salted water for four minutes, drain and cool in ice water and blend them with extra virgin olive oil and season with salt and pepper.
- » Cut the cuttlefish into slices and sauté in a hot pan with extra virgin olive oil for about thirty seconds. Season with chives and thyme.
- » Stuff the pizza base with the pea cream, fior di latte mozzarella, red datterino tomatoes and cook in the oven.
- » Once cooked, complete with the cuttlefish slices and lemon pepper.

WHOLE PEELED RED DATTERINO TOMATOES IN TOMATO JUICE	Code 02286	4/4 Can
CHIVES, FREEZE-DRIED	Code W214135	1200ml Aroma Safe
THYME, FREEZE-DRIED	Code W108809	1200ml Aroma Safe
LEMON PEPPER, AROMATIC MIX	Code W213013	1200ml Aroma Safe



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