

APPUNTI DI

GUSTO



Stories

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GOURMET SUMMER





SUCKLING PORK CARPACCIO WITH ROASTED ARTICHOKE HEARTS AND SZECHUAN PEPPER SAUCE



Ingredients for 4 people

- 320g pork loin
- 4 g Steak Pepper, Seasoning Mix Wiberg
- No. 4 Roasted Artichoke Hearts Demetra
- 4 g Orange Pepper, Aromatic Mix Wiberg
- 80g Extra-Virgin Olive Oil Demetra
- To taste: Szechuan Pepper, Whole, Wiberg

Method

- › Massage the pork loin with the two pepper blends and extra-virgin olive oil. Place in a vacuum-seal bag and leave to marinate in the refrigerator for 12 hours.
- › Cook sous-vide in a water bath at a controlled temperature of 60°C (140°F) for 5 hours. Cool down quickly, then blast chill. Let rest in the refrigerator for at least 24 hours.
- › Using a food processor, blend the szechuan pepper with extra-virgin olive oil and orange pepper until the desired flavour is achieved. Transfer to a squeeze bottle and set aside.
- › Thinly slice the pork and arrange it on a flat serving plate. Open the roasted artichoke hearts and place it in the centre of the plate.
- › Drizzle with the szechuan pepper sauce and garnish with fresh basil leaves.

ROASTED ARTICHOKE HEARTS	Code 01177	3/1 Can
EXTRA-VIRGIN OLIVE OIL	Code 02260	Glass Bottle
STEAK PEPPER, SEASONING MIX	Code W202164	1200ml Aroma Safe
ORANGE PEPPER, AROMATIC MIX	Code W207718	1200ml Aroma Safe
SZECHUAN PEPPER, WHOLE	Code W265290	470ml Aroma Safe

VEGETARIAN TARTARE



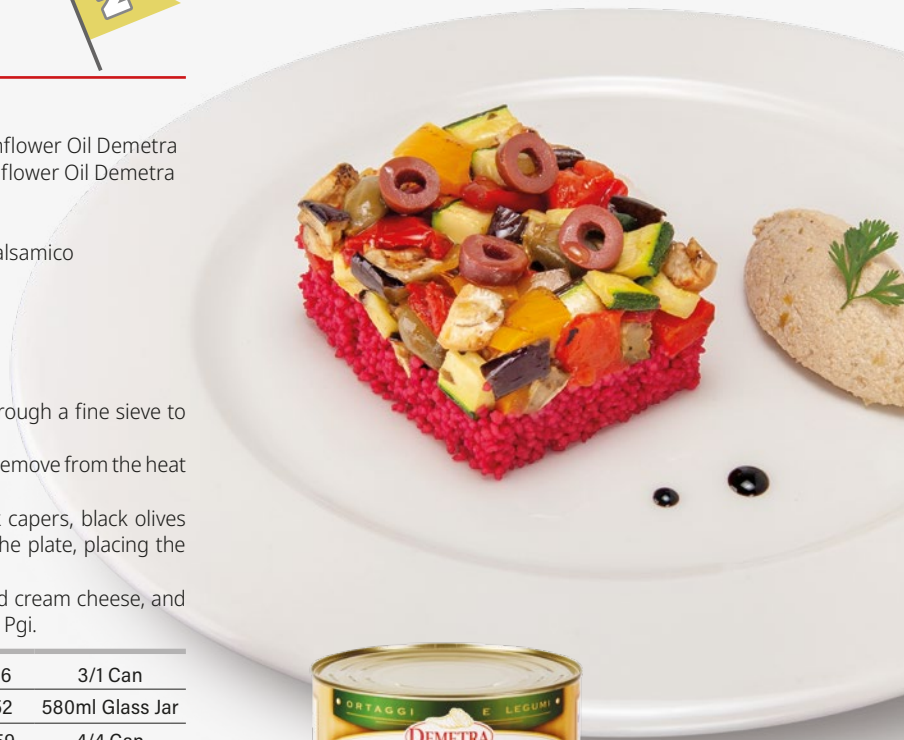
Ingredients for 4 people

- 160g couscous
- 50g cream cheese
- 160g Sliced Red Beetroot al Naturale Demetra
- 100g Artichokes Cream Demetra
- 30g Roasted Peppers Demetra
- 10g Dried Tomato Fillets in Sunflower Oil Demetra
- 30g Grilled Aubergines in Sunflower Oil Demetra
- 30g Grilled Courgettes in Sunflower Oil Demetra
- Salted Rock Capers Demetra
- Sliced Black Olives Demetra
- Crema Di Aceto With Aceto Balsamico Di Modena Pgi Wiberg
- To taste: salt and pepper

Method

- › Blend the red beetroot al naturale with a little water, then strain through a fine sieve to obtain 160g of beetroot juice.
- › Bring the beetroot juice to a boil, season with salt, add the couscous, remove from the heat and fluff with a fork, adding a drizzle of olive oil.
- › Dice the grilled vegetables and combine them with the salted rock capers, black olives and dried tomato fillets. Using a ring mould, shape the mixture on the plate, placing the couscous as the base.
- › Serve the salad with a mousse made from the artichokes cream and cream cheese, and finish with a garnish of crema di aceto with aceto balsamico di Modena Pgi.

SLICED RED BEETROOT AL NATURALE	Code 01186	3/1 Can
ARTICHOQUES CREAM	Code 01752	580ml Glass Jar
ROASTED PEPPERS	Code 02259	4/4 Can
DRIED TOMATO FILLETS IN SUNFLOWER OIL	Code 02529	Pouch 1500
GRILLED AUBERGINES IN SUNFLOWER OIL	Code 02234	4/4 Can
GRILLED COURGETTES IN SUNFLOWER OIL	Code 02240	4/4 Can
SALTED ROCK CAPERS	Code 04017	1Kg Plastic Jar
SLICED BLACK OLIVES	Code 01134	3/1 Can
CREMA DI ACETO WITH ACETO BALSAMICO DI MODENA PGI	Code W155372	Squeeze Bottle





MEZZE MANICHE WITH CARBONARA, COURGETTES AND GUANCIALE



Ingredients for 4 people

- 320g mezza maniche pasta
- 100g guanciale
- 200g courgettes
- 160g Crem-A-Poche Carbonara Demetra
- To taste: Lemon Pepper, Aromatic Mix Wiberg

Method

- » Using a mandoline, slice the courgettes into very thin rounds. Deep-fry in oil at 170°C (338°F) until golden, fully cooked and crisp.
- » Cook the guanciale strips in a frying pan without added fat, until crisp. Remove from the heat and set aside.
- » Cook the mezza maniche pasta in plenty of salted boiling water. Drain al dente and transfer to the pan. Add the crem-a-poche carbonara and some of the cooking water. Toss over gentle heat for a few minutes until the sauce is creamy and well combined.
- » Serve in a preheated dish and finish with the crispy fried courgettes.
- » Complete the dish with a sprinkle of lemon pepper to add a fresh note.



CREM-A-POCHE CARBONARA	Code 04209	Piping Bag 600
LEMON PEPPER, AROMATIC MIX	Code W213013	1200ml Aroma Safe

RAW TUNA TASTING WITH SEVEN FLAVOURS



Ingredients for 4 people

- 360g dried pasta
- 140g fresh tuna
- 90g Halved Mid-Dried Red Cherry Tomatoes Demetra
- 90g Yellow Mid-Dried Cherry Tomatoes In Sunflower Oil Demetra
- 60g Pitted "Taggiasche" Olives In Extra Virgin Olive Oil Demetra
- To taste: Extra-Virgin Olive Oil Demetra
- To taste: Himalayan Salt Pure Wiberg
- To taste: Shichimi Togarashi Wiberg
- To taste: Mint, Dried Wiberg
- To taste: basil

Method

- » In a bowl, combine the diced tuna, cherry tomatoes and pitted "taggiasche" olives. Season with extra-virgin olive oil, shichimi togarashi, mint and himalayan salt.
- » Let rest in the refrigerator for a few minutes.
- » Cook the pasta in plenty of salted boiling water, drain and toss with the raw tuna.
- » Serve and finish with fresh basil.



HALVED MID-DRIED RED CHERRY TOMATOES	Code 01469	4/4 Can
YELLOW MID-DRIED CHERRY TOMATOES IN SUNFLOWER OIL	Code 01460	4/4 Can
PITTED "TAGGIASCHE" OLIVES IN EXTRA VIRGIN OLIVE OIL	Code 02288	4/4 Can
EXTRA-VIRGIN OLIVE OIL	Code 02260	Glass Bottle 500ml
HIMALAYAN SALT PURE	Code W152660	1200ml Aroma Safe
SHICHIMI TOGARASHI	Code W265321	470ml Aroma Safe
MINT, DRIED	Code W300673	470ml Aroma Safe





CHICKEN SALAD WITH BREAD CROSTINI AND WALNUTS PESTO



Ingredients for 4 people

- 1 chicken breast
- 50g baby mixed salad leaves
- 50g iceberg lettuce
- 50g Parmesan shavings
- 60g bread crostini
- 50g Walnuts Pesto Demetra
- To taste: Sea Salt Flakes Wiberg
- To taste: Black Pepper, Ground Wiberg
- To taste: Walnut Oil Wiberg
- To taste: walnut kernels
- To taste: celery

Method

» Arrange the salad leaves on a serving plate. Place the roasted chicken breast on top and garnish with the remaining ingredients.

» In a separate bowl, mix the walnuts pesto with the walnut oil. Dress the salad with the mixture just before serving.

WALNUTS PESTO	Code 01696	580ml Glass Jar
SEA SALT FLAKES	Code W196155	470ml Aroma Safe
BLACK PEPPER, GROUND	Code W285996	1200ml Aroma Safe
WALNUT OIL	Code W108940	Glass Bottle 500ml

NOUGAT SEMIFREDDO WITH MORELLO CHERRIES AND COFFEE CRUMBLE



Ingredients for 14 desserts

- 1L fresh whipping cream
- 100g butter
- 100g plain flour (00 flour)
- 80g sugar
- 100g almond flour
- 1 pouch of Semifreddo Mix-Neutral Base Demetra
- 150g Torroncino Cream Demetra
- 14 Pitted Morello Cherries Demetra
- To taste: Ground Cardamom Wiberg
- To taste: Freeze-dried coffee

Method

» To prepare the coffee crumble, quickly mix together the plain flour, almond flour, freeze-dried coffee, sugar and cold butter.

» Bake at 180°C (356°F) for about 15 minutes.

» Whip the cream together with the semifreddo mix-neutral base until the desired texture is achieved.

» Flavour with the torroncino cream.

» Pour the obtained semifreddo into the desired moulds and freeze for at least 3 hours.

» Serve the semifreddo topped with the ground cardamom-scented morello cherries in syrup and finish with the coffee crumble.

SEMIFREDDO MIX-NEUTRAL BASE	Code 03783/D	Box
TORRONCINO CREAM	Code 03726	1Kg Plastic Jar
PITTED MORELLO CHERRIES	Code 01458	4/4 Can
GROUND CARDAMOM	Code W257619	470ml Aroma Safe



PIZZA MARINARA



Ingredients for 1 pizza

- 50g Pasta Sauce "Marinara" Demetra
- 40g Crushed Tomatoes "Polpapizza" Demetra
- 7 Cantabrian Sea Anchovies Fillets in Olive Oil Demetra
- To taste: Extra-Virgin Olive Oil Demetra
- To taste: Salted Rock Capers Demetra
- To taste: Oregano, Dried Wiberg
- To taste: Sliced Garlic Wiberg

Method

- › Spread the pizza base with a mixture of the pasta sauce "marinara" and crushed tomatoes "polpapizza". Top with sliced garlic and desalted salted rock capers, then bake in the oven.
- › Once baked, finish with the cantabrian sea anchovies fillets in olive oil, oregano dried and a drizzle of extra virgin olive oil.

PASTA SAUCE "MARINARA"	Code 05007	Pouch 1000
CRUSHED TOMATOES "POLPAPIZZA"	Code 01219	3/1 Can
CANTABRIAN SEA ANCHOVIES FILLETS IN OLIVE OIL	Code 01073/CA	720ml Rect. Can
EXTRA-VIRGIN OLIVE OIL	Code 02260	Glass Bottle 500ml
SALTED ROCK CAPERS	Code 04017	1Kg Plastic Jar
OREGANO, DRIED	Code W286001	1200ml Aroma Safe
SLICED GARLIC	Code W108820	1200ml Aroma Safe



TUNA-STYLE FOCACCIA WITH PORK LOIN AND CHERRY TOMATOES



Ingredients for 1 focaccia

- 200g pork loin
- 70g fiordilatte mozzarella
- 50g Crem-A-Poche Tuna Demetra
- 20g Extra-Virgin Olive Oil Demetra
- To taste: Mid-Dried Small Tomatoes "Gourmet" In Sunflower Oil Demetra
- To taste: Yellow Mid-Dried Cherry Tomatoes in Sunflower Oil Demetra
- To taste: Capers in Wine Vinegar Demetra
- To taste: Steak Pepper, Seasoning Mix Wiberg
- To taste: Orange Pepper, Aromatic Mix Wiberg

Method

- › Season the pork loin with the spices and extra-virgin olive oil. Vacuum-seal and cook sous-vide at 63°C (145°F) for 2 or 3 hours, depending on the size of the cut.
- › Bake the focaccia in the oven with the fiordilatte mozzarella.
- › Once baked, top with thinly sliced pork loin, the creamy crem-a poche tuna, cherry and small tomatoes and capers in wine vinegar.
- › Garnish with marjoram leaves.

CREM-A-POCHE TUNA	Code 04208	Piping Bag 600
EXTRA-VIRGIN OLIVE OIL	Code 02260	Glass Bottle 500ml
MID-DRIED SMALL TOMATOES "GOURMET" IN SUNFLOWER OIL	Code 00977	4/4 Can
YELLOW MID-DRIED CHERRY TOMATOES IN SUNFLOWER OIL	Code 01460	4/4 Can
CAPERS IN WINE VINEGAR	Code 00600	1000ml Glass Jar
STEAK PEPPER, SEASONING MIX	Code W202164	1200ml Aroma Safe
ORANGE PEPPER, AROMATIC MIX	Code W207718	1200ml Aroma Safe





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