

VENETIAN FRICO

WITH 20 MONTHS SEASONED PROSCIUTTO SAN DANIELE

INGREDIENTS *(for 2 ppl)*

- 1 small onion, or shallot
- 200gr sliced potato
- 150gr Montasio Cheese DOP
- Pinch of salt
- Pinch of black pepper
- Pinch of ground nutmeg
- Prosciutto San Daniele DOP



Gather all your ingredients and have them ready to go: potatoes, onion, Montasio cheese (grated or shaved), olive oil, pepper and a dash of nutmeg.

Peel the potatoes and onions and slice thinly to about 1/8 inch thick. I like to use my Mandolin slicer.

Heat a skillet on medium and add the olive oil.

Once the oil is hot add the potato slices and cook for about 5-7 minutes turning frequently. Some may start to brown but that is OK, just keep turning them from the bottom to top.

Add the onions and turn them in to combine then continue cooking until the onions are soft and translucent.

Add the Montasio cheese little by little at a time and continue to turn to combine.

Once combined allow to cook and check the bottom to see if it has turned golden brown.

Once it is nicely sautéed you can flip the entire pie over on a plate and slip back into the pan to brown the other side. If you have a tandem pan just flip it over and cook the other side. Get the other pan hot first before flipping.

Once both sides are nicely sautéed and the potatoes are soft in the middle it is done.

You can check for doneness with a fork to see if the potatoes are soft.

Decorate the plate with pre-sliced 20 months seasoned Prosciutto San Daniele.

RISOTTO

WITH SAFFRON AND ASPARAGUS

INGREDIENTS *(for 2 ppl)*

For the broth:

- Vegetable Bouillon
- Salt
- 1 Carrot
- 1 Onion

For the risotto:

- 200gr of Carnaroli rice DOP
- 1 envelope of Saffron DOP
- 1 bunch of Asparagus
- ½ cup white wine
- ½ cup Grana Padano, grated DOP
- Celery
- ½ medium onion, finely chopped
- 1 tablespoon butter
- Extra Virgin Olive Oil DOP
- Sea salt
- freshly ground black pepper



To prepare the broth, firstly cut the onion and carrot in half and combine all of the ingredients in a pot. Cover with cold water, and bring to boil. Season the broth with salt, and keep the pot simmering while preparing the risotto.

In a medium saucepan, heat about 2 tablespoons of the Extra Virgin olive Oil, over medium-high heat, and add the onion, sautéing until it becomes soft and translucent.

Add the rice to the pan, and toast it, stirring constantly, until it becomes fragrant.

Add 1 ladleful of the broth, stirring until all of the liquid has been absorbed.

Using a wooden spoon, collect all of the grains from the sides of the pot, and stir into the mixture so that the rice cooks evenly.

Continue adding 1 ladleful of the warm stock at a time, stirring constantly to ensure even cooking. Taste the rice before each addition of broth to gauge how close it is to being cooked and to adjust the seasoning with salt.

Put the whole bag of Saffron inside the pan and stir accordingly, then, combine with a small amount of the broth.

When the rice is al dente, stir the saffron-infused broth into the risotto. Season with salt, to taste. Remove the pot from the heat, and add the butter and Grana Padano. Stir until the ingredients are completely incorporated.

Serve the risotto into two warm bowls.

PANNA COTTA

WITH ORGANIC HEZELNUT SPREAD AND CORN FLOUR COOKIES

INGREDIENTS *(for 2 ppl)*

- 250 ml of heavy whipped cream
- 25 gr of sugar
- 1 small cup of vanilla
- 1 small jar of Nocciolata Rigoni
- 30 gr of Toasted hezelnuts
- 10 gr of gelatine



Pour the heavy cream in a pan and bring to boil.

Add the sugar, vanilla and gelatine. Blend the mixture with the whisk until the mixture becomes uniform.

As soon as it starts boiling once more, you add 1 small jar of Nocciolata Rigoni and the toasted hezelnuts

Remove the mixture from the cooking top and pour into the Panna Cotta mold.

Leave it to cool down in the refrigerator for 2 hours.

When you plate this dessert, crumble the cookies to make a bed under the Hazelnut Panna Cotta.

LOOK AT THE LABEL

Protected Designation of Origin (PDO)

Protected Designation of Origin (PDO) refers to the name of a geographical region or specific area that is recognized by official European Union rules to produce certain foods with special characteristics related to location.

In other words, to receive the PDO status, the entire product must be traditionally and entirely manufactured (prepared, processed and produced) within the specific region and thus acquire unique properties.



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Protected Geographical Indication (PGI) identifies an agricultural product, raw or processed, whose quality, reputation or other characteristics are linked to its geographical origin.

In particular, the PGI label applies to agricultural, agro-food and wines.

