

“Halzenut biscuits”



INGREDIENTS:

- 1,100 kg flour
- 500 g honey
- 250 gr sugar
- 15 g bicarbonate
- 500 g hazelnuts, toasted and peeled
- 2 mandarins (peel and juice)

METHOD

Sift the flour and make a little volcano with a crater in the middle. Add the ingredients and the diced mandarin peel, Combine until the dough is homogeneous, sticky but not too hard. Divide the dough into two or three portions and place onto the baking sheet covered with paper and slightly crush. Bake in the preheated oven at 160° for 35 minutes until surface is golden. Remove from the oven and using a serrated knife, cut into slices about 1/2 inch thick. Arrange the cookies on the baking sheet cut side up and bake for another 10 minutes until lightly toasted and dry. Let cool on a rack. Serve them accompanied with a good “Passito”.

“STRACCIATELLA” IN BROTH



INGREDIENTS

For 4 people

- 1 l of chicken broth
- 4 eggs
- 80 gr of Parmesan
- Salt

METHOD

Put eggs in the bowl with parmesan cheese, salt and nutmeg and beat while mixing all the ingredients. Put the chicken or meat stock in a pot on the fire and bring it to a boil. Then pour the egg beat all at once into the boiling broth. Stir with a whip for a couple of minutes until the eggs and parmesan cheese make up.

LASAGNA

INGREDIENTS

- 1 medium carrot
- 1 large onion
- 1 celery stalk
- 300 gr of beef meat, minced
- 200 gr of sausage meat, minced
- 1/2 glass of red wine
- olive oil
- 400 gr of tomato sauce
- 500 ml of milk
- 50 gr of butter
- 50 gr of flour
- 6 fresh lasagna sheets
- 4 table spoons of parmesan cheese, grated
- salt
- bay leaf



METHOD

Ragù sauce: heat 3 spoons of olive oil in a large saucepan on a medium heat. Add carrot, onion and celery finely chopped. Stir for around 15 minutes. Add the two types of meat, earlier minced, and pour the wine and mix until the alcohol is evaporated. Add the tomato sauce, a glass of water, a pinch of salt and two bay leaves. Cook on low heat for 2 hours with lid. Stir occasionally.

Béchamel: melt butter in a pan over medium heat. Add flour and stir until the mixture becomes like a cream. Pour in very warm milk and whisk vigorously until you have a smooth white sauce. Bring the sauce to a boil and cook for 10 minutes.

Assembly: spread three spoons of ragù into the bottom of a earthenware ovenproof dish. Follow with a layer of lasagne sheets, add a third of your ragù and a third of béchamel. Repeat the process (sheets, ragù and béchamel) two more time and top with grated parmesan. Preheat oven to 200°C. Bake the lasagne for 20 minutes. Leave the dish 20 minutes before serving.

BAKED LAMB WITH POTATOES, GARLIC AND ROSEMARY

INGREDIENTS



INGREDIENTS

- 2 Loin lamb chops, trimmed
- 1 kg of potatoes
- rosemary
- Small clove of garlic
- Olive oil
- Salt and freshly milled black pepper

METHOD

First of all peel the potatoes and cut them into small cubes, next peel the garlic. Now place gratin dish on a high heat and heat the oil in it.

As soon as it's hot add the cubes of potatoes, the chopped garlic and toss them around in the hot oil.

Then make two spaces amongst the potatoes and sit the lamb chops in them.

Sprinkle half the rosemary over the chops and the rest over the potatoes.

Season everything with salt and pepper, then transfer the gratin dish in the oven to bake (uncovered) for about 25 minutes.

Then serve the chops with the potatoes.