



TOR DE' FALCHI®

PATRIMONIO CULTURALE DEL VINO
PASSIONE DALLA PUGLIA

PROGETTO ABBINAMENTO VINI

Line A : Divine aperitifs

Tapas & Suprematism

Appetizers & Santaloja

Line B :

WINE COCKTAILS & SPARKLING

Santaloja's Bellini

Santaloja Fizz

Moscato's cocktail

Suprematism Kir

Rossini-basil frozen

Williams Escape

Russian Red dream

Line C : SUPREMATISM BEST WINE MATCHING FOR SUSHI

- ❖ **Violet shrimp of gallipoli and artichokes of s. Ferdinando**
- ❖ **Baccala sauce, salted olive caviar and toasted pine nuts**
- ❖ **Cannellini, octopus and dried tomatoes**
- ❖ **Sardinian beccafico with mint oil**
- ❖ **Lemon mackerel on onion flavored Apulian calzone**
- ❖ **Fritter of bianchetti on scapece gallipolina**

SANTALOJA & CRUDITÉS DE POISSON

- ❖ **Caviar and lime oysters**
- ❖ **White shrimps and olive oil**
- ❖ **Anchovies with pink pepper**

Line D : WINE & FOOD EXCELLENCE



- ❖ **Hot-cold pheasant breast on puntarelle and artichoke salad**
- ❖ **Fregola with chicken sauce and black chickpeas with rosemary flowers**
- ❖ **Burnt wheat noodles with white shrimps and Murgian asparagine**
- ❖ **Millefoglie of peach marinated with citrus fruits, soufflé of prawns and aubergine below.**
- ❖ **Priest hat cut, Trojan black glaze and toasted sesame,**
- ❖ **asparagus flan and pommes Florentine.**
- ❖ **Little-pie ricotta and cherry poche with pink pepper.**



DIVINE APERITIFS

Tapas & Suprematism



Appetizers & Santaloja


TAPAS & SUPREMATISM


| ZUCCHINI AND MINT FRITTATINA WITH RICOTTA MOUSSE | INGREDIENTS X 10 PAX | PROCEDURE |
|---|---|---|
|  | <ul style="list-style-type: none"> - Eggs No. 6 - Courgettes No. 2 - Fresh mint 1 bunch - Ricotta vaccine 250 g - Parmigiano Regg. G 100 - Oil e.v.o. of 1 - Salt and pepper q.b. | <ul style="list-style-type: none"> - -break the eggs into a mutton and mix them with Parmesan, a little salt, pepper and minced fresh mint; - Peel the courgettes and slice them into julienne strips, chop them in brunoise and add them to the egg mixture; - Heat in the oven to 200 °C on a rectangular pan greased with oil, then pour the mixture into the hot pan and bake in the oven for 6-7 minutes. - -Dilute the ricotta with a little E.V.O. oil and white pepper; - - cut the omelette into cubes and garnish with the ricotta mousse and mint leaves. |
| BANANA BALLS IN CHILY SAUCE | INGREDIENTS X 10 PAX | PROCEDURE |
|  | <ul style="list-style-type: none"> - bananas No. 2 - potato starch g. 100 - egg white n. 2 - peanut seed oil 0,5 lt - parmigiano Regg. g. 100 - turmeric or saffron 1 sachet - lime n. 2 - red peppers No. 2 - coppery tomatoes n. 4 - chili (or jalapenos) - fresh mint 1 bunch - E.V.O. oil of 1 - salt and pepper q.b. | <ul style="list-style-type: none"> - mash the bananas with the potato masher in a mutton; - obtain zest from the lime rind and recover the juice in a glass; - Mix the pulp of the bananas with half the juice of the lime, the egg whites, the grated parmesan, the potato starch, the turmeric and salt and pepper. - Cut both peppers and tomatoes into coarse pieces, put them to stew with a little water, the remaining lime juice and chili; - Once all is cooked, mix adding a little starch, mint leaves and a little salt, until you get a thick and velvety sauce; - With two tablespoons, get chenelle from the mixture of bananas and immerse them in boiling oil, until fully cooked; - Serve the banana balls hot and crunchy accompanied by chily sauce. |

| ZUCCHINI ROLL WITH PRAWNS, RICOTTA AND LIME | INGREDIENTS X 10 PAX | PROCEDURE |
|--|--|---|
|  <p>A photograph showing three zucchini rolls on a dark plate. One roll is on a wooden skewer with a prawn on top. There are small bowls of sauce and a stack of fried items next to it.</p> | <ul style="list-style-type: none"> - Courgettes no. 3 - Ricotta vaccina g. 200 - Shrimps 31/40 g. 250 - Fresh mint 1 bunch - Salt and pepper q.b. - Olive oil e.v.o. dl 1 - Egg white No. 1 - Seeds of sesame q.b. | <ul style="list-style-type: none"> - Thinly slice the zucchini lengthways; - Lay them in a baking tray with baking paper, salt them slightly and sprinkle with a little oil; bake at 180-strong C for a few minutes; - Dilute the ricotta with a drop of oil, a little salt and pepper; - Shell the shrimps leaving the tail, then pass them in the egg white and then in the sesame; - Roll out the zucchini, sprinkle with ricotta and lay the shrimp in the center, then wrap the whole; - Bake at 160 °C for 10 min. and serve hot. |
| CROUTONS WITH SHRIMPS AND AVOCADOS | INGREDIENTS X 10 PAX | PROCEDURE |
|  <p>A photograph of a white rectangular plate featuring a crouton topped with a piece of avocado and a large, cooked shrimp.</p> | <ul style="list-style-type: none"> - Baguette No. 1 - Avocado n. 1 - Prawns of Gallipoli g. 200 - Salt and pepper q.b. - Olive oil e.v.o. dl 1 - Ricotta vaccine g 250 - Lime No. 2 - Red peppers No. 1 | <ul style="list-style-type: none"> - Slice the baguette in many croutons and brown them in the oven; - shell the Gallipoli prawns and marinate them lightly with juice and lime zeste; - Clean the avocado and cut it into small pieces and season with pepper and oil e.v.o. - Dilute the ricotta with a drop of oil, a little salt and pepper; - With a sac-à-poche form a rosette of ricotta on each crouton and lay a shrimp and a piece of avocado; - Garnish the crouton with a small rhombus of red pepper. |

APPETIZERS & SANTALOJA

| BACON AND SMOKED SCAMORZA SALTED BABA | INGREDIENTS X 10 PAX | PROCEDURE |
|---|--|--|
|  | <ul style="list-style-type: none"> - Flour "00" g. 300 - potatoes g. 150 - uht milk g. 150 - eggs g. 180 (n.3 eggs) - parmigiano Regg. g. 100 - oil e.v.o. g. 45 - brewer's yeast g. 15 - salt g. 5 - bacon g. 200 - smoked scamorza g. 200 | <ul style="list-style-type: none"> - Boil the potatoes, peel them and mash them in a bowl ; - add flour and crumbled yeast; - pour lukewarm milk and knead; - complete the dough by adding the Parmesan cheese, eggs, a pinch of salt and only at the end, to the dough, add the oil e.v.o. - Chop the bacon and smoked scamorza and add them to the dough; - Divide the dough inside the moulds for well buttered baba and leave it to rise in a wet place at a temperature of about 28 °C. C. - When the dough has tripled in volume, bake at 200 °C for 10 minutes. Serve hot. |
| MINI ASIAGO SALTED MUFFINS AND SPECK | INGREDIENTS X 10 PAX | PROCEDURE |
|  | <ul style="list-style-type: none"> - Flour "00" g. 250 - ricotta vaccina g. 250 - egg yolks g. 100 (n. 3) - fresh cream g. 200 - parmigiano Regg. g. 100 - baking soda g. 10 - salt g. 5 - butter g. 50 - speck g. 50 - asiago g. 60 | <ul style="list-style-type: none"> - Chop the asiago and speck at brunoise; - sift the ricotta cheese; - mix all INGREDIENTS in a bowl; - with the help of a sac-à-poche subdivide the mixture into muffin cups; - Bake at 160 % C for 20/25 minutes. - Serve lukewarm and decorate on the surface to taste. |

| MINI SANDWICH WITH MARTINAFRANCA, CACIOCAVALLO PODOLICO CHEESE AND NOVELLE BEANS | INGREDIENTS X 10 PAX | PROCEDURE |
|---|--|---|
|  | <ul style="list-style-type: none"> - Flour type "0" g. 500 - butter g. 75 - milk uht dl 1 - brewer's yeast g. 20 - granulated sugar or (malt syrup) g. 20 - water dl 1 - salt up g. 10 - egg n. 1 - sesame seeds and poppy q.b. - caciocavallo Podolico g. 200 - capocollo of Martinafranca g. 200 - fresh broad beans g. 100 | <ul style="list-style-type: none"> - Make a dough with flour "0", warm water, milk, malt syrup or sugar and brewer's yeast and leave to stand for 15 minutes; - then add to the dough an egg and salt; - only at the end to formed dough add the butter to ointment a little at a time. - Obtained a soft and smooth dough, leave it to aim for 10 min. after which break it into many small balls of 20/25g each, arrange them in the baking trays, cover with film and put to rise in a wet place at about 28³ C. - When the balls have doubled in volume, brush with beaten egg and sprinkle with poppy or sesame seeds; - Bake at 200 °C for 15 minutes; - Fill the mini-sandwiches with a slice of capocollo of Martinafranca, a slice of caciocavallo and some fresh favetta shelled. |

| FOCACCIA BIANCA WITH POTATOES AND ROSEMARY | INGREDIENTS X 10 PAX | PROCEDURE |
|---|---|--|
|  | <ul style="list-style-type: none"> - flour "0" g. 500 - potatoes g. 350 - brewer's yeast g. 10 - granulated sugar g. 10 - Oil e.v.o. of 1 - salt up g. 10 - water dl 1,5 - fresh rosemary 1 bunch | <ul style="list-style-type: none"> - boil the potatoes starting from cold water, peel and crush them in a bowl; - mix the flour with 50 g of boiled potato, the yeast dissolved in water with a little sugar; - When the dough is formed add the salt and finally the oil e.v.o. - Roll out the dough in an oil-greased baking tray and leave to cook for 15 min. - prick the dough on the surface, season with fresh rosemary, crumbled boiled potatoes and salt; - Allow to double the focaccia in the baking sheet, then sprinkle with oil e.v.o. before baking at 200 °C for 15 min. <ul style="list-style-type: none"> o serve hot. |

WINE COCKTAILS & SPARKLING

Santaloja's Bellini

Santaloja Fizz

Moscato's cocktail


Suprematism Kir


Rossini-basil frozen


Williams Escape


Russian Red dream


| NAME OF THE COCKTAIL: | | Santaloja's Bellini |
|-----------------------|---|---|
| INGREDIENTS | INGREDIENT | |
| | 5 cl. peach nectar | |
| | 10 cl. dry muscat SANTALOJA to 8 season. C | |
| | | |
| | | |
| PREPARATION | <p><i>Blend the peach (yellow pulp) previously washed and peeled together with a few drops of lemon juice (antioxidant) and a little sugar.</i></p> <p><i>Then pour the smoothie thus obtained into the flute and fill with SANTALOJA dry Muscat very cold; mix and serve garnishing with a slice of peach.</i></p> | |
| DECORATION | Peach clove, mint leaves, lime peel. | |
| COMMENTS | <p><i>The BELLINI recipe was created by the famous barman Giuseppe Cipriani of the Harry's bar in Venice, on the occasion and in honor of the famous painter Giovanni Bellini, called the "Giambellino", to whom in 1948 an exhibition was dedicated in the Venetian city. Bellini is one of the most famous Italian pre dinner in the world and is one of the 60 cocktails encoded by the I.B.A.</i></p> |  |


| NAME OF THE COCKTAIL: | | Santaloja Fizz |
|-----------------------|--|---|
| INGREDIENTS | INGREDIENT | TYPOLGY: <i>Medium drink pre dinner, sparkling</i> |
| | 3 cl. orange juice | |
| | 8 cl. dry muscat SANTALOJA to 8 season. C | |
| | 4 cl. Tonic water | |
| | | |
| PREPARATION | <p><i>Prepare directly in the flute by pouring the freshly squeezed and filtered orange juice and add the SANTALOJA dry muscat well cold.</i></p> <p><i>Mix with the stirrer, add the tonic water with the siphon and decorate with ¼ orange slice on the edge of the glass and serve.</i></p> | |
| DECORATION | <i>1/4 slice of orange.</i> | |
| COMMENTS | <p><i>The original Buck's fizz, also called Mimosa, is an excellent aperitif cocktail that can also be served as a thirst quencher for all hours especially in the hot season. Given the low alcohol content, it is a cocktail very appreciated by women.</i></p> <p><i>Excellent if prepared with fresh orange juice, just pressed.</i></p> |  |

| NAME OF THE COCKTAIL: | | Moscato's cocktail |
|-----------------------|--|---|
| INGREDIENTS | INGREDIENT | TYPOLGY: <i>Medium drink pre dinner</i> |
| | 9 cl. Dry Muscat SANTALOJA 8 season. C | |
| | 1cl. Cognac or Brandy | |
| | Angostura (2 drops) | |
| | 1 lump of sugar | |
| | 1 slice of orange | |
| PREPARATION | <p><i>Put the orange in a sparkling cup or in a flûte; place on the orange slice the sugar cube soaked in two drops of angostura. Pour the Cognac and then fill with dry Moscato SANTALOJA well cold. Decorate by sliding the red cherry in the glass.</i></p> | |
| DECORATION | <i>½ orange slice and red cherry</i> | |
| COMMENTS | <p><i>This cocktail is inspired by the famous CHAMPAGNE COCKTAIL that was one of the most popular cocktails in the twenties and thirties in the most famous French locations, but still retains a role of great importance. When proposed it is still very much appreciated.</i></p> | |
| | |  |

| NAME OF THE COCKTAIL: | | Suprematism Kir |
|-----------------------|--|---|
| INGREDIENTS | UNGRATEFUL | TYPOLGY: <i>Aperitif Pre dinner</i> |
| | 9/10 vino rosè SUPREMATISM 8°C | |
| | 1/10 di crema di ribes nero (Crème de Cassis) | |
| | | |
| | | |
| PREPARATION | <i>Pour the SUPREMATISM rosé wine very cold (8 strong) into a flute, then drop a teaspoon of 1/10 Crème de Cassis tea on the bottom of the glass. Decorate with a blackberry or a bunch of red currant.</i> | |
| DECORATION | <i>1 or 2 blackberries or red currant.</i> | |
| COMMENTS | <i>Kir is an aperitif cocktail, made with white wine, generally 16% alcoholic. It is a cocktail certified by the International Bartenders Association. This cocktail has French origins and legend has it that it was Abbot Kir of Dijon who proposed this cocktail to guests, naturally using French wine. One of the INGREDIENTS is Crème de cassis (also called Cassis cream or Cassis de Dijon or Crème de cassis de Dijon), a French liqueur obtained by macerating blackcurrant in alcohol with the addition of sugar syrup.</i> |  |

| NAME OF THE COCKTAIL: | | Rossini-basil frozen |
|-----------------------|--|---|
| INGREDIENTS | INGREDIENT | TYPOLGY: Long drink frozen |
| | 5 cl. strawberry smoothie | |
| | 10 cl. dry muscat SANTALOJA to 8 season. C | |
| | 2-3 Leaves of basil | |
| | Juice of 1/2 lime | |
| | Pile ice | |
| PREPARATION | <p><i>Blend the previously washed strawberries together with 2 or 3 basil leaves, the juice of 1/2 lime (antioxidant) and plenty of ice pile. Then pour the smoothie thus obtained into the flute and fill with dry Moscato SANTALOJA very cold; mix with the stirrer and serve garnishing with basil leaves and 1/4 of lime slice.</i></p> | |
| DECORATION | <p><i>basil leaves, strawberry and 1/4 slice of lime.</i></p> | |
| COMMENTS | <p><i>This cocktail is inspired by the most famous Rossini cocktail. Rossini is a variation of the Bellini cocktail developed in the mid-twentieth century. It is usually prepared with fresh strawberry puree and prosecco. It is served in flute and has a fresh and refreshing taste.</i></p> <p><i>The name pays homage to the composer Gioachino Rossini.</i></p> | |
| | |  |

| NAME OF THE COCKTAIL: | | Williams Escape |
|-----------------------|---|---|
| INGREDIENTS | INGREDIENT | TYPOLGY: <i>Long drink Collins Type</i> |
| | 5 cl. Williams pear nectar | |
| | 10 cl. dry muscat SANTALOJA to 8 season. C | |
| | | |
| | | |
| PREPARATION | <p><i>Blend the pear previously washed and peeled together with a few drops of lemon juice (antioxidant).</i></p> <p><i>Then pour the smoothie thus obtained into the flute and fill with SANTALOJA dry Muscat very cold; mix and serve garnishing with a slice of peach.</i></p> | |
| DECORATION | Pear clove, and mint leaves. | |
| COMMENTS | |  |

| NAME OF THE COCKTAIL: | | Russian Red dream |
|-----------------------|---|---|
| INGREDIENTS | INGREDIENT | TPOLOGY: <i>Medium drink</i> <i>After - dinner</i> |
| | 5/10 rosé wine SUPREMATISMO 10 @C | |
| | 3/10 white vodka | |
| | 2/10 passion fruit pulp | |
| | | |
| PREPARATION | <p>Pour the pulp of passion fruits on the bottom of a tumbler, add the vodka and mix with the stirrer. Add ice pile and fill with rosé wine SUPREMATISM well cold. Decorate with a slice of orange.</p> | |
| DECORATION | <i>Slice of orange.</i> | |
| COMMENTS | <i>Excellent cocktail to enjoy after dinner. higher alcohol content, compensated by the intense aroma of passion fruits.</i> |  |

SUPREMATISM BEST WINE MATCHING FOR SUSHI

*sushi and Suprematism:
two cultures, two countries, two
emotions blending together perfectly*

**VIOLET SHRIMP FROM GALLIPOLI AND
ARTICHOKES FROM S. FERDINANDO**



**COD SAUCE, SALTED OLIVE CAVIAR AND
TOASTED PINE NUTS**



**CANNELLINI, OCTOPUS AND DRIED
TOMATOES**



BECCAFICO DI SARDA WITH MINT OIL

**LEMON MACKEREL ON ONION WITH APULIAN
CALZONE FLAVOUR**

**BIANCHETTI'S PANCAKE ON SCAPECE
GALLIPOLINA**

| VIOLET SHRIMP FROM GALLIPOLI AND ARTICHOKES FROM S. FERDINANDO | INGREDIENTS X 10 PAX | PROCEDURE |
|--|--|--|
|  | <ul style="list-style-type: none"> - Violet prawns from Gallipoli g. 300 - artichokes of St. Ferdinand n. 6 - E.V.O. oil of 1 - lemon n. 1 - salt and pepper q.b. | <p>Clean the artichokes and boil them in water acidulated with lemon juice and salt. Shell the shrimps and let them marinate a little with salt, pepper and oil. Cut the cooked artichokes into julienne strips and place them on the bottom of a cup, place a shrimp on top. Season with a few drops of lemon juice and a little oil.</p> |
| COD SAUCE, SALTED OLIVE CAVIAR AND TOASTED PINE NUTS | INGREDIENTS X 10 PAX | PROCEDURE |
|  | <ul style="list-style-type: none"> - wet cod g. 200 - potatoes with white paste g. 150 - whole milk dl 4 - salted black olives g. 50 - pine nuts g. 50 - E.V.O. oil of 1 - salt and pepper q.b. | <p>Peel the potatoes and cut them into cubes, cut the cod into cubes. Cook both with milk over low heat. When both cod and potatoes are cooked, blend everything, adjusting salt and pepper and adding a little oil e.v.o.</p> <p>Fill the cups with cod cream and decorate them with a finely chopped of salted black olives and toasted pine nuts.</p> |

| <p>CANNELLINI, OCTOPUS AND DRIED TOMATOES</p> | <p>INGREDIENTS X 10 PAX</p> | <p>PROCEDURE</p> |
|--|---|---|
|  | <ul style="list-style-type: none"> - cannellini beans g. 200 - octopus n. 1 g. 300 about - dried tomatoes g. 100 - parsley q.b. - E.V.O. oil of 1 - salt and pepper q.b. | <p>Boil the cannellini beans previously soaked for 24 hours in cold water. At the same time cook the octopus in water and salt.</p> <p>When both the beans and the octopus are cooked, dice the octopus and season it with the beans with salt, pepper, chopped parsley, diced dried tomatoes and olive oil. Fill the glasses and decorate with dried tomatoes.</p> |
| <p>BECCAFICO DI SARDA WITH MINT OIL</p> | <p>INGREDIENTS X 10 PAX</p> | <p>PROCEDURE</p> |
|  | <ul style="list-style-type: none"> - fresh sardines g. 300 - breadcrumbs g. 100 - sultanas g. 50 - lemon peel q.b. - orange peel q.b. - E.V.O. oil of 2 - fresh mint 1 bunch - salt and pepper q.b. | <p>Eviscerate and deliberate sardines. Make a mixture with breadcrumbs, citrus peel, raisins and season with salt, pepper and oil e.v.o. Place a little of the mixture of breadcrumbs on each sardine and roll them up, stop the roll with a toothpick. Bake the sardines at 150 °C for 5 minutes. Meanwhile emulsify the mint leaves with 1 dl of oil e.v.o. Then serve the sardines with mint oil, decorate with mint leaves.</p> |




| SGOMBRO AL LIMONE SU CIPOLLA AL GUSTO DI CALZONE PUGLIESE | INGREDIENTS X 10 PAX | PROCEDURE |
|--|---|--|
|  | <p>mackerel n. 2 from about 150 g lemon n. 1 sponsal onion g. 200 sultanas g. 50 green olives g. 50 wild fennel q.b. salt and pepper q.b. E.V.O. oil of 1</p> | <p>Eviscerate and fillet the mackerel, then cut them into 3 cm each and let them marinate for 1 hour with peel and lemon juice, chopped fennel, oil e.v.o. salt and pepper. Clean the sponsals and let them wilt in a pan with a little oil, then add the raisins and the pitted olives. At this point, scald the mackerel darts in a pan and serve on a nest of filling calzone. Decorate with lemon zest.</p> |
| BIANCHETTI'S PANCAKE ON SCAPECE GALLIPOLINA | INGREDIENTS X 10 PAX | PROCEDURE |
|  | <ul style="list-style-type: none"> - bianchetti (trabucco fish) g. 200 - eggs n. 2 - grated pecorino cheese g. 50 - wild fennel q.b. - white bread crumbs g. 100 - saffron 1 sachet - white wine vinegar 1 dl - bay leaf no. 1 leaf - salt and pepper q.b. | <p>Mix the bianchetti with the 2 eggs, pecorino cheese, chopped fennel, a little salt and pepper and a handful of breadcrumbs. With the aid of 2 tablespoons, make chenelle and fry in hot oil. Once golden, drain and dry the excess frying oil with straw paper. Heat the vinegar with a bay leaf and saffron, then add the remaining breadcrumbs and mix until you get a yellow mush (Scapece Gallipolina). Serve the bianchetti fritters on a handful of Scapece gallipolina.</p> |

SANTALOJA & CRUDITÉS DE POISSON

*OYSTERS FINE DE CLAIRE
CAVIAR AND LIME*

WHITE SHRIMPS AND OLIVE OIL

ANCHOVIES WITH PINK PEPPER

| DE CLAIRE OYSTERS, CAVIAR AND LIME | INGREDIENTS X 10 PAX | PROCEDURE |
|--|--|--|
|  | <ul style="list-style-type: none"> - Oysters Fine de Claire No. 10 - Iranian caviar g. 50 - zeste of lime | <p>Open the oysters, place a little caviar on top and decorate with lime zest. Serve on a tray with pilé ice.</p> |
| WHITE SHRIMPS AND OLIVE OIL | INGREDIENTS X 10 PAX | PROCEDURE |
|  | <ul style="list-style-type: none"> - white shrimps g. 300 - white pepper of reel q.b. - oil e.v.o. q.b. | <p>Shell the shrimps leaving the head and tail. Serve with a ground white pepper and a drizzle of olive oil.</p> |
| ANCHOVIES WITH PINK PEPPER | INGREDIENTS X 10 PAX | PROCEDURE |
|  | <ul style="list-style-type: none"> - fresh anchovies g. 500 - pink pepper grains q.b. - oil e.v.o. - parsley to decorate | <p>Eviscerate and deliscare the anchovies. Season with grains of pink pepper and extra virgin olive oil. Decorate with curly parsley and serve cold.</p> |

WINE & FOOD EXCELLENCE

*Hot-cold pheasant breast on puntarelle
and artichoke salad*

*Fregola with chicken sauce and black
chickpeas with rosemary flowers*

*Burnt wheat noodles with white shrimps
and Murgian asparagine*

*Millefoglie of peach marinated with
citrus fruits, soufflé of prawns and
aubergine below.*

*Cut of priest's hat, glazed with Trojan
black and toasted sesame, asparagus
flan and pommes Florentine.*

*Little pie ricotta and cherry poche
with pink pepper.*

Hot-cold pheasant breast on puntarelle and artichoke salad



**Recommended Wine:
Chiancubianca - Fiano 2012**

INGREDIENTS x 10 pax

- *pheasant breast kg 1,5*
- *minced veal 500 g*
- *'Pancarrè' 10 slices*
- *Fresh cream of 3*
- *Eggs in brine 3*
- *dried mushrooms 50 g*
- *Courgettes of a kind used in animal feeding*
- *Props 1 head*
- *Lemon No 2*
- *Arugula 1 pan*
- *breadcrumbs g 150*
- *radishes g 150*
- *parmesan cheese 50 g*
- *butter g 50*
- *Oil e.v.o. of 2*
- *salt and pepper q.b.*

PROCEDURE

Clean all the vegetables. Thinly cut the puntarelle and soak in cold salted water, soak the dried mushrooms. Prepare a white stuffing with: 1kg of chopped pheasant breast, pancarrè deprived of the edges and soaked with 3 dl of fresh cream, the minced veal and 1 egg white, adjusting salt and white pepper. Chop everything very finely at the cutter and eventually sieve to obtain a fine mixture without lumps.

At this point work the stuffing in a half ball to soak in water and ice to promote the activation of the albumins. Thinly slice the rest of the pheasant breast and also the zucchini. Spread the plastic wrap on a cutting board and spread the stuffing evenly; overlap the slices of pheasant breast and in the center the chopped dried mushrooms. Roll to form a cylinder and wrap tightly in film.

Repeat the operation but this time laying the slices of zucchini on the film first and then proceed as above.

Cook the galantine in water and simmer for at least 1.5 hours, after draining and chilling.

Make a panure with breadcrumbs, Parmesan, dried mushrooms and butter, blending everything to the cutter.

Breading the roll without zucchini passing it in the beaten egg and then in the bread flavored with mushrooms and gratin it in the oven at 200 °C for 10 minutes. Slice both rolls serving a cold one and the hot gratin one, accompanied by a salad of puntarelle, arugula and radish slices, dressando with citronette.

Fregola with chicken sauce and black chickpeas with rosemary flowers



recommended wine:

**Suprematism Rosè castel del Monte
Bombino nero 2012**

INGREDIENTS x 10 pax

- *regrinded semolina 500 g*
- *black chickpeas 200 g*
- *auburn tomatoes 300 g*
- *celery-carrot-onions g100*
- *Garlic 1 head*
- *Sea hen 500 g*
- *'fresh rosemary' 1 bunch*
- *Bay leaf No 1*
- *Oil e.v.*
- *Dried white wine*
- *salt and pepper of reel q.b.*

PROCEDURE

Cook the previously soaked black chickpeas in cold water. Season the cooking water with celery, carrot and onion, a clove of garlic, a bay leaf and rosemary.

While we simmer the chickpeas, we prepare the fregola with semolina and warm water, letting water drip on the semolina and working with fingers until you get small lumps of pasta.

Leave the fregola to dry overnight or to speed up the procedure in the oven at 100 °C. Fillet the hens and cut the pulp into cubes; leave to marinate with rosemary flowers, garlic, reel pepper and oil e.v.o. With the carcasses of the fish, celery, carrots, onions, and coppery tomatoes, prepare a concentrated cartoon of moorhen, first toasting everything and then blend with white wine and add cold water. Check the chickpeas and if cooked, drain them and add them to the filtered cartoon and resume cooking.

Add the fregola a little at a time and cook for 10 minutes.

Sauté the chicken cubes in a hot pan and add them to the fregola. Let the soup dry a little and mix with olive oil and rosemary flowers.

Burnt wheat noodles with white shrimps and Murgian asparagine



**Recommended Wine: Chiancabianca - Fiano 2012
Suprematism Rosè castel del Monte
Bombino nero 2012**

INGREDIENTS x 10 pax

- *Roasted wheat noodles g. 600*
- *white shrimps g. 300*
- *garlic 1 clove*
- *parsley 1 bunch*
- *pendulous cherry tomatoes g. 100*
- *murgian asparagine g. 300*
- *Oil e.v.o. of 2*
- *salt and pepper q.b.*

PROCEDURE

Shell the shrimps and with the carcasses, the tomatoes, a clove of garlic, the oil e.v.o. make a sauce. Mix the shrimp sauce and filter with a strainer, keep warm. Clean the Murgian asparagine and wash well. Cook the noodles in plenty of salted water and half way through cooking add the asparagus tips. Drain the pasta and mix it with oil e.v.o. reel pepper and raw shrimps. Pour the mirror shrimp sauce on a serving dish and lay a nest of noodles on it. Decorate with parsley and asparagus tips.

***Millefoglie of peach marinated with citrus fruits,
soufflé of prawns and aubergine below.***



recommended wine:

Chiancubianca - Fiano 2012

INGREDIENTS x 10 pax

- toad tail kg 1
- shrimps 21/30 g 300
- ricotta vaccina g. 500
- Eggs Eggs Eggs
- Potato starch g. 150
- Lemons and oranges
- thyme 1 bunch
- Garlic 1 head
- Aubergines and aubergines
- turmeric q.b.
- Oil e.v.o. of 5
- White wine of 1
- salt and pepper q.b.

PROCEDURE

Fillet the toad tail and slice into thin pieces. Marinate in a baking dish alternating the darts with lemon zest and orange, thyme, laurel, poached garlic, white pepper and olive oil.

Wash the aubergines and wrap them in foil, then place them under the hot ash of the fireplace or in the oven at 180 °C for about 30 minutes.

Sift the ricotta and mix with the peeled and finely chopped shrimps, season with a little white pepper, salt, potato starch, olive oil and two eggs. Obtained a creamy mixture pour it into the appropriate molds for soufflé oiled and bake in a bain-marie at 170 C. for 20 min. Heat a frying pan and grease it with oil, briefly scald the fish tip salting only at the end.

At the end of cooking deglaze in the pan with white wine, filter the remaining liquid and tie it with a little starch adding turmeric to color and adjust salt and pepper. Release the eggplant from the foil and slice them with salt and olive oil; place the toad tail darts on the plate and dress them with turmeric sauce, accompany with the soufflé of freshly baked shrimp.

Cut of priest's hat, glazed with Trojan black and toasted sesame, asparagus flan and pommes Florentine.



recommended wine :

Boamundus - Rosso Puglia 2012

INGREDIENTS x 10 pax

- *priest's hat kg 1*
- *red wine of slutty lt 0,5*
- *celery-carrots-onions 100 g*
- *granulated sugar g 200*
- *thyme 1 bunch*
- *sesame seeds q.b.*
- *asparagus 300 g*
- *ricotta vaccina 500 g*
- *Eggs Eggs Eggs*
- *Potato starch g 200*
- *parmigiano Regg. g 150*
- *potatoes 500*
- *almond flakes 200 g*
- *groundnut oil lt 0,5*
- *salt and pepper q.b.*

PROCEDURE

Clean the piece of meat (priest's hat) from the ribs and cut it into two fillets, season with salt, pepper and thyme.

Wrap the fillets tight in cling film and place them in the oven to bake at low heat density at 100 °C for 30 min. at the heart must be at least 65 °C. .

Boil the potatoes with the peel and mash them, then season with salt, pepper and add the eggs and a little Parmesan and form spheres, then pass them into the beaten egg and almond flakes. Fry the pommes Florentine in plenty of boiling peanut oil, drain and dry with straw paper. Sift the ricotta, then mix with a sautéed asparagus brunoise, parmesan, egg, starch and salt and pepper. Pour the mixture into the appropriate oil-greased molds, bake in a bain-marie oven at 120 °C for 20 min.

With the mirepoix and the nervetti prepare a dark brown background and apart from making a restriction of wine, sugar and aromatic bunch. Finally tie the brown bottom and join it to the Trojan Black restriction. Once cooked, scallop the priest's hat, sauce it with the restriction to Nero di Troia, and sprinkle it with toasted sesame. Serve with the Florentine potatoes and hot flans.

Little pie ricotta and cherry poche with pink pepper.



recommended wine :

Santaloja - Moscato secco 2012

INGREDIENTS x 10 pax

- flour "00" kg 1
- Icing sugar 500 g
- Potato starch g 300
- butter g 300
- Eggs in eggs
- Glucose syrup g 50
- ricotta vaccina 500 g
- fresh cherries kg 1
- granulated sugar g 400
- fresh mint bunch 1
- pink pepper g 10
- Kirsh liquor of 2
- Lemons n ethyl ester 2
- Vanilla bean No. 1

PROCEDURE

Prepare a shortcrust pastry, sandblasting the butter with ointment with flour and starch. We add 6 boiled, sifted yolks, grated lemon peel and vanilla berry seeds.

Once a homogeneous mixture is obtained, let it rest in the refrigerator for at least 30 minutes.

Cook 250g of sugar, 50 g of glucose and 125ml of water until you get a syrup to 30 baume; then add the pink pepper and a bunch of fresh mint.

Stone the cherries and put them to macerate in the still hot syrup and leave them until completely cooled.

Roll out the shortcrust pastry and line the tart moulds 8-10cm in diameter, bake at 150°C for 15-20 minutes until fully cooked. Sift the ricotta and knead in a mixer with the granulated sugar, the rind of 1 lemon grate. and the vanilla seeds.

Let the shortcrust pastry funds cool, then fill them with ricotta and decorate with the poche cherries and a sprig of fresh mint.