

Bread crumbs onions and Teanum Mostocotto

Ingredients

12 very big red onions
Teanum extra virgin olive oil
Bread crumbs
Minced parsley
1 clove of garlic
2 anchovies without fishbone
1 tablespoon of capers
Black pepper
Teanum Mostocotto to taste
salt

Preparation

Peel the onions, cut them in half longitudinally, carve each surface with a little knife and put them aside. Put in a blender 20 tablespoons of bread crumbs, 2 tablespoons of parsley – garlic – capers and anchovies. Whisk and pour the mixture in a terrine. Blend two tablespoons of oil and 3 tablespoons of Teanum Mostocotto; stir again the mixture to allow liquids absorption. Stuff the Carver onions with such a mixture. Put two glasses of water, 5 tablespoons of oil, a teaspoon of salt and 6 tablespoons of Teanum Mostocotto in a baking pan; lay the onions down in it, cover the baking pan with a kitchen foil a put it in the oven already at 200°. Cook for 30 minutes.

Gorgonzola cheese meatballs

Ingredients

100 g gorgonzola cheese
Teanum Mostocotto to taste
100 g chopped walnuts
50 g butter
pepper

Preparation

Carefully whisk the gorgonzola cheese with butter, the Teanum Mostocotto and flavour with pepper. Dampen the hands and make some little balls; then pass them in the chopped walnuts and put them on a tray covered by waxed paper. Put them in the fridge for a few hours. Serve really chilled.

Teanum Mostocotto dish of pepper and tomatoes

Ingredients

2 red peppers
1 green pepper
2 yellow pepper
1 onion
20 little fresh tomatoes
2 tablespoons of capers
2 tablespoons of sugar
Teanum extra virgin olive oil
Chili pepper to taste
Brad crumbs
Minced parsley
Teanum Mostocotto to taste
salt

Preparation

Wash the peppers, remove the core, cut them in half and clean all the inner filaments and the seeds. Then cut them into chunks and put them in a spacious saucepan with a thick bottom. Add the onion cut into thin slices, the whole capers and the little tomatoes cut into four pieces each. Include one glass of oil, salt to taste and a tiny bit of chilli pepper. Mix the ingredients with a glass of water and start cooking on a high heat with no lid. After 20 minutes add 2 tablespoons of sugar and half glass of Teanum Mostocotto. Lower the heat, cover the saucepan with the lid and keep it on the heat until it's cooked. Pour the dish of pepper and tomatoes on a serving dish while it's still hot and dredge with brad crumbs and minced parsley.

Spumante risotto with ricotta cheese and Teanum Mostocotto

Ingredients

240 g Carnaroli rice
130 g butter
1 onion
2+1/2 glasses dry spumante
3 tablespoons Teanum Mostocotto
Enough vegetable stock
1 tablespoon ricotta cheese
50 g grated parmesan cheese
Salt and pepper

Preparation

Put 100 g of butter and the onion cut in very thin slices in a saucepan, brown them, add the rice and get it toasted; sprinkle with 2+1/2 glasses of dry spumante. When the wine has evaporated continue the cooking adding hot vegetable stock until it gets cooked. Take the saucepan off the heat and add butter, piquant ricotta cheese and parmesan cheese. Whisk and add the Teanum Mostocotto then mix again and arrange the portions on the plates. Whisk and add Teanum Mostocotto decorating at will.

Risotto with porcini mushrooms and Teanum Mostocotto

Ingredients

240 g Carnaroli rice
250 g Porcini mushrooms
Butter and Teanum extra virgin olive oil
1 little onion
1/2 a glass dry white wine
30 g butter
5 tablespoons of Teanum Mostocotto
Enough vegetable stock
30 g grated parmesan cheese
Salt and pepper

Preparation

Put 6 tablespoons of oil and the onion cut in very thin slices in a saucepan, brown them and add the sliced mushrooms ; add the uncooked rice and toast it; sprinkle with half a glass of dry white wine . When the wine has evaporated start cooking the rice adding vegetable stock as it is used. At half cooking add just with salt. At the end of the cooking take it off the heat and add butter and parmesan cheese. Whisk and add Teanum Mostocotto, mix again and create the portions decorating each plate with slices of porcini mushrooms sauté with Teanum extra virgin olive oil, butter, Teanum Mostocotto and small rosemary brunches.

Neapolitan dumplings

Ingredients

For he dumplings:
500 g flour
1 litre water

For the sauce:

1 tablespoon Teanum Mostocotto
A tiny bit of rosemary powder
A bit of butter
A tiny bit of cloves powder
1 tiny bit of nutmeg powder
Grated sheep milk cheese: 150 g
Salt and pepper

Preparation

Pour the flour in a terrine with a pinch of salt and spill the hot water all at once. Lightly mix with a wooden spoon to get a very soft dough that has to be overthrown on a carefully floured table surface. Make little rolls with dampened hands; cut them into chunks and shape them on a grater.

Whisk the butter with sheep milk cheese, the Teanum Mostocotto, nutmeg powder, rosemary, cloves and pepper . Mix very well the dumplings so that the sauce will soak them completely and serve hot.

Teanum Mostocotto little lasagne

Ingredients

400 g lasagna
A level spoonful of Teanum Mostocotto
Enough white sauce besciamella
A bit of butter
100 g grated parmesan cheese
100 g ham steak
Salt and pepper

Preparation

Butter an oven-proof dish and arrange the pre-cooked lasagna in layers, stuffed with white sauce enriched by big pieces of minced ham steak and Teanum Mostocotto. Dredge each layer with parmesan cheese. Add pepper to taste to the layers of white sauce and end with a layer of lasagna to be dredged with flakes of butter, parmesan cheese, white sauce and drops of Teanum Mostocotto. Put in the hot oven for about 10 minutes. The dish will be cooked when its crust is brown.

Pheasant cooked in a wrapper with cream and Teanum Mostocotto

Ingredients

2 pheasants
275 g grapes with no seeds
2 tablespoons Teanum Mostocotto
150 g cream
1 tablespoon agar-agar
50 g butter
Salt and pepper

Preparation

Spread 25 g of butter on each pheasant then wrap it with half quantity of grapes in a very sealed kitchen foil. Cook it in a hot oven for 1 hour and half. Cool it for a little bit and then pour the sauce in a saucepan, thicken with agar-agar or cornflour then add the cream and Teanum Mostocotto. Debone the pheasant and pour on top the sauce just made, decorate with grapes and serve.

Fennels soup with julienne of vegetables, sauté big prawns and Teanum Mostocotto

Ingredients

2 medium size fennels
2 big onions
100 g. boiled potatoes
200 g milk
50 g butter
50 g white wine
1 tablespoon extra virgin olive oil
One 200 g carrot
One 200 g zucchini
One 200 g potato
1 kg big prawns
Teanum Mostocotto

Preparation

Clean and wash the onions and the fennels then julienne cut the vegetables . Brown them in butter and oil and add potatoes and white wine; let evaporate it. Add water and cook it. Cool the sauce and put it in the blender with milk, salt and pepper. Aside julienne cut very thin the carrots, zucchini and potatoes and boil them separately for about five minutes then cool them in water and ice. Strain and dry them then sauté in an iron saucepan already hot with oil. Shell the prawns taking out also the head and nick the back to remove the bowel. Sauté in a very hot iron saucepan. Take a 28 cm diameter plate , put the fennel soup on the bottom then the vegetables and the prawns, add oil and Teanum Mostocotto.

Roast candied rabbit with Teanum Mostocotto and olives

Ingredients

2 deboned rabbits
1 lb. of Olives
1 cup Teanum Mostocotto
Rosemary leaves
2 cups white wine
1 minced onions
1 minced carrots
1 minced celery
Salt and pepper

Preparation

Arrange the rabbits on the table and add salt, pepper, rosemary and pitted olives. Roll up the rabbit and tie it together with the string. Put it in the oven with carrot, onion, celery and Teanum extra virgin olive oil for 12 -15 minutes at 95°C. Pour the Teanum Mostocotto on top of it and, after 5 minutes with Locorotondo then cook for other 8-minutes until the wine has completely evaporated.

Little slices of ostrich with Teanum Mostocotto

Ingredients

600 g of little slices of ostrich
A bit Teanum extra virgin olive oil
2 tablespoons Teanum Mostocotto
125 g cream
salt, pepper

Preparation

Sautè the little slices of ostrich with oil , add salt, pepper and Teanum Mostocotto then cook it for a little bit. Add cream and serve.

Teanum Mostocotto kid cutlets with little tomatoes and little onions

Ingredients

12 kid cutlets
20 cleaned and washed little onions
12 peeled little tomatoes
30 g extra virgin olive oil
30 ml Teanum Mostocotto
Some mixed herbs
1 juniper berry
1 minced clove of garlic
100 ml vegetable stock
1/2 a glass of white wine
salt, pepper

Preparation

Heat the oil in a saucepan and fry the cutlets on a high heat on both sides. Add some mixed herbs, juniper berry and white wine; cook with the lid on for about 3 minutes on a low heat. Add little onions, little tomatoes, minced garlic (a bit of vegetable stock if needed) and mix with Teanum Mostocotto; cook for other 3 minutes. Serve 3 cutlets on a serving dish with little onions, little tomatoes and Teanum Mostocotto sauce obtained as above mentioned.

Teanum Mostocotto Mediterranean codfish with rice pilaf

Ingredients

800 g fluffy codfish
500 g milk
3 cloves of garlic
50 g of capers
Two tablespoons Teanum Mostocotto

A bit of olive oil
Black olives
Breadcrumbs
parsley
salt, pepper
saffron

Preparation

Boil the codfish in 500 g of milk and 500 g of water for 20 minutes. Then take it off the pan, drip and peel its skin and flake it following the chips direction so that it won't crumble. Spread Teanum Mostocotto on top of it and put it in a baking pan greased with oil. Cover it with minced garlic, parsley, breadcrumbs capers, pitted and sliced black olives. Dredge with pepper and put it in the hot oven for about ½ an hour. Serve with saffron yellow rice pilaf.

Duck breast with Teanum Mostocotto flavoured with orange blossoms

Ingredients

1 duck breast of 300 g
2 tablespoons of dry orange blossoms
6 tablespoons of Teanum Mostocotto
Lattuge cores
A bit of extra virgin olive oil
Teanum Mostocotto vinegar
salt, pepper
1 orange

Preparation

With a knife edge score the fatty part of the duck breast into a cross-hatch pattern; sprinkle it with Teanum Mostocotto and spread the minced orange blossoms on it. Marinate it for a day. Add salt, pepper, and roast both sides then put it in the oven at 150° for 10 minutes and let it rest for a few minutes; peel the orange with a knife and cut it into orange nuts; dress the salad with salt, vinegar and oil and arrange it in a plate; lay down the breast cut into thin slices, dredge with orange blossoms and decorate with orange nuts dressed with a few drops of Teanum Mostocotto.

Lamb Cutlets with Teanum Mostocotto, honey and thyme

Ingredients

1,5 kg lamb cutlets
Extra virgin olive oil
1 sachet of saffron
Half a glass of Teanum Mostocotto
5 tablespoons honey
Chilli pepper
Salt to taste
A whole clove of garlic

Preparation

Fry the garlic in a large saucepan with olive oil, take it off when is brown, then turn the heat off and put the lamb cutlets; brown them on both sides. Dress them with salt and chili pepper, melt the saffron with Teanum Mostocotto and pour it on the cutlets. Leave them on high heat until they are cooked (a bit rare). Add the honey and mix it with the other ingredients. Decorate the dish with little onions stuffed with Teanum Mostocotto.

Victoria Sandwich

Ingredients

4 medium size eggs
250 g butter or margarine
250 g icing sugar
250g "00" flour
1 or 2 tablespoons of Teanum Mostocotto
Strawberry jam
250 g confetioner's custard
1 tablespoon of vanilla sugar

Preparation

Pre-heat the oven at 190° C; butter two identical baking pans; melt the butter in a little pan; while mixing add sugar, one egg at the time and then , always while mixing, the Teanum Mostocotto. Filtered the obtained compound with a strainer; put half of the compound in each baking pan already buttered; put the baking pans in the middle of the oven and cook for 30 minutes. Take them off the oven and cool for 5 -10 minutes; once it's cold, overturn in a serving dish; spread with jam first and then with confetioner's custard . Overturn the other disc to get a sandwich. Dredge with vanilla sugar.

Dessert of spelt with hot zabaglione and Teanum Mostocotto

Ingredients

200 g steamed spelt
350 g Teanum Mostocotto
5 yolks
5 tablespoons of white wine
30 g sugar
1 vanilla bean
cinnamon
butter
almond and honey brittle for the decoration

Preparation

Soak the spelt for 12 hours and steam cook it until it's perfectly cooked. Add salt to taste. Heat a nonstick pan with 10 g of butter, 3 tablespoons of Teanum Mostocotto, a little dipper of hot water and 2 tablespoons of powdered sugar. Keep a very low heat until sugar is completely melted, add the vanilla bean cut along its length and dredge with half teaspoon of cinnamon. Let it flavour and remove the vanilla. Proceed with the preparation of zabaione; put together 5 yolks and 5 spoons of sugar. Work them in a by an electric whisk while in hot bain-marie . After one minute add 5 spoons of dry white wine and 5 tablespoons of Teanum Mostocotto. When the sugar is completely melted and the zabaglione is thick, pour it on the bottom of 4 plates. Put the hot spelt down on it and decorate with almond and honey brittle or other decoration. Serve immediately.

Teanum Mostocotto and chestnuts cold dessert resembling ice cream

Ingredients

500 g whipped cream
200 g chestnuts
350 g Teanum Mostocotto
200 g Italian meringue
6 yolks
70 g sugar

Preparation

Steam whip up the yolks with sugar until they get foamy; add Teanum Mostocotto, the whipped cream and the Italian meringa. Boil the chestnuts, cut them in thin slices, put them in the stencils and add the compound to Teanum Mostocotto. Keep the stencils in the freezer for at least 4 hours. Take the dessert off the stencils and serve with a tablespoon of Teanum Mostocotto and one frosted chestnut.

Hot puff pastry with fruits

Ingredients

200 g puff pastry
2 eggs
100 g confetioner's custard
2 apples
50 g sugar
1 dl Grand Marnier
Season fresh fruits

Preparation

Roll out a 3 mm thick piece of puff pastry. Make 8 cm squares out of it; brush them with the eggs, fill them in the middle with confetioner's, apples cooked with lemon peels dipped in Grand Marnier. Fold the puff pastry in a triangle, brush them with eggs, dredge with powdered sugar and cook in the oven at 180° / 200 °. Arrange in a serving dish with English

custurd, Teanum Mostocotto and fresh fruit to taste.

Teanum Mostocotto “Vanilla custard” lit cook cream

Ingredients

4 cups cream
90 g vanilla sugar
1 vanilla sachet
2 gelatine sheets
3 tablespoons of water
1 cup of sugar
½ cup of water
3 tablespoons Teanum Mostocotto

Preparation

Bring the cream to a boil in a pan with sugar and vanilla while mixing slowly. Put the gelatine sheets in cold water, once they are soft shrink them and add to the hot cream. Candy the sugar with water in another pan and , when it's brown, turn the heat off and pour it in ceramic little cups. Whisk two cups of cream with 3 tablespoons Teanum Mostocotto. Add this cream to the one already prepared mix and fill 2/3rd the ceramic cups. Leave it in the fridge until ready to serve.

Teanum Mostocotto mousse with almonds

Ingredients

For the sponge-cake

510 g icing sugar
350 g almond flour
500 g yolks
650 g egg whites

For the mousse

500 g almond syrup
16 g gelatine
700 g whipped cream

For the almond syrup

40 g bitter almonds
150 g icing sugar
500 g water
500 g sugar

For the Teanum Mostocotto filling

5 yolks
250 g Teanum Mostocotto filling
4 g gelatine
50 g dry wine

Ingredients

Sponge-cake: whip yolks and sugar and add the almond flour. Meanwhile whip the egg whites with sugar and put in in the oven at 180°C for 20 minutes. Mousse: bring the syrup to a boil and add gelatine. Cool a bit and amalgamate with whipped cream. Syrup: minced thinly the bitter almonds with the icing sugar and bring to a boil then filter. Filling: put the terrine with the ingredients in bain-marie to cook while whipping them. Put the sponge-cake on the bottom, soak with the syrup and put a first layer of mousse, then one of Teanum Mostocotto filling and cover with another layer of mousse. Cut and decorate as one likes.

Passion fruit mousse

Ingredients

For the classic biscuit

200 g yolks
300 g eggs white
250 g icing sugar

200 g potato flour
50 g "00" type flour

Per the mousse
500 g Passion fruit pulp
The juice of one lemon
300 g eggs
250 g icing sugar
25 g gelatine
150 g exotic liquor
800 g whipped cream

For the marron filling
5 yolks
250 g Teanum Mostocotto
4 g gelatine
Marron paste
50 g dry wine

Preparation

Biscuit: whip 200 g yolks with 100 g sugar; meanwhile whip also the egg whites with 150 g of sugar. Sift the flour and the potato flour; incorporate the yolks then lighten everything with the eggs white. Cook in the oven at 250°C without mechanical ventilation Mousse: Bring the pulp to a boil with the lemon juice, let it cool a bit then add eggs and sugar. Bring again to boil and add gelatin and the liquor. Cool it and amalgamate the whipped cream. Filling : cook the ingredients in a bain-marie while whipping them. Put the classic biscuit on the bottom ; put a first layer of mousse on it , then a layer filled with marrons and cover with another layer of mousse. Cut and decorate as one likes.