

appetizer



Cinolle di magro.	Hors-d'oeuvre Time: 20' + 40'	Skill: Low Persons: 4
Ingredients: 8 onions 500 g pumpkin 150 g "mostarda di frutta" 150 g Amaretti 1 egg 60 g butter a generous pinch of nutmeg salt		
<ol style="list-style-type: none"> 1. Cut pumpkin and "mostarda di frutta" into small cubes, retaining the syrup. Break Amaretti. 2. Boil 2 litres of water, add pumpkin, five minutes later add onions without peel. Simmer all together for 10/12 minutes. Drain them. 3. Empty half onions and leave to cool. 4. Pass in the mixer pumpkin cubes, mix well with "mostarda" and his syrup. Amaretti, egg, nutmeg and salt to taste. 5. Fill vegetable marrows with mixture. 6. Cook oven in a buttered tin (Regulo 6) for 30' then grill for 2 minutes. Serve warm. 		



Zucchine ripiene	Hors-d'oeuvre Time: 15' + 30'	Skill: Medium Persons: 4
Ingredients: 600 g pumpkin 750 g vegetable marrows 120 g Amaretti 80 g grated parmesan butter for oven tin salt pepper		
<ol style="list-style-type: none"> 1. Cut pumpkin into cubes and simmer for 20' in lightly salted water. 2. Divide vegetable marrows into two parts (for length), empty them and boil for 5 minutes until not so tender. Drain and wipe well with a napkin. 3. Pass pumpkin until purée, add grated parmesan, well crumbed Amaretti, salt and pepper to taste. 4. Fill vegetable marrows with mixture, cook oven in buttered tin. 5. Serve after sprinkle with butter, grated parmesan, crumbed Amaretti and oven-browned. 		

first course



Passato di zucca con Amaretti	First course Time: 30' + 60'	Skill: Medium Persons: 6
Ingredients: 1 kg yellow pumpkin 2 big potatoes 2 carrots 1 red onion 1 tablespoons chopped parsley ½ litre milk 150 g Amaretti 6 tablespoons grated parmesan olio extravergine di oliva		
<ol style="list-style-type: none"> 1. Cut pumpkin in small pieces, cover them with cold water, add potatoes, carrots, onion, oil and salt. 2. Simmer covered very slowly flame for 40 minutes. 3. Pass everything through a sieve and return to simmer for 20', adding milk and chopped parsley. 4. Cook until became thick. 5. Serve hot adding in each soup dish crumbed Amaretti, grated parmesan, oil and pepper. 		



Tortelli di zucca	First course Time: 70' + 30'	Skill: Medium Persons: 4
Ingredients: for filling 1,2 kg pumpkin 150 g grated parmesan a generous pinch of nutmeg 150 g "mostarda di frutta" for "pasta" 400 g flour 3 eggs salt		
<ol style="list-style-type: none"> 1. Slice pumpkin, cook in oven (Regulo 4) for 40' without any fat. 2. Remove rind and cut into cubes, pass through sieve. 3. Add "mostarda" finely minced, his syrup, crumbed Amaretti, 50 g grated parmesan, a pinch of nutmeg. Salt and pepper to taste. 4. Mix all together until puree, leave it to rest for at least 30'. 5. Prepare "pasta" working well flour, eggs, salt until smooth, cover dough with napkin and leave to rest for 30'. 6. Roll out paste thinly, cut into square of about 5 cm and place small dabs of filling in the middle. Cover with an other square and press the edge. Repeat procedure until all the pastry has been used. 7. Drop into boiling salt water and cook very gently for few minutes. 8. Drain with care. Put tortelli layered in a course plate sprinkled with melt butter and grated parmesan. 9. Leave 5 minutes in warm switch off oven and serve at once. 		

main course



Fegato in agrodolce	Main course Time: 20' + 20'	Skill: Low Persons: 4
Ingredients: 3 sage leafs Mustard 3 tablespoons of "olio extravergine d'oliva" flour ½ juice lemon 50 g butter chopped parsley ½ tablespoon chopped caper 60 g Amaretti salt 1 cube half clove garlic 400 g calf's liver 15 g pine kernels 1 teaspoon vinegar		
<ol style="list-style-type: none"> 1. Net well liver, remove rind and discard. 2. Melt 20 g of butter, a sage leaf until begin to fried, add liver discard in small pieces and fry until turns yellow. 3. Mix all with salt, pine kernels, caper, Amaretti and vinegar. 4. Stamp all very well, add gradually half strain juice of lemon. 5. Pour five tablespoons of hot cube broth to have a thick sauce. 6. Dust lightly with flour slices calf's liver, shake off surplus flour and fry in remaining butter and oil for 15 minutes. 7. Add sage leafs, half clove garlic, salt only at the end cooking. 8. Put slices in a hot course plate, pour the mixture and sprinkled chopped parsley. Serve at once. 		



Pancetta ripiena.	Main course Time: 30' + 60'	Skill: Medium Persons: 4
Ingredients: a pinch of nutmeg 3 sage leafs glove garlic salt chopped parsley 1 egg 30 g nuts 150 g minced veal 500 g veal bacon 25 g grated parmesan 50 g Amaretti 50 g Bologna sausage 1 minced sausage		
<ol style="list-style-type: none"> 1. Open veal bacon to obtain a big triangle, wash and wipe well. 2. Mince nuts, sage, parsley and garlic. 3. Mix with minced sausage, minced veal and Bologna, add egg, grated parmesan, a pinch of nutmeg, Amaretti, salt and pepper to taste. 4. Beat the veal bacon to flatten and spread the mixture just until 2 cm from edge. 5. Roll and bind veal bacon, wrap it with seved napkin. 6. Boil veal roll in salted water for about an hour. 7. Leave to cool in his water, then wipe, keep out napkin, string and serve cutted in slices not so thin. 		

desserts



Budino di Amaretti	Dessert Time: 45'	Skill: low Persons: 4
Ingredients: 2 eggs 130 g sugar 250 ml cream vanilla flavour 150 g Amaretti		
<ol style="list-style-type: none"> 1. Whisk eggs with 50 g of sugar and a pinch of vanilla flavour until thick and cre. 2. Add slowly theream and crumbed Amaretti 3. Melt remaining sugar in 3 tablespoons of water and put over low flame. 4. When sugar turns yellow remove from fire and distribute in four little cups 5. Warm oven (Regulo 4). Pour Amaretti batter in the cups and cook for 30' Only when cups are completely cold put them in the dishes.		



Coppe di Corinto	Dessert Time: 20'	Skill: Medium Persons: 4
Ingredients: 40 g raisin Vanilla pod lemon rind 500 ml milk 150 g sugar 100 ml rum 70 ml tangerine liquor 140 g Amaretti 25 g corn starch 30 g chocolate 4 egg yolks		
<ol style="list-style-type: none"> 1. Leave to soften raisin for an hour into the rum 2. Break finely soft Amaretti 3. Boil milk with vanilla pod for 2 minutes and leave to cool. Remove the vanilla pod 4. Whisk egg yolks with sugar, add corn starch, lemon rind and the tepid milk. 5. Cook and stir constantly until mixture begin to boil 6. Remove lemon rind, add tangerine liqueur and cook for other 2 minutes, then leave to cool. 7. Put half of breaded Amaretti and raisin in the cups, pour the sauce and sprinkled with remaining Amaretti, raisin and grated chocolate 		



Semifreddo all'Amaretto with warm chocolate	Dessert Time: 30'	Skill: Low Persons: 10
Ingredients: 500 ml cream 200 g Amaretti 1 egg yolk 2 tablespoon icing sugar 200 g chocolate		
<ol style="list-style-type: none"> 1. Break Amaretti into small pieces, add egg yolk and sugar. Stir all together. 2. Whip cream well and add it in the batter gradually. 3. Deal it in the cups and put in fridge for 4/5 hours. 4. When it's very cold settle in a course plate. 5. Serve the cups with a tablespoons of warm melt chocolate, a mint leaf or icing sugar. 		



Torta agli amaretti	Dessert Time: 30' + 60'	Skill: Medium Persons: 6
Ingredients: 200 g butter 200 g sugar 60 g chocolate 150 g Amaretti 100 g flour 1 rum glass 4 eggs 50 g icing sugar		
<ol style="list-style-type: none"> 1. Leave breaked butter to soften out of fridge. Grate chocolate. 2. Mince well Amaretti, add rum and leave together for 1h 30', turning it over from time to time. 3. Cream butter with sugar until thick, add egg yolks gradually, chocolate and sieved flour. 4. After few minutes of work add with care stifed egg whites. 5. Bake in buttered cake tin in warm oven for 40'. 6. Leave to cool, serve cake dusted with icing sugar 		