

# Let's paint the town **Rosso**

- Add a touch of crimson to your dining table -



# Strawberry Risotto

SERVES 4 - COOK IN 40 MINUTES



## Ingredients

- 350g Carnaroli rice
- 300g fresh strawberries, hulled and sliced into small pieces
- 80g butter
- 1 white onion, finely chopped
- 1l vegetable broth
- 60g white wine, or ros 
- 80g goats cheese or Stracchino
- Extra-virgin olive oil
- Salt and pepper

## Preparation

1

Heat olive oil in a saucepan, on a low heat sweat the finely chopped white onion. Add the rice and allow to toast, stirring continuously. Add the white (or ros ) wine and continue to simmer, stirring until the wine evaporates.

2

On a medium-high heat, begin to add vegetable broth (approximately 2 fingers) to the rice. Continue to add broth as it evaporates – never cover the rice completely and constantly stir. Stirring ensures the rice doesn’t stick to the bottom and agitates the grains of rice, creating that creaminess from the starch.

3

Halfway through cooking the risotto, add the hulled and sliced strawberries. Once the risotto is ready, remove from heat and season to taste. Add the butter and caprino, stirring until you have a homogeneous mixture. Serve hot. Buon Appetito!



# Tomato Gratin

SERVES 4/6 - COOK IN 50 MINUTES



## Ingredients

- 800g medium rounded tomatoes, firm and ripe
- 80g breadcrumbs
- 2 garlic cloves, finely chopped
- Fresh parsley, finely chopped
- 50g Parmigiano-Reggiano, grated
- Handful of capers, rinsed and finely chopped (optional)
- Extra-virgin olive oil
- Salt and pepper

## Preparation

1

Preheat the oven to 170 degrees Celsius (°C). Wash and pat dry the tomatoes, cut in half and remove the pulp and seeds. To draw out the moisture, sprinkle the tomato halves with salt and leave to stand (approximately 10 minutes).

2

In a bowl add: breadcrumbs, finely chopped garlic, parsley, Parmigiano-Reggiano and capers. Mix well and season to taste.

3

Stuff the tomatoes with the mince, arrange on a baking dish and drizzle with olive oil. Bake for 30 minutes until the surface of the tomatoes appears golden, and serve warm. Buon Appetito!



# Raspberry Crostata

SERVES 12 SLICES - COOK IN 1 HOUR



## Ingredients

- 370g 00 flour, or all purpose flour
- 300g raspberry jam
- 180g butter, room temperature
- 100g granulated sugar
- 1 egg

## Preparation

1

Preheat the oven to 180 degrees Celsius (°C). Place the butter (room temperature) and sugar in a bowl, and mix with a spoon until you obtain a creamy mixture. Continue to mix the batter with a spoon, add the egg, and slowly add the flour. Begin to work the dough with your hands on a flat surface, kneading with your hands until you obtain a smooth and homogeneous ball.

2

Cover the dough with cling film, and chill in the fridge for 20-30 minutes. Roll out the dough with a rolling pin, placing the shortcrust pastry between two sheets of parchment so it refrains from sticking to a surface. Transfer your pastry to a prepared tart pan (butter and flour or parchment paper), trimming the dish of any extra dough. Prick the base of the pastry case with a fork and fill with raspberry jam – make sure to even and level the surface. Using the extra dough, make strips to create the lattice finish, placing them crosswise on the crostata.

3

Bake the crostata for 30 minutes, until the shortcrust pastry is golden brown. Wait until the crostata is completely cool, before removing and serving. Buon Appetito!