

Italy in your kitchen: Spring Sunshine Recipes

- 3 Seasonal Recipes -



Asparagus and Pancetta Crostini

SERVES 6 - COOK IN 20 MINUTES



Ingredients

- 1 baguette, sliced 1/4 inch thick
- 15 asparagus, ends trimmed
- 150g pancetta, pan-fried
- 1 large tomato, chopped
- Basil, chopped
- Extra-virgin olive oil
- Salt and pepper

Preparation

1

Preheat the oven to 180 degrees Celsius (°C), place slices of baguette on a baking sheet and brush both sides with olive oil, salt and pepper. Bake for 15 minutes until golden, turning halfway through.

2

While the bread bakes, place the asparagus in a saucepan of water and boil until crisp tender (around 3-4 minutes). Cut into thin slices and add into a bowl with the pan-fried pancetta, chopped tomato, basil, olive oil and pinch of salt.

3

Mix well and serve on warm crostini.
Buon Appetito!

Fresh Basil Pesto

MAKES 6 JARS - COOK IN 5 MINUTES



Ingredients

- 100g basil, fresh
- 40g pine nuts
- 60g pecorino
- 150g Parmigiano-Reggiano
- 200g Extra-virgin olive oil
- 2 garlic cloves
- Salt

Preparation

1

We will prepare the pesto in two batches, to avoid overheating. Place in a blender half the quantity of each ingredient: 50g of basil, one garlic clove, 100g of extra virgin olive oil, 30g of pecorino, 75g of Parmesan and 20g of pine nuts. Blend everything and salt to taste. Follow the same process with the remaining ingredients.

2

You can either use this pesto immediately and make a delicious Pasta al Pesto. Otherwise place the pesto in jars, cover with olive oil and freeze.

3

There is no need to vacuum seal the jars, as we risk cooking the pesto. Buon Appetito!

Strawberry Panna Cotta

SERVES 4 - COOK IN 25 MINUTES PLUS 4 HOURS TO CHILL IN THE FRIDGE



Ingredients

- 500ml heavy cream
- 100ml whole milk
- 200g strawberries
- 100g granulated sugar
- 4 gelatin sheets

Preparation

1

Put the gelatine to soak in cold water. Wash and cut strawberries into pieces, place in a blender and blend into a puree. Sieve the puree to remove any seeds.

2

Add the cream, milk and sugar in a saucepan and cook on low heat. Bring to a boil, add the gelatin sheets and mix, making sure they melt completely. Remove from heat, add the pureed strawberries and mix well.

3

Pour the mixture into individual serving dishes and refrigerate for 4 hours, until completely set. If you like, serve with fresh berries. Buon Appetito!