

INSIEME

RECIPES COLLECTION

FESTIVE SEASON 2025



WELCOME SNACKS

Whipped ricotta with pomegranate, aromatic herbs and toasted seeds

For 3/4 guests:

- 250 g Ricotta, well drained
- 1 Pomegranate
- 2 tablespoon ExtraVirgin Olive Oil
- Mixed fresh herbs (Rosemary, Thyme, Oregano, Basil)
- pinch of salt
- toasted seeds (linen, sunflower, pumpkin, ...)

Method:

In a bowl whisk the ricotta, oil, salt and some of the freshly chopped herbs.

Plate it and garnish with the pomegranate, some aromatic herbs leaves and the toasted seeds.

Stracciatella cheese with Parma ham, figue compote and thyme honey

For 3/4 guests:

- 200g Stracciatella
- 2-3 slices of Parma ham
- 4-5 teaspoon figue compote
- 1 spoon thyme honey
- fresh thyme
- 1 tablespoon ExtraVirgin Olive Oil
- pinch of salt

Method:

Plate everything in a plate and season the Stracciatella with a pinch of salt and Extra Virgin Olive Oil.

Decorate with fresh thyme.

Pumpkin gnocchi, Gorgonzola, sage infused butter and roasted wanuts

For 8 guests:

Gnocchi:

- 1500kg boiled potatoes
- 350g flour
- 14g salt
- 300g roasted pumpkin
- 4x yolks

200g Gorgonzola

150g Heavy cream

80g roasted hazelnuts

Method:

Boil the potatoes until soft then mash them using a potato masher. Roast the pumpkin 200°C for 20 minutes with oil, garlic and salt. Mix all the ingredients together and prepare the gnocchi.

Warm the heavy cream until 65°C, then add the Gorgonzola and blend. Season it with salt, pepper and olive oil.

Plate and sprinkle the roasted hazelnuts.

Risotto with radicchio, Parmesan cream and caramelized pears

For 8 guests:

700g Carnaroli rice (or Arborio)

1x Radicchio

glass of dry white wine

3x shallot

2x carrots

100g butter

1x celery stick

200g Parmesan

150g Heavy cream

2x pears

pinch of sugar

Method:

Prepare the boullion with cold water, 2 sliced shallots, sliced carrots and celery. Heat until it simmers.

Toast the rice, then add 1x softly fried shallot, add the white wine and let it evaporate. Add stock little by little and stir with plastic spoon.

On the side, warm up the heavy cream until 65°C, add the Parmesan and blend until smooth. Season it with salt, pepper and olive oil.

Use a pan to roast the sliced radicchio, season it and add to the "al dente" rice.

Cut the pears and roast them in butter. Add to the rice and serve.

Tigelle crescentine with a selection of Italian cured meats, salami, rucola and tomato

For 5 guests:

500g flour	200g salame/prosciutto
150g water	50g rucola
150g milk	100g cherry tomatoes
25g EVO	
12g yeast	
5g salt	

Method:

Mix the milk and water together then dissolve the yeast in it. At the same time mix the salt in the flour.

Add the liquid in the flour and mix. Add the oil.

Cover it and let it ferment until it doubles in volume.

Use a rolling pin to make it 1mc flat and use a glass to cut tigelle discs.

Cook the tigelle in a hot pan until golden brown.

Cut them in half and fill them with Italian prosciutto, salame, tomatoes and rucola.

Beef fillet with potatoes roasted in aromatic Mediterranean herbs, mushroom sauce and red wine reduction

For 4 guests

- 800g beef fillet
- 120g butter
- garlic clove
- 500g baby potatoes
- aromatic herbs
- 200g mushrooms
- thyme, rosemary
- 100g cream
- Extra Virgin Olive Oil
- sugar
- 200ml red wine

Method:

In a hot pan, place a tablespoon of olive oil and then the meat, sealing it on all sides. Place the meat in a tray and cook it in the oven for 8-10 minutes then let it rest at room T° for at least 10 minutes.

If using a thermometer, remove the meat from the oven at 48° for raw, 52° for med-rare, 58° for medium, 62° for med-well, 68° for well done. Reheat in a pan with butter, herbs and garlic. Season before serving it.

Pan fry the sliced mushrooms in a pan with butter, herbs and garlic and cook them for 10 minutes on med heat.

Deglaze with a splash of dry white wine, add a touch of butter, cream and seasoning.

Blend it.

Red wine reduction:

Mix the red wine with a tablespoon of sugar and cook on med heat until thick as a balsamic glaze.

Roasted octopus with squidink celeriac puree, chorizo and baked tomatoes

For 4 guests

- 1.6 kg octopus
- 2 carrots
- 1 onion
- 500g celeriac
- 200g chorizo
- 1 glass of wine
- 20g squid ink
- 100g cherry tomatoes
- 2x garlic clove
- thyme/rosemary
- 60g cream

Method:

Wash the octopus under fresh running water. Prepare the stock we will use to boil the octopus: peel and cut the carrots, onion and celeriac skin and add them in a 8lt pot filled with fresh water. Add the white wine and bring it to boil. Add the octopus and cook it for around 60-70 minutes or until it gets softer but still firm.

Pan fry it with chorizo oil before serving it.

Slice the celeriac into cubes and roast it. Cover with cream and warm water and cook it until soft. Add squiding, seasoning and blend.

Roast the cherry tomatoes in the oven 180°C with garlic, thyme and herbs,

Duck breast with honey and carrot puree, orange segments and winter warm salad

For 4 guests

- 2 duck breast
- 2 oranges (for zest and juice)
- 1 tablespoon of honey
- golden beets
- spinach
- walnuts
- radicchio

Method:

Place the duck breast (skin down) in a cold pan and turn on the heat on med.

Cook one side, then flip it. Add the orange juice and let it dry, then the wine. Cook the duck until it reaches an internal T° of 66°- 69°C (depends how you like it).

Let the duck rest for at least 10 minutes before reheating and serving it.

Peel and cut the carrots. Roast them with a touch of butter. Add water to cover and a splash of cream. Blend when soft.

Classic Tiramisù with Amaretto and espresso coffee

For 4-5 guests:

- 250g Mascarpone cheese
- 65g pasteurized egg yolks
- 75g white sugar
- 1 tablespoon rum, Marsala, or Amaretto (optional)
- 1 box Savoiardi biscuits
- 1 tablespoon unsweetened cocoa powder
- 300ml cold espresso coffee

Method:

Beat the sugar and the egg yolks at high speed until the mixture gets almost white and very fluffy.

Lower the speed of the whisk and add the mascarpone one spoon at the time.

Add the liqueur to the cold espresso, if desired.

Dip the ladyfingers into the espresso, one at a time and place them side by side in a tiramisù container.

Add one layer of cream above the cookies and repeat the process. Place your Tiramisu, covered with a lid, in the fridge until ready to serve. Sprinkle the Tiramisu with unsweetened cocoa using a thin sieve and serve.

Pannacotta with winter spices, cinnamon crumble and mulled wine syrup

For 10 guests:

- 180g Sugar
- 600g Milk
- 600g Cream
- 20g gelatine
- 4g grounded spices
- 1 glass of red wine
- 1 tablespoon of sugar
- winter spices & orange zest

Method:

Soften the gelatine in cold water for about 10 minutes. In the meantime warm up the milk and cream in a pot and add the spices.

When the liquid reaches 65°C dissolve the sugar into it, whisk then add the strained gelatine.

Whisk paying attention that the temperature never goes above 75°C.

Using a ladle, divide the liquid panna cotta in 10 portions.

Let them set in the fridge for at least 6 hours before serving.

Panettone tradizionale with pistachio whipped cream

For 8-10 guests:

- 1 panettone 750g
- 450g cream
- 50g pistachio paste
- 120g sugar
- 50g crushed pistachios

Method:

Whisk the cream with sugar, add the pistachio cream and then the crushed pistachios.
Serve with a slice of Panettone.

Cinnamon flavoured creme brulee with Campari gelatine

For 4-5 guests:

- 100g sugar
- 500g cream
- 4g cinnamon grounded
- 140g yolk

Method:

Whisk the yolks and sugar together. Warm up the cream until it start smoking.
Pour the hot cream on top of the whisked yolks add the cinnamon and keep whisking.
Get rid of the foam as much as possible, then pour the liquid inside the plates.
Cook 50 minutes at 85°C in the steam oven or bain-marie in a 120°C oven for 70 minutes.
Once cooked, cool them down in the fridge.
Before serving, sprinkle some sugar on top of the Crème Brûlée and caramelize it using the blow torch.
Serve immediately with Campari gelatine (50g Campari. 5g gelatine).

TRUFFLE MENU

Raviolo with black truffle, liquid yolk and 36 months aged Parmesan cream

For 2 guests:

- see Pasta recipe @ page11
 - 2 eggs
 - 250g ricotta cheese
 - 50g Parmesan
 - salt/pepper
 - fresh truffle
- Parmesan cream:**
- 180g Parmesan 36 months
 - 250g heavy cream
 - ExtraVirgin Olive Oil

Method:

Prepare the filling with ricotta, Parmesan, truffle shavings and place it in a piping bag.

Draw a circle of filling on a sheet of pasta. At the center of the circle drop a egg yolk then close the raviolo.

Warm the heavy cream until 65°C, then add the Parmesan and blend. Season it.

Beef fillet with black truffle potatoes, Primitivo wine reduction

For 7 guests

- 1500g Beef fillet
- 400g primitivo wine
- 250g sugar
- a pinch of salt
- 800g baby potatoes
- Extra virgin olive oil
- 100g butter

Method:

Mix the sugar with the Primitivo wine and reduce it in a pot until it becomes a syrup.

Place two table spoons of olive oil in a hot pan and then place the portioned meat in it, sealing it on all sides. Cook the meat in the oven 180°C for 5 minutes then let it rest on a plate for at least 10 minutes. Reheat before serving.

Bake the potatoes in the oven at 180°C with butter and seasoning for 20-25 minutes.

TRUFFLE MENU

White peach pannacotta, cold Franciacorta Zabaione and aromatic herbs

For 9-10 guests

- 160g Sugar
 - 550g Milk
 - 550g Cream
 - 20g Gelatine
 - 100g Peach puree
- Zabaione:**
- 200ml Franciacorta wine
 - 200g Egg yolk
 - 180g Sugar
 - Aromatic herbs

Method:

Soften the gelatine in cold water for about 10 minutes.

In the meantime mix the milk, cream, peach puree and sugar together.

Gently heat the mix up until it reaches 60°C then add the squeezed gelatine.

Using a ladle, divide the liquid panna cotta in 9-10 portions. Let them set in the fridge for at least 6 hours before serving.

Zabaione:

Mix all the ingredient together and whisk while heating “bain-marie” until 80°C. Chill immediately

FRESH PASTA

Fresh Pasta

For 2 guests:

- 30g Durum Wheat Flour
- 110g 00Flour
- 120g Pasteurized Egg Yolk
- 4g Oil
- 1g Salt

Method:

Mix the two flour and the salt together in a bowl.

Add the egg yolk and the oil and start mixing with a fork.

When the mix is getting harder, transfer it on the table making sure you are collecting all the ingredients from the bowl. Use a spoon if needed.

Start kneading with the hand for about 10 minutes. Wrap the pasta dough in cling film and let it rest on the table for 30 minutes.

Ravioli with pumpkin and amaretti filling, brown butter and aromatic herbs

For 8 guests:

- 1.5 kg Butternut squash
- 2 garlic cloves
- 100g Amaretti
- extra vergin olive oil
- aromatic herbs
- 500g ricotta
- 100g Parmesan
- nutmeg
- salt/pepper

Method:

Cut the squash into 2cm thick pieces and roast them in the oven 180°C with crushed garlic, seasoning and oil. Remove the skin once cooked and blend it until it becomes a puree.

Add the Amaretti and blend. Stop blending and add all the rest of the ingredients.

Adjust seasoning.

FRESH PASTA

Traditional slowly cooked Bolognese ragù

For 8 guests:

- 2 medium-sized carrots
- 1 onion
- 1 stick of celery
- 400g minced beef
- 200g minced pork
- 260g tomato concentrate
- extra virgin olive oil
- a splash of milk
- half a glass of white wine
- 1 garlic clove
- salt/pepper

Method:

Cut the vegetables in small pieces and gently roast them using olive oil.

Add the meat and gently roast the meat too. Deglaze with wine.

Add the rest of the ingredients except the milk. Cook on a very low heat for 3-4 hours stirring occasionally.

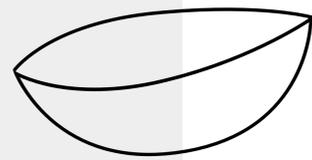
When the sauce is ready, add the milk and cook for an extra 20 minutes.

PIZZA

MIX IT



WATER
300g



FLOUR
500g

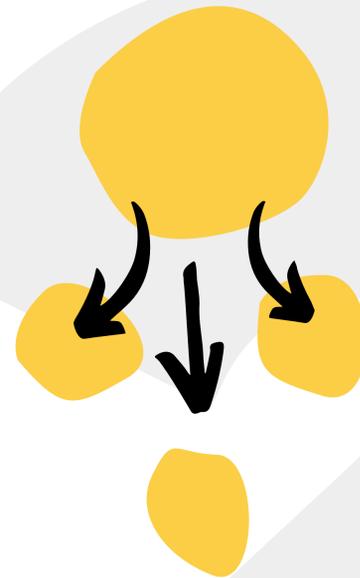
SALT
15g



FRESH YEAST
2g

-MIX THE INGREDIENTS-
-COVER -
-1 NIGHT IN THE FRIDGE-

PROOF
IT



DIVIDE THE
DOUGH IN 3

FOLD IT

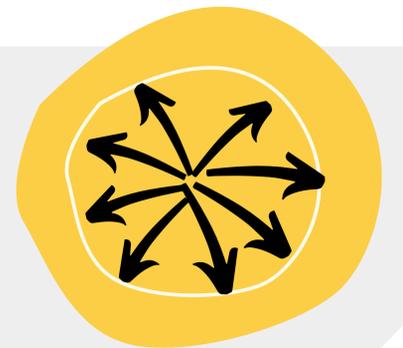


COVER & LET IT
PROOF 8h AT
ROOM T°

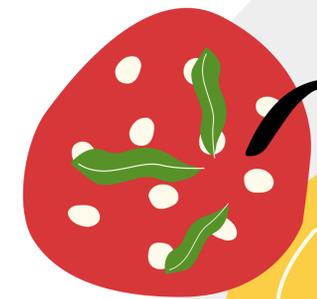


BAKE IT

OPEN THE
DOUGH



SEASON IT



BAKE IT:

275°C - 12 minutes
or
400°C - 90 seconds



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