

# RECIPE BOOK

insieme

winter 25/26

 +370 606 15 373

[www.insieme.lt](http://www.insieme.lt)

 [labas@insieme.lt](mailto:labas@insieme.lt)

# Starters

## Black rice "Venere" seafood salad with king prawns and fresh ginger

### For 4 guests:

- 250g black rice "Venere"
- pinch of salt
- 8 king prawns
- 50g fava beans
- 200g mussels with shells
- 200g clams with shells
- 100g swordfish
- fresh ginger
- ExtraVirgin Olive Oil
- 1 garlic clove
- a bunch of parsley
- a glass of dry white wine

### Method:

Wash the rice in cold water, then boil it in slightly salted water for around 20 minutes. Strain it and keep it warm.

Boil the fava beans in salted water for 1 minute before cooling them down in icy water. Peel them.

Clean and roast the king prawns. Cut them in 4-5 pieces.

Cook the mussels and clams for around 3 minutes in a pot with a garlic clove, dry white wine and fresh parsley.

Cut the swordfish in small cubes and pan fry it until cooked.

Mix all the ingredients together, season the warm salad and serve it with ExtraVirgin Olive Oil with a generous amount of ground fresh ginger.

# Starters

## Italian Dinner

**Mini piadine with a selection of Italian cured meats, salami, rucola, stracciatella and tomato**

**For 7 Piadine**

- 500g flour
- 250g water
- 65g pork fat
- 10g salt
- 5g baking powder
- 100g salame
- 50g rucola
- 100g cherry tomatoes
- 250g stracciatella cheese

**Method:**

Mix the flour together with salt and baking powder.

Add the pork fat in the mix and crush it with your fingers. The heat of your hands will help the process.

Add the flour as you are mixing with a fork.

Knead until smooth and elastic.

Let it rest for 30 minutes.

Divide the dough in 7 and using a rolling pin prepare discs 2-3mm thick.

Cook them in hot non sticky pans until golden brown on both sides.

Fold them in half and garnish them with rucola, tomatoes and delicious ham and stracciatella.

**Gnocchi with ricotta and pumpkin served with 36 months Parmesan cream**

**For 8 guests:**

**Gnocchi:**

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

- 80g Parmesan cheese
- Nutmeg
- garlic cloves

**Parmesan cream:**

- 180g Parmesan 36 mos
- 250g heavy cream
- ExtraVirgin Olive Oil

**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 Parmesan and blend. Season it.

# Main Courses

## Italian Dinner

### Beef fillet, prosecco caramelized onion and butter-sautéed mixed mushrooms

#### For 4 guests

- 800g beef fillet
- 120g butter
- garlic clove
- 250g mixed mushrooms
- aromatic herbs
- 1 glass prosecco
- 1.2 kg onions
- sugar
- Extra Virgin Olive Oil

#### 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.

### Duck breast "sicilian style" with reduction of fresh orange juice, honey, and wine, with candied orange zest and crushed pistachios

#### For 4 guests

- 2 duck breast
- 2 oranges (for zest and juice)
- 1 tablespoon of honey
- 1/3 glass of Grillo white wine
- 150g sugar
- 400g water
- 50g crushed pistachios

#### 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 honey, let it dry and then the wine. Cook the duck until it reaches an internal T° of 60°-66° (depends how you like it).

Prepare a boiling syrup and cook the orange zest for 5 minutes before letting it dry on baking paper.

# Main Courses

## Italian Dinner

### **Calamari stuffed with winter roasted vegetables served with sunchokes cream and cherry tomatoes confit**

#### **For 4 guests:**

- 8 calamari
- 4 carrots
- 1 onion
- 1 celeriac
- Extra Virgin Olive Oil
- glass of white wine
- 4-5 garlic cloves
- 700g jerusalem artichoke
- 50g butter
- aromatic herbs
- 80ml cream
- 600g cherry tomatoes

#### **Method:**

Clean the calamari, remove the top flaps and tentacles. Clean, peel and cut the vegetables using a vegetable grater.

Cook the vegetables and the calamari trimmings in a pan

Cook the vegetables and the calamari trimmings in a pan with herbs and garlic. Season it and deglaze the pan using white wine. Remove the garlic and the herbs, chop the calamari trimmings and mix everything together. Place it into a piping bag.

Fill the calamari with the mix and cook them on a hot pan for a few seconds before serving them.

#### **Sunchokes cream:**

Wash, peel and slice the sunchoke and roast them in a pot using butter. When roasted season them, add a touch of cream and cover with hot water. Cook until soft and blend really well. Strain if needed. Taste and fix the seasoning.

#### **Tomatoes confit:**

Cut the washed tomatoes in half and place them in a tray with salt, garlic, herbs and plenty of extra virgin olive oil. Bake them 200°C for 20 minutes. Let them cool down on a counter once ready.

## 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.

## Cannoli Siciliani with pistachio and chocolate

### For 10 guests:

- 500g flour
- 30g sugar
- 50g pork fat (or 90g oil)
- 20g honey
- 250ml white wine
- 500g ricotta
- 200g sugar
- 50g dark chocolate
- 50g pistachio crushed

### Method:

Place the flour in a bowl then add -in the order- the wine, the honey the pork fat and finally the sugar.

Knead well and when the dough is ready, let it rest 30 mins in the fridge.

Use a rolling pin or a pasta machine to prepare a thin sheet, cut it and roll it around a metal tube. Fry it at 180°C in oil until ready (4-5 minutes).

For the cream, strain the ricotta for at least 3h, then mic it with the sugar.

Fill the cannoli with the ricotta cream and garnish them with crushed chocolate or pistachios at both ends.

## **Torta di nocciole (traditional Piemontese hazelnut cake) with custard cream and warm apple compote**

### **For 8 guests:**

- 3 eggs
- 150g sugar
- 250g hazelnuts
- 10g cocoa powder
- 2 teaspoon baking powder
- 30g butter
- icing sugar

### **Compote:**

- 3 Apple “Golden” type
- 50g butter
- 30g sugar

### **Custard:**

- 110g yolks (5x eggs)
- 1 full egg
- 35g flour
- 500ml milk
- 100g sugar

### **Method:**

#### **Cake:**

In a medium bowl, whisk the yolks with half of the sugar until the eggs are airy and pale yellow. In a separate bowl, whip the egg whites.

In a blender, blitz the hazelnuts with the remaining sugar to a fine flour. Add the hazelnut flour plus the baking powder to the egg yolks and stir to combine.

Stir in the melted butter, then gently fold in the egg whites.

Pour the cake batter into a pre-buttered baking tin.

Bake for 35–40 minutes at 170°C or until just cooked through.

Allow the cake to cool completely before removing it from the tin. Cut into slices and serve with a dust of icing sugar.

#### **Custard cream:**

Bring the milk to boil. At the same time whisk the eggs with the sugar then add the flour.

Pour the hot milk on the eggs while whisking. Place it back on the heat and cook it on medium heat until the first bubble appears on the surface. Cool immediately. Serve cold

#### **Apple compote:**

Wash, peel and thinly slice the apples. Cook them in a pot with the butter and sugar on med heat. After 20–25 minutes remove them from heat and crush the big pieces using a fork.

# 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.

## Butternut squash and walnuts filling

### For 8 guests:

- 1.5 kg Butternut squash
- 2 garlic cloves
- extra vergin olive oil
- aromatic herbs
- 500g ricotta
- 100g Parmesan
- nutmeg
- salt/pepper
- 120g walnut

### 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 nuts 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.

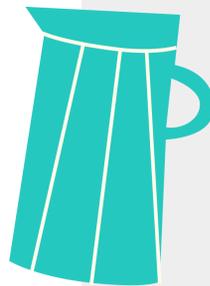
Add the meat and gently roast the meat too. Deglaze with wine.

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

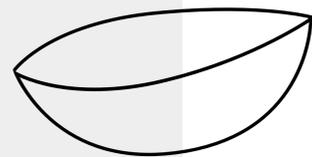
When the sauce is ready, add the milk and cook for an extra 20 minutes.

# Pizza

MIX IT



WATER  
300g



FLOUR  
500g

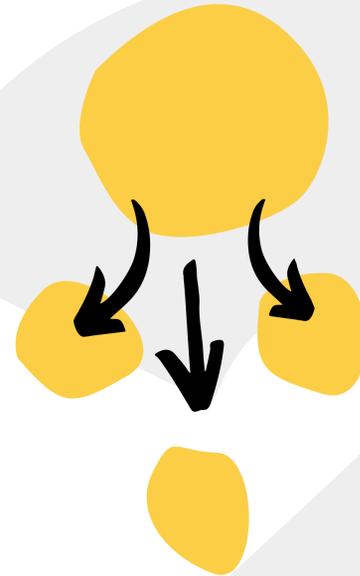
SALT  
15g



FRESH YEAST  
2g

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

PROOF  
IT



DIVIDE THE  
DOUGH IN 3

FOLD IT



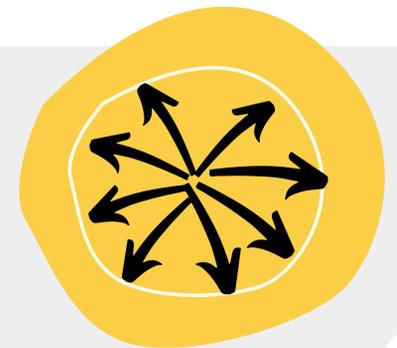
COVER & LET IT

PROOF 8h AT  
ROOM T°

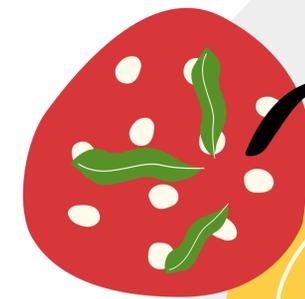


BAKE IT

OPEN THE  
DOUGH



SEASON IT



BAKE IT:

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



# INSIEME

**GASTRONOMINIŲ PATIRČIŲ STUDIJA**



+370 606 15 373

[www.insieme.lt](http://www.insieme.lt)



[labas@insieme.lt](mailto:labas@insieme.lt)