

RECIPES

SUMMER 2026



INSIEME

GRAZIE!

Thank you for choosing our studio and cooking with us.

We hope these recipes inspire you to recreate some of those Italian flavours at home, shared with your family and friends.

Most of all, we hope the joy of cooking and enjoying food together brings you as much happiness as it brings us.

Matteo & Kornelija



RISOTTO WITH FRESH TOMATOES

with basil oil and lemon zest

INGREDIENTS

For 4 guests

- 350g Risotto rice (Arborio, Carnaroli)
- 100g white dry wine
- 100g butter
- 10g apple vinegar
- 1 shallot
- 50g rapeseed oil
- 30g basil
- ice
- 2 lemons
- 80g Parmesan
- 60g ricotta
- Extra virgin olive oil
- 2 tomatoes
- 1 onion/celery/carrot

DIRECTIONS

1. Prepare the vegetable stock: place 3l of cold water with sliced onion on medium heat and add onion/celery/carrot. Let it simmer for 40 minutes.
2. Smoke the ricotta for 1h
3. Toast the rice, then add white wine. When the wine is fully evaporated, add stock little by little and keep stirring the risotto for about 18 minutes. Add seasoning.
4. On the side, boil some water and use it to blanch the basil. Cool it down with ice cold water and blend it with rapeseed oil.
5. Blanch the tomatoes and peel them. Cut them into concasse cubes. Season them.
6. When rice is ready, add ricotta, butter and Parmesan.
7. Plate it and garnish with tomato concasse, basil oil and zest of lemon

POTATO AND CARROT GNOCCHI

with freshly made pesto and Pecorino romano

INGREDIENTS

For 4 guests

- 500g of potatoes
- 150g of carrots
- 100g flour
- 3g salt
- 1 egg yolk
- 25g Parmesan cheese
- nutmeg (optional)
- 100g pecorino romano

DIRECTIONS

1. Preheat the oven (fan 180°C) then bake the potatoes and carrots (washed and with the skin on) on a tray.
2. When cooked, cut the potatoes in half, use a spoon to collect the pulp and mash it into a bowl. Peel and blend the carrots.
3. Spread the flour on a wooden surface, place the mashed potatoes on top. Place the yolk on top of it. Add the beetroot pure on top of the yolk. Add the Parmesan on top of the beetroot, then the salt and if you like it also add the nutmeg.
4. Mix the ingredients until all well combined, then place it onto some flour so it doesn't stick to the board. Cut the dough mix in 4, roll it into 1cm diameter cylinder, then cut the gnocchi. Cover the gnocchi with flour so they don't stick to one another.
5. Boil them in salted water until they start floating. As soon as they start floating, transfer them into the pesto sauce with a spoon. Heat the pan up on low fire stirring gently for a few seconds then serve them.
6. Grate some Pecorino romano on top and drizzle some extra virgin olive oil on it.

PESTO WITH FRESH, BASIL AND SPINACH

for the gnocchi

INGREDIENTS

For 3/4 guests

- 100 g spinach
- 85 g cashew nuts (unsalted)
- 40 g fresh basil
- 50 g dill
- 60 g grated Parmesan
- 40 g extra virgin olive oil
- 1 clove garlic
- Salt and pepper to taste
- ice cold water

DIRECTIONS

1. Blend together the 3 herbs, nuts and garlic in the food processor with the “pulse” function or use a hand blendr until every ingredient is finely chopped. During this process add some cold water to make the leaves blendable.
2. Drizzle in the olive oil with the food processor blade still running.
3. Add grated Parmesan cheese and process briefly until everything is combined.
4. Store in the fridge for max 24h.

TIGELLE CRESCENTINE

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

INGREDIENTS

For 10 guests

- 500 g flour
- 150 g water
- 150 g milk
- 25 g extra virgin olive oil
- 12 g yeast
- 5 g salt
- 300 g of Italian cold cuts
(salami/prosciutto/mortadella/etc)
- 150 g cherry tomatoes
- 100 g rucola

DIRECTIONS

1. Dissolve the yeast in the milk and water using a spoon.
2. Mix the flour and salt together, then add the liquid and then the oil. Knead until the dough is well mixed and elastic. Let them rest covered for at least 30 minutes.
3. Use a rolling pin to flatten the dough to 1 cm thick then cut discs of 10 cm diameter. Cook the discs on a hot pan until the internal temperature hits 98°C.
4. Cut the tigelle in half and fill them up with Italian cold cuts, sliced cherry tomatoes and rucola salad.

BEEF TAGLIATA WITH RUCOLA

served with roasted cherry tomatoes and Parmesan cream

INGREDIENTS

For 4 guests

- 700 g beef entrecote
- garlic clove
- aromatic herbs
- 100 g rucola
- Extra Virgin Olive Oil
- 200 g cherry tomatoes
- 150 g Parmesan
- 100 g cream
- salt and pepper to taste
- extra virgin olive oil

DIRECTIONS

1. In a hot pan, place a tablespoon of olive oil and then the sliced 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.
2. 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.
3. Reheat in a pan with butter, herbs and garlic.
Season with sea salt and pepper before serving it.
4. Cut the cherry tomatoes in half horizontally and place them into a tray. Season them with extra virgin olive oil, salt, pepper, and crushed garlic.
Roast them at 190°C in the oven for 25 minutes.
5. For the Parmesan cream, warm the heavy cream until 65°C, then add the grated Parmesan, a drizzle of extra virgin olive oil and blend it.
Season it.

DUCK BREAST "SICILIAN STYLE"

with roasted carrots, fresh orange juice reduction, candied orange zest and pistachios

INGREDIENTS

For 4 guests

- 2 duck breast
- 2 oranges
- 1 tablespoon of honey
- 1/3 glass of Sicilian white wine
- 150 g sugar
- 50 g crushed pistachios

DIRECTIONS

1. Place the duck breast (skin down) in a cold pan and turn on the heat on 80%.
2. Cook the skin side until golden brown, then flip it and repeat the cooking. Deglaze with the white wine. Place it into an oven tray and cook it 180°C the duck until it reaches an internal temperature of 60°–66°. At the studio we cooked it until 66°C.
3. Remove the duck from the oven and let it rest on a separate tray for at least 7 minutes. Reheat and season it before serving.
4. Place the orange juice and the honey into a pot and let it reduce by 80%.
5. Place into a pot the zest of the orange together with the crushed pistachios and the sugar. Heat while stirring with a spoon. Keep on stirring until the ingredients are dry.
6. Cut the carrots and roast them in butter until ready. Add aromatic herbs and seasoning during the final stages of cooking.

ROASTED OCTOPUS

served with pesto Siciliano, roasted tomatoes, almonds and olives

INGREDIENTS

For 4 guests

- 1 Octopus (800g-900g)
- 2 sticks of celery
- 1 onion
- 2 carrots
- 300 ml dry white wine
- black pepper
- extra virgin olive oil
- 200 g cherry tomatoes
- 100 g "Taggiasche" olives
- 2 garlic cloves
- a handful of toasted almonds

Pesto Siciliano:

- 150 g ricotta
- 1 red pepper
- 75 g Ricotta salata
- 80 g tomatoes
- 70 g grated Parmesan
- 70 g pine nuts
- 80 g almonds

DIRECTIONS

1. Wash the octopus under fresh running water.
2. Prepare the stock that we will use to boil the octopus: peel and cut the carrots, onion and celery and add them in a 8–10 lt pot, 80% filled with fresh water. Add the white wine and bring it to boil.
3. Add the octopus and cook it for around 60–80 minutes or until it gets softer. Use a small knife to check the texture where the tentacles are thicker.
4. Remove the octopus from the liquid and portion it. Pan fry it with rapeseed oil before serving it.
5. Add the cherry tomatoes in the pan so they get some colour and they get softer. Add olives and garlic as well.

CLASSIC TIRAMISÙ

with Amaretto and coffee

INGREDIENTS

For 4-5 guests

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

DIRECTIONS

1. Beat the sugar and the egg yolks at high speed until the mixture gets almost white and very fluffy.
2. Lower the speed of the whisk and add the mascarpone one spoon at the time.
3. Add the liqueur to the cold espresso, if desired.
4. Dip the ladyfingers into the espresso, one at a time and place them side by side in a tiramisù container.
5. 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. It will taste the best after 24h.
6. Sprinkle the Tiramisu with unsweetened cocoa powder using a thin sieve and serve.

SOUR CHERRY PANNA COTTA

with fresh berries and lemon

INGREDIENTS

For 10 guests

- 160 g sugar
- 550 g milk
- 550 g cream
- 20 g gelatine
- 300 g strawberries
- 100 g sugar
- 1 lemon

DIRECTIONS

1. Soften the gelatine in cold water for about 10 minutes.
2. In the meantime cook the 60 g of sugar with the cut strawberries, 50 g of water and the juice of one lemon. Blend the mix until smooth.
3. Mix the milk, cream, 80% of the strawberry puree and sugar together. Gently heat the mix up until it reaches 60°C then add the squeezed gelatine.
4. Use a ladle to divide the liquid panna cotta in 10 portions. Let them set in the fridge for at least 6 hours before serving. Use the remaining 20% of the strawberry puree to finish the plating.

THYME INFUSED CREME BRULEE

with fresh strawberries

INGREDIENTS

For 6 guests

- 15 g thyme
- 100 g sugar
- 500 g cream
- 140 g pasteurized egg yolk
- extra sugar for caramelization
- 300g strawberries

DIRECTIONS

1. Whisk the yolks and sugar together.
2. Warm up the cream until it gets close to boiling point (without reaching it). Pour the hot cream on top of the whisked yolks add the washed thyme and let it infuse for 5 minutes.
3. Remove the thyme, get rid of the foam on top of the cream as much as possible, then pour the liquid inside the serving plates.
4. Cook 50 minutes at 80°C in the steam oven. If you don't have a steam oven, carefully place the plates in a deep metal tray filled with 100°C water and bake in a standard oven for 60–70 minutes at 120°C.
5. Once cooked, cool them down in the fridge.
6. Before serving, sprinkle some sugar on top of the Crème Brûlée and caramelize it using the blow torch. Wait a few minutes so that the caramel gets cold, then serve with thinly sliced strawberries on top.

FRESH PASTA DOUGH

perfect for flat pasta like Tagliatelle and Tjarin and also for Ravioli

INGREDIENTS

For 3/4 guests

- 30 g Durum wheat flour
- 105 g 00 Flour
- 120 g pasteurized egg yolk
- 4 g extra virgin olive oil
- 1 g salt

DIRECTIONS

1. Mix the two flours and the salt together in a bowl.
2. Add the egg yolk and the oil and start mixing with a fork.
3. 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.
4. 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.

CREAMY RICOTTA FILLING FOR RAVIOLI

with lemon zest and thyme, served with aromatic butter and aged Parmesan

INGREDIENTS

For 3/4 guests

- 250 g fresh ricotta
- 1 lemon
- 80 g Parmesan
- 10 g thyme
- 5 g thyme (for butter sauce)
- 5 g rosemary
- 50 g butter
- 30 g Parmesan

DIRECTIONS

1. Mix the Ricotta, the zest of a lemon, 10 g of thyme leaves and Parmesan in a bowl. Add extra virgin olive oil and seasoning.
2. Gently melt the butter in a pan and infuse the rosemary and thyme in it. Add a pinch of salt.
3. Place the cooked pasta in the butter base, serve the pasta and sprinkle some Parmesan on top.

BASIL AND SPINACH PESTO

finished with delicately smoked Ricotta

INGREDIENTS

For 3/4 guests

- 250 g fresh Ricotta
- 85 g nuts unsalted
- 40 g fresh basil
- 100 g spinach
- 60 g grated Parmesan
- 40 g extra virgin olive oil
- 1 clove garlic
- Salt and pepper to taste

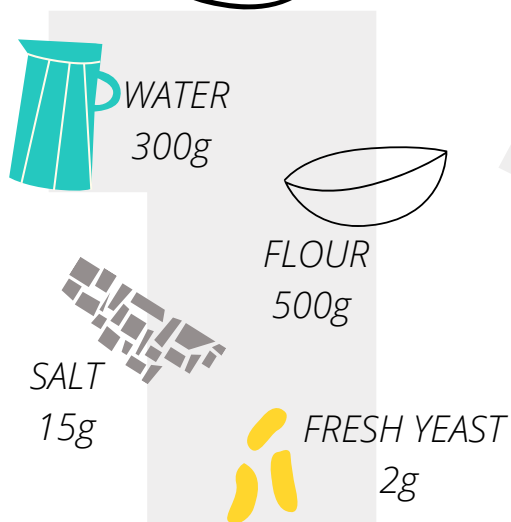
DIRECTIONS

1. Blend together the basil, nuts and garlic in the food processor with the “pulse” function until every ingredient is finely chopped.
2. Drizzle in the olive oil with the food processor blade still running.
3. Add grated Parmesan cheese and process briefly until everything is combined.
4. Store in the fridge for a max 24h.

PIZZA DOUGH METHOD

classic Neapolitan style pizza

MIX IT



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

PROOF IT



BAKE IT



RAVIOLO WITH LIQUID YOLK

black truffle and 36 months aged Parmesan cream

INGREDIENTS

For 2 guests

- 2 eggs
- 250 g ricotta cheese
- 50 g Parmesan
- salt and pepper
- fresh truffle
- 50 g butter

Parmesan cream

- 180 g 36-month Parmesan
- 250 g heavy cream
- extra virgin olive oil
- salt and pepper to taste

DIRECTIONS

1. Prepare the filling with ricotta, Parmesan, truffle shavings and place it in a piping bag.
2. Draw a circle of filling on a sheet of pasta. At the center of the circle drop a egg yolk then close the raviolo.
3. To prepare the Parmesan cream warm the heavy cream until 65°C, then add the Parmesan and blend. Season it.
4. Cook the raviolo in boiling water, after 90 seconds collect it and place it into a pan with melted butter. Shave some truffle on top while heating up. Serve immediately.

BEEF FILLET WITH BLACK TRUFFLE POTATOES

and Primitivo wine reduction

INGREDIENTS

For 7 guests

- 1500 g beef fillet
- 400 g Primitivo wine
- 250 g sugar
- a pinch of salt
- 800 g baby potatoes
- extra virgin olive oil
- 100g butter

DIRECTIONS

1. Mix the sugar with the Primitivo wine and reduce it in a pot until it becomes a syrup.
2. 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.
3. Bake the potatoes in the oven at 180°C with butter and seasoning for 20–25 minutes. Open them in half before serving, place some butter into them and serve

WHITE PEACH PANNACOTTA

with cold Franciacorta zabaione and aromatic herbs

INGREDIENTS

For 9-10 guests

- 160 g sugar
- 550 g milk
- 550 g cream
- 20 g gelatine
- 100 g peach puree

Zabaione:

- 200 ml Franciacorta wine
- 200 g egg yolk
- 180 g sugar
- aromatic herbs

DIRECTIONS

- 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.

ENJOY!

JONAŽOLIŲ G. 3-121, VILNIUS

+370 606 15373

WWW.INSIEME.LT

LABAS@INSIEME.LT

[@INSIEME.STUDIJA](https://www.instagram.com/insieme.studija)