

RECIPES

SPRING 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



VENERE BLACK RICE SEAFOOD SALAD

with king prawns, fresh ginger and roasted cherry tomatoes

INGREDIENTS

For 4 guests

- 250 g black rice "Venere"
- a pinch of salt
- 8 king prawns
- 50 g fava beans
- 200 g mussels (with shells)
- 200 g clams (with shells)
- 100 g tuna
- fresh ginger
- extra virgin olive oil
- 1 garlic clove
- 1 glass of dry white wine
- fresh herbs (thyme, rosemary, oregano)
- 150 g cherry tomatoes

DIRECTIONS

1. Rinse the rice under cold running water, then cook it in lightly salted boiling water for about 15 minutes or until tender. Drain and keep warm.
2. Blanch the fava beans in boiling water for 1 minute, then transfer them immediately to iced water. Once cooled, peel off the outer skins.
3. 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.
4. Clean the king prawns, cut them into 4-5 pieces then roast them into a pan until cooked. Deglaze the pan with a splash of water and place the aromatic water with the shrimps.
5. In a large pot, cook the mussels and clams with the crushed garlic for about 1 minute. Add a glass of dry white wine and fresh parsley and cook an extra 2 minutes. Remove the mussels from the shells and set aside.
6. Cut the tuna into small cubes and pan-fry until lightly golden (approx 2 minutes).
7. Combine all the ingredients with the warm rice. Season gently, then finish with extra virgin olive oil and a generous touch of freshly grated ginger. Serve warm.

RICOTTA AND SPINACH "GNUDI"

served with tomato sauce, 'Nduja spicy sausage and stracciatella

INGREDIENTS

For 4 guests

- 200 g of ricotta cheese
- 100 g spinach
- 30 g Parmesan cheese
- 1 egg
- semola (for dusting)
- salt and pepper to taste
- 200 g tomato sauce
- 100 g stracciatella cheese
- 40 g 'Nduja sausage
- extra virgin olive oil

DIRECTIONS

1. Place the ricotta in a bowl and leave it to drain for a couple of hours.
2. Boil the spinach in unsalted water for 2 minutes, then cool them down as quickly as possible under cold running water or into an ice bath. Squeeze out any excess water and chop them roughly.
3. Mix the spinach with the ricotta, Parmigiano, egg and salt until well combined.
4. Pour some flour into a bowl. Pinch off about 20 g of the ricotta and spinach mixture and toss each piece gently in the flour. Roll it into small balls between your palms, then dust off any excess flour.
5. Cook the gnudi gently in salted, simmering water until they start floating.
6. Gently pan fry the 'Nduja in a pan. Add the tomato sauce and the seasoning. Cook for about 20 mins.
7. Place the sauce in a plate, plate the gnocchi on top of the sauce, add the stracciatella and some extra virgin olive oil to finish.

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 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

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.

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.

ESPRESSO CREME BRULEE

with cinnamon whipped cream

INGREDIENTS

For 6 guests

- 30 g espresso
- 100 g sugar
- 500 g cream
- 140 g pasteurized egg yolk
- extra sugar for caramelization
- 1 g cinnamon powder
- 300 g cream
- 70 g sugar

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 coffee and keep whisking.
3. Get rid of the foam on top of the cream as much as possible, then pour the liquid inside the 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 place a spoon of softly whipped cream on top. Serve immediately.

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

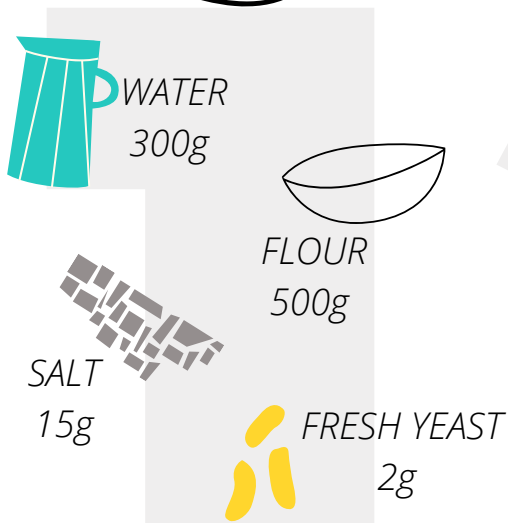
DIRECTIONS

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)