



VILLA CASAGRANDE  
HOTEL · SPA · WINE

# COOKING EXPERIENCE



## HANDS IN DOUGH

STEP INTO THE KITCHEN AND EMBRACE THE JOY OF  
BECOMING AN ITALIAN CHEF FOR A DAY!

**Enjoy a hands on dough experience  
with our Chef Anna,**  
who will guide you through the  
techniques of traditional Italian breads,  
pasta, and pizza.

Don't hesitate to take notes  
and make each recipe your own.



## TUSCAN FOCACCIA BREAD

### INGREDIENTS:

- 500g flour
- 250ml warm water
- ½ cube brewer's yeast
- ½ tablespoon extra virgin olive oil
- 1 tablespoon sugar
- A pinch of salt

### METHOD:

- Combine the flour, salt, sugar and olive oil in a large bowl.
- Dissolve the yeast in a cup of warm water, then gradually add it to the flour, mixing well.
- Add a little more warm water if needed.
- Knead the dough by hand until smooth and uniform.
- Shape into a ball, cover with a cloth and leave to rise for at least 1 hour.
- Once risen, gently punch down the dough and roll it out on a floured surface into a large, thin shape.
- Top as desired with tomato, mozzarella, cheese, ham, anchovies, capers or artichokes.
- Bake in a preheated oven at 250°C for about 20 minutes, until golden and fragrant.

### NOTES

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**NB:** For best results, use high quality olive oil and allow the dough to rise fully.



## POTATO GNOCCHI

### INGREDIENTS:

- 1kg yellow potatoes
- 500g flour
- A pinch of salt
- 1 egg

### METHOD:

- Boil the potatoes with their skins on. While still warm, peel them and pass through a colander or mash until smooth.
- Combine with the flour, egg and a pinch of salt, mixing gently until a soft dough forms.
- Roll the dough into long ropes, then cut into small pieces and shape each one by hand into classic gnocchi.
- Cook in boiling water until they rise to the surface, then drain and dress as desired.

**NB:** Handle the dough gently to keep the gnocchi light and tender.

### NOTES

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## PESTO

### INGREDIENTS:

- 20 large basil leaves
- A pinch of salt
- 7 tablespoons grated Parmesan cheese
- 1 small clove of garlic
- 1 glass extra virgin olive oil
- 100 g pine nuts

### METHOD:

- Place the basil, garlic and pine nuts in a mixer.
- Add the extra virgin olive oil, a pinch of salt and the grated Parmesan.
- Blend until smooth and creamy, adjusting the texture with a little more olive oil if needed.

### NOTES

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## PIZZA DOUGH

### INGREDIENTS:

- 1kg flour
- 1 cube brewer's yeast
- 3 tablespoons extra virgin olive oil
- A pinch of salt
- 1½ cups warm water

### METHOD:

- Combine the flour, salt and olive oil in a large bowl.
- Dissolve the yeast in warm water, then gradually add it to the flour, mixing well.
- Add more water if needed.
- Knead the dough by hand until smooth and elastic.
- Shape into a ball, cover with a cloth and leave to rise for at least 1 hour.
- Once risen, gently punch down the dough and roll it out on a floured surface into a thin pizza base.
- Top as desired with tomato, mozzarella, cheese, ham, anchovies, capers or artichokes.
- Bake in a preheated oven at 250°C for about 20 minutes, until golden and crisp.

### NOTES

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**NB:** Allow the dough to rise fully for a light and airy texture.



## PIZZA TOMATO SAUCE

### INGREDIENTS:

- Tomato sauce
- Fresh basil
- Oregano
- 1 clove of garlic
- A pinch of salt
- Extra virgin olive oil

### METHOD:

- Place the tomato sauce in a bowl.
- Add the finely chopped basil and garlic, along with oregano, salt and a drizzle of extra virgin olive oil.
- Mix well and allow the sauce to rest for at least 30 minutes, so the flavours and aroma can develop.
- Use to dress your pizza before baking.

### NOTES

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## CANTUCCINI

### INGREDIENTS:

- 500g flour
- 400g sugar
- 4 eggs (2 whole eggs and 2 yolks)
- 300g almonds
- 1 packet baking powder
- 1 teaspoon salt

### METHOD:

- Form a mound of flour on a work surface and create a well in the centre.
- Add the eggs, sugar, baking powder, salt and almonds into the well.
- Mix and knead until a smooth dough forms, then shape into long logs.
- Brush the surface with egg yolk.
- Bake in a preheated oven at 180°C for about 30 minutes.
- Remove from the oven, slice into biscuits and return to the oven for a further 2 minutes until lightly crisp.

**NB:** Bake twice to achieve the traditional crisp texture.

### NOTES

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## LEMON CAKE

SERVES 6

### INGREDIENTS:

- 80g 00 flour
- 50g potato starch
- 100g ground almonds
- 160g icing sugar
- 130g soft butter
- Grated zest of 4 fresh lemons
- 2 eggs
- 100ml fresh milk
- 1 vanilla bean
- 1 packet baking powder
- A pinch of salt

### METHOD:

- Grate the lemon zest and combine it with the butter and vanilla.
- Allow to infuse for about 20 minutes.
- Add the icing sugar and salt, then beat until light and creamy.
- Incorporate the eggs one at a time, mixing well after each addition until smooth and velvety.
- In a separate bowl, sift the flour and baking powder, then add the ground almonds and milk.
- Combine with the mixture and stir until smooth.
- Pour into a cake tin and bake in a preheated oven at 160°C for about 1 hour.
- Finish with a light dusting of icing sugar before serving.

### NOTES

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**NB:** Use fresh lemons for a bright and fragrant flavour.