



VILLA CASAGRANDE
HOTEL · SPA · WINE

COOKING EXPERIENCE

- PIZZA & PASTA -

Enjoy your lesson with our Chef Anna;

She will share her secrets with you...

...so don't hold back and take some notes!

Be a little Italian chef for one day!

TUSCAN FOCACCIA BREAD

Ingredients:

500 g. Flour
250 ml warm water
1/2 Bar of brewer's yeast
1/2 Spoon of extra virgin olive oil
1 Spoon of sugar
1 Pinch of salt



Procedure:

Pour flour, salt, sugar and olive oil in a large bowl.
Dissolve the yeast in a cup of warm water.
Add slowly the foamy liquid to the flour, stir it and if necessary add some more warm water.
Work the ingredients with your hands, until obtaining a smooth and homogeneous dough, form a ball, wrap it in a towel, and let it rest to rise for at least 1 hour.
Punch down the dough on a floured surface and stretch it out to make a large and thin pizza shape.
Garnish, as you prefer with tomato, mozzarella, or cheese, ham, anchovy fillet and capers, artichokes etc...
Bake it in a pre-heated oven at 250° C for 20 minutes.

Notes:

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POTATO GNOCCHI

Serves 5 persons

Ingredients:

1 Kg Yellow potatoes
500 g Flour
A pinch of salt
1 egg



Procedure:

Boil the potatoes with the peel, and while they are still hot, peel them. Pass the potatoes through the colander, and mix them together with flour and egg.

Once you have obtained a soft dough, roll out the dough with your hands like a thin rope; where after you cut them in small pieces giving them with the help of the hands the right shape of the “gnocchi”.

At this moment, you can boil the gnocchi and dress them as you prefer.

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PESTO

Basil Sauce

Ingredients:

20 large Basil leaves
Salt
7 spoons of Parmesan cheese
1 small garlic clove
1 glass of EVO oil
100 gr. Of Pine Nuts



Procedure:

Put in the mixer the Basil, garlic and pine nuts, add EVO oil, salt and grated Parmesan cheese,

Mix all the ingredients.

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PIZZA DOUGH

Ingredients:

1 Kg. Flour
1 Bar of brewer's yeast
3 Spoons of extra virgin olive oil
Salt
1 ½ cup of warm water



Procedure:

Pour flour, salt and olive oil in a large bowl. Dissolve the yeast in a cup of warm water.

Add slowly the foamy liquid to the flour, stir it and if necessary add some more warm water.

Work the ingredients with your hands, until obtaining a smooth and homogeneous dough, form a ball, wrap it in a towel, and let it rest to rise for at least 1 hour.

Punch down the dough on a floured surface and stretch it out to make a large and thin pizza shape.

Garnish, as you prefer with tomato, mozzarella, or cheese, ham, anchovy fillet and capers, artichokes etc...

Bake it in a pre-heated oven at 250° C for 20 minutes.

Notes:

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PIZZA TOMATO SAUCE

Ingredients:

Tomato sauce

Basil

Origan

Garlic

Salt

Oil



Procedure:

Take the tomato sauce, add the basil and garlic previously cut very fine and origan, salt and pepper. Let the sauce rest in a bowl for at least 30 minutes and then use it to prepare your pizza.

Notes:

[illegible]

CANTUCCINI

Ingredients:

500 gr. Flour
400 gr. Sugar
4 eggs (2 yolk and 2 eggs)
300 gr. Almond
1 packet baking-powder
1 salt teaspoon



Procedure:

Make a mountain of flour with a hole in the middle and add the eggs, the sugar, the baking powder, the salt and the almonds in the hole.
Form a past, rolling form a “serpent” and spread it with the yolk.

Furnace 180° for 30 minutes.

After 30 min. extract it and cut it, in slices then put them back in the oven for another 2 minutes.

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LEMON CAKE

Serves for 6 people

Ingredients:

80 gr of 00 Flour
50 gr of potato starch
100 gr powdered almonds
160 gr of icing sugar
130 gr of soft butter
grated peel of 4 fresh lemons
2 eggs
100 ml of fresh milk
a vanilla bean
a packet of baking powder
a pinch of salt



Procedure:

First of all, grate the lemon peels. Add the butter and vanilla to the skins. Leave to marinate for 20 minutes.

Add the icing sugar and salt to the butter and mix them perfectly with an electric mixer or a planetary mixer for 2 minutes. Add the eggs one at a time and whip at high speed (when the first egg is absorbed put the second egg). Then mix until the mixture is smooth and velvety.

Separately sift the flour and baking powder and add the almond flour and add the milk.

Mix everything and put in a cake mold in the oven for 1 hour at 160 degrees.

Sprinkle with icing sugar.

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