



VILLA CASAGRANDE  
HOTEL · SPA · WINE

# COOKING EXPERIENCE

## - TUSCAN MENU' -

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!**

# TOMATO BRUSCHETTA

## Ingredients:

5 slices of toasted bread  
(Preferably baked in a wood oven)

3 ripe tomatoes  
Parsley  
Oregano  
Extra virgin olive oil  
Salt  
Garlic  
Vinegar  
Basil



## Procedure:

Cut in small pieces the tomatoes together with parsley and basil.  
Divide the tomatoes equally on the toasted  
Slices of bread and season with  
Extra virgin olive oil.

**NB.** You can also choose to season with vinegar  
Oregano and garlic if you wish a more tasteful starter.

## Notes:

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# CROSTINI NERI

## (Bruschetta with chicken liver pâté)

Serves 5 persons as a starter

### Ingredients:

500 g chicken livers  
1 red onion  
An handful of parsley  
4 table spoons olive oil  
1 clove of garlic  
A pinch of salt  
1 table spoon of capers  
2 anchovy fillets  
A knob of butter



### Procedure:

Cut in small pieces onion, parsley and garlic fry it all on a low flame. Thereafter add the chicken livers (cut in smaller pieces) and let it cook gently adding some meat broth and a glass of white wine if necessary. At the end add capers and anchovy and mince it all with a knob of butter. When the pate is ready, toast thin slices of bread and add the pate on it.

### Notes:

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# CHICKEN BREAST BRUSCHETTA

## Ingredients:

200 gr chicken breast  
3 table spoons of chives onions  
under vinegar  
3 table spoons of mayo  
1 baguette  
Sea salt  
1 table spoon oil e.v.o



## Procedure:

Take the chicken breast and put it in a frying pan With the olive oil and a pinch of salt. Cook it low for about 10 minutes.  
Allow it to cool and cut into small pieces. Put chicken, cut the onions, the mayo in a kitchen . Robot and mix it all up. In the meanwhile cut the baguette into thin Slices And spread over the sauce.

## Notes:

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# LASAGNA

## Ingredients:

- 400 g. of pasta for lasagna
- 500 g. of ragù sauce
- 500 g. of “besciamella” sauce
- 200 g. of grated parmesan cheese



## Procedure:

Take a rectangular baking tin and pour on the bottom of it 3/4 spoons of both ragù and besciamella sauces plus one spoon of grated parmesan then lay on it 2/4 sheets of pasta for lasagna.

Then continue adding the same ingredients layered until you reach the almost the top of the tin.

Once ingredients are over, put the tin in a preheated oven at 180c° for 40 minutes.

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# BESCIAMELLE

## Ingredients:

250 g. of butter  
4/6 spoons of white flour  
nutmeg  
1 liter of milk

Time of preparation:  
around 30 minutes.



## Procedure:

Melt the butter with low fire and add flour little at a time to form cream. Add a pinch of salt and grate some nutmeg on it. When butter starts become brown turn off the fire and add some milk little at a time. Put on the fire again and boil it for 10/15 minutes.

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# MEAT SAUCE RAGOUT

Serves 4 persons

## Ingredients:

300 g mincemeat of beef  
150 g mincemeat of pork  
1 red onion  
1 stalk celery  
1 carrot  
1 clove of garlic  
A branch of rosemary  
A handful of parsley  
½ glass of red/white wine  
A pinch of salt  
3 spoons extra virgin oil  
4 ripe and fresh tomatoes or 2 glasses of pulped tomatoes



## Procedure:

Clean and slice vegetables.  
Fry the mixture in a saucepan with 3 spoons of extra virgin olive oil.  
Add ½ glass of white wine, stirring occasionally to keep it from sticking.  
Add the mincemeat to the ingredients, brown them completely.  
Add tomato and stir, simmer the mixture for least 2 hours, to obtain a velvety texture and a complete flavour.  
The meat ragout is a classic sauce, to dress all kinds of pasta (tagliatelle, lasagne, gnocchi, ecc...)

## Notes:

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# HANDMADE PASTA

Serves for 5 persons

## Ingredients:

Semola (hard wheat flour)  
Eggs



## Procedure:

For a good dough, mix and knead until solid.  
Let rest on board for 15/30 min.

Press and Stretch with a rolling pin, Cut into the shape you prefer.

Boil as Italian pasta

## Notes:

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# TIRAMISU'

Serves for 6 people

## Ingredients:

Half Kilogram of Mascarpone cheese  
4 eggs  
0,5 L of sour cream  
6 teaspoons of sugar  
1 box of light biscuits "Pavesini" kind  
1 cup of coffee  
1 small glass of Vin Santo



## Procedure:

Whip the egg white, and then whip the sour cream.  
Mix the sugar with the yolk and the mascarpone cheese.  
Make layers in a bowl having wet the Pavesini biscuits in the hot coffee.  
End the Tiramisu with some grated black chocolate on the top and then keep it in the fridge for around 1 hour.

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