



COOKERY ACADEMY

An Italian Christmas
dinner
Recipe Pack
Friday 10th
2017

a: bird in hand | hawbridge | stoulton | worcester | wr7 4rj
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Menu
Antipasto

Crostini di polenta e funghi (polenta croutons with mushrooms)

Crostini di fegatelli (chicken liver croutons)

Insalata russa (Mixed vegetables and eggs salad)

Involentino di salmone e caprino (smoked salmon and goat cheese roulade)

Prosciutto a melone (melon and parma ham)

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Tortellini in brodo di gallina

Baby pasta parcels in hen broth

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**Arista di maiale alla rucola
e tacchino ripieno al melograno**

Rocket filled loin of pork
and stuffed turkey with pomegranate sauce

Seasonal vegetables and potatoes

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Tris di dolci di natale

(Trio of Italian Christmas cakes)

Panettone, panforte e ricciarelli



Crostini di fegatini

Crostini are probably served on every Tuscan Trattoria, but most of the time they arrive as a tepid grey paste served on soggy bread, the secret is to toast the bread, lace with good extra virgin olive oil and then top with the hot creamy mixture

Ingredients

6 chicken livers, cleaned and soaked in milk for at least one hour
1 anchovy finely chopped
5 capers chopped
12 slices of baguette bread
1 small onion finely chopped
Extra virgin olive oil
Little butter
1 garlic clove finely chopped
75 ml dry white wine
Salt and pepper

Method

1. Drain the chicken livers and discard the milk
2. Melt the butter in a small saucepan and cook the onion and garlic until transparent
3. Add the liver and cook over a high heat for a few minutes, stirring and crushing the liver constantly, add the wine and reduce by half
4. Add the capers and anchovy and cook for 10 minutes adding a little water if required, adjust the taste. The mixture should be reasonably creamy with chunks of liver (the way I prefer it), but for an extra smooth paste, blend in a food processor. Keep hot
5. Toast the baguette slices both side and drizzle with a little olive oil.
6. Top the bread with the liver mixture and serve immediately

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Involtino di salmone e caprino

Serve 6 as a starter

Ingredients

200g sliced smoked salmon

Filling

250g soft goat cheese (cream cheese can be used instead)

1 tsp each of chopped parsley, gherkins, capers

1tsp horseradish sauce (optional)

Ground black pepper

Salad

1 large fennel finely sliced

1 orange, zest removed and cut into thin strips. Orange segmented

Balsamic vinegar

Extra virgin rapeseed or olive oil to drizzle

Handful of micro/herbs

2tbsp cranberry sauce

Method

1. Mix together all of the filling ingredients.
2. Cut a large piece of cling film and arrange the sliced smoked salmon next to each other so to create a large square. (If the salmon is too thick, cover with more cling film and with a rolling pin gently thin it down)
3. Place the cheese mix into a piping bag and pipe it on one end of your square.
4. With the help of the cling film roll the salmon and cheese so to create a cylinder. Close both end of the cling film and roll in opposite directions to create a "perfect cylinder" (the more you squeeze them the thicker the roll will become)
5. Place in the fridge to set for at least one hour.
6. In a large bowl make the dressing by mixing together the cranberry sauce, a little balsamic vinegar and some olive oil, if too thick add a little water
7. When ready to serve, mix the fennel, orange and some micro herbs together.
8. Dress with a little dressing and arrange on your plate.
9. Cut the roulade, gently remove the cling film and arrange on the salad.
10. Decorate with the rest of the dressing and herbs, drizzle with the oil and serve.

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Tacchino ripieno al melograno

Ingredients

500g turkey breast sliced into 6 pieces
100g soft bread crust removed
600g Diced pork minced (pork belly best for this)
150g Cooked ham minced
1 tbsp Grated parmesan
200ml white wine
Milk
Small bunch sage chopped
1 garlic clove chopped
3 sprigs of sage
3 cloves garlic
1 small onion peeled and cut into thick slices
4 sprigs rosemary
2tbsp Rapeseed oil
½ tsp smoked paprika
½ tsp fennel seeds
½ tsp cracked black pepper
2 pomegranate opened and seeds removed
12 thin slices of pancetta

Method

1. Soak the bread into some milk
2. In a large bowl, add together the pork, ham, parmesan, sage, garlic paprika and fennel seeds and pepper, finally add the squeezed bread and mix well.
3. Season the slices of turkey, and place an equal amount of filling on each piece. Roll the turkey up.
4. Wrap each roulade into the pancetta and tie up with some string
5. Place the oil into a heated ovenproof dish, and gently brown the meat on all sides Add the herbs, garlic and onion and lace with the wine
6. Place in a hot oven 180°C for 45-50 minutes, turning the roulades occasionally and adding water as required so that the turkey will not dry out.
7. When the meat is cooked, remove from the tray and keep warm, add the pomegranate to the sauce and cook for a further 6-7 minutes.
8. Serve the turkey sliced with some of the sauce

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Panforte di Siena

Ingredients

75g hazelnuts
75g blanched almonds coarsely chopped
175g candied peel finely chopped
75g plain flour
½ teaspoon ground cinnamon
¼ teaspoon ground mixed spice
100g sugar
100g honey
rice paper

Topping

2 tablespoons icing sugar
1 teaspoon ground cinnamon (optional)

Method

1. Toast the hazelnuts in a moderate oven for 5/10 minutes, then rub the nuts in a clean cloth to remove the skin, and finally chop them coarsely.
2. Place in a bowl with the almonds, candied peel, sifted flour and spices and stir well.
3. In a pan, cook the sugar and honey together until a sugar thermometer registers 115C°/240F° or until a little mixture dropped in cup forms a ball. Remove from the heat and add to the nut mixture, mix well.
4. Turn into a 20cm/8inch-flan ring lined with rice paper, spread flat; bake in a preheated oven (150C°/300F°) for 30 to 35 minutes.
5. Leave to cool in the tin. For better taste, leave to rest for a day wrapped in foil. Before serving, dust with icing sugar and cinnamon.

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Ricciarelli

Makes about 24 biscuits

Ingredients

200g icing sugar
25g plain flour
½ tsp Baking Powder
200g ground almonds
2 egg whites
1 tsp vanilla extract
1tsp grated orange zest

Method

1. Place 150g of icing sugar into a bowl, add the flour, baking powder, orange zest and the almonds, stir to combine
2. In a separate bowl beat the egg whites until stiff then beat in the vanilla.
3. Add 1/3 of egg whites to the almond mixture and stir.
4. Gently incorporate the remaining egg whites to create a soft paste.
5. Place the remaining icing sugar onto a plate, spoon some of the mixture onto the icing sugar rolling and coating each ricciarelo before transferring them to a baking tray lined with greaseproof paper
6. Bake in a pre-heated oven 180°C for 12-15 minutes.
7. Allow the cookies to cool on the tray.
8. Store the cold cookies in a tin.

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