

Mondo della Ristorazione italiana



Marcello Musilli

Dear Friends,
The Team at the Italian School of Cooking would like to thank Italia Stampa for the opportunity to contribute to their magazine. We hope you will enjoy these recipes brought to you from our chef Marcello Musilli.

We look forward to sharing with you more recipes and news from the Italian world of food and wine.

Ravioli Ricotta e Tartufo

Serves 4
For the filling:
250 gr Ricotta cheese
20 gr Black truffle
50 gr grated Parmesan,
1 egg yolk
Breadcrumbs
A hint of Nutmeg
Black peppercorn
Salt

For the Sfoglia:

300g flour
100g semolina
4 medium eggs
salt

For the Sauce:

100 gr Butter
6/8 Sage leaf
100 gr grated Parmesan

METHOD

Sfoglia:

Put into the mixer the two types of flour, add the eggs and the salt, let it go at a slow speed; if the dough is too hard you may need to add some water. When the dough is of a fine consistency, remove from the mixer and finish it by hand. Cover it for 15 minutes, then cut in small enough pieces and roll out with a rolling pin or a pasta machine to a thickness of almost 1 mm.

Filling:

Start by sieving the ricotta cheese and grate the black truffles, add it to the ricotta with the other ingredients; if the mix is too moist add the breadcrumb. Take small quantities of the mix (almost one full tea spoon) and place it on the one half of the pasta leaf to a distance of almost 1/2 an inch. Fold over the leaf and press with your fingers in between the gaps between the fillings; you will obtain a series of small pillow shaped pasta; cut it with a dough cutter and let dry for 1 hour.

Cook in boiling salted water for almost 5/6 minutes and drain it.

The sauce:

Melt the butter in a saucepan on medium heat; when melted, add the sage leaves and brown without burning it. Take off the heat and pour onto the cooked ravioli and cook them with parmesan, adding some pasta cooking water if necessary.



TRUFFLES AND WILD MUSHROOMS FROM MOLISE

Behind the Apennines in central-southern Italy, the land is particularly suitable for the growth of mushrooms and truffles (tartufi).

These hilly and mountainous areas are characterized by different soils, altitudes and varying degrees of exposure and, as a consequence, are subject to different climatic and micro-climatic conditions.

It is these specific conditions which determine the distribution and diversity of the various species of mushrooms and truffles in the region of Molise.

Mushrooms and Truffles develop easily in an environment containing humid and rich fertile soil, often growing symbiotically with other species of plants. Such association, a particular kind of "biological exchange", occurs between tree roots and fungi and takes on fundamental importance for the survival of each. The species of tree and the soil content together determine the nature and volume of fungi that may be found in their roots.

A large part of the internal regions of Molise are covered with woods and bush which has always been rich in valuable species of wild mushrooms such as porcini, gallucci and ovoli notwithstanding other less valuable species such as trombette dei morti, mazze di tamburo, lattaroli, famigliole, etc. Production is linked to favorable seasonal and climatic trends. Although truffles have been known about for centuries, they were "rediscovered" in our region only recently thanks to truffle hunters from other regions.

In the middle ages, truffles were considered noxious and were rejected by the people.

Today Molise, especially those central and higher areas, is, among the richest regions of Italy in terms of the production, abundance and quality of truffles although the natural processes by which our soil creates them are as yet unexplained.



Pannacotta alle frutta secche

Serves 4:

For the Mousse:

Fresh cream 250 ml
Milk 250 ml
Sugar 100 gr
Vanilla pod 1
Gelatine leaf 2 (6gr)
Salt 1 pinch

For the sauce:

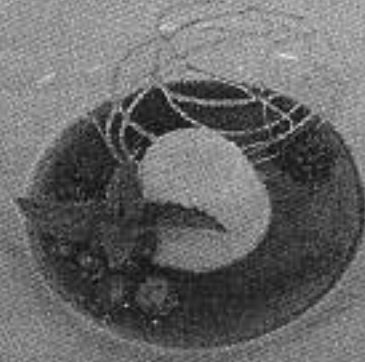
Dried Apricot 5
Dried Figs 5
Butter 30 gr
Orange juice 250ml
Marsala wine 50ml
Vanilla pod 1
Cinnamon stick half
Sugar 50gr

Method:

Pour the milk, the cream, the vanilla and the sugar into a pot and heat it, do not boil, add a pinch of salt. Tenderize the gelatine leaves in cold water, when ready drain it and melt it in the hot mixture, take out the vanilla pod, stir well making sure the gelatine and the sugar are perfectly melted, when ready pour it into 4 moulds. Let it cool and place it in a fridge for at least 4/6 hours.

For the sauce, melt the butter in a pan, add the sugar, the orange juice, the figs and the apricot cut into tiny strips, and all the other ingredients, bring it to boil and let it reduce on a moderate heat; when ready take out the vanilla and the cinnamon.

To serve get the Pannacotta out of the moulds place it in a plate, pour the sauce still warm and cover.



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CENA DI NATALE A STEPS OF ROME

In uno dei suoi tanti simpatici exploit, l'Italian School of Cooking, ha organizzato il 12 dicembre scorso una cena sul tema "Natale Italiano". Ad offrirla è stato il ristorante/rosteria STEPS OF ROME Gastronomy ad Andrew's Lane, Dublin 2. Gli ospiti irlandesi della serata hanno potuto gustare alcuni dei piatti tradizionali natalizi italiani. Il menu, diretto dal cuoco Luca Rosati, comprendeva Cotechino e lenticchie, Tortellini in brodo, Bollito misto con salsa verde e dessert a base di Panettone, Pandoro e Panforte in salsa di cioccolato caldo.

Animatore della serata, come al solito, è stato Marco Giannantonio Direttore della Scuola di Cucina. C'è



I tre giovani cuochi stagisti fotografati durante la serata con il maestro cuoco Marcello Musilli

anche stata della musica grazie all'apporto del chitarrista australiano Rich Alexander. Una magnifica serata. Complimenti sia a Steps of Rome che all'Italian School of Cooking!!

Una serata speciale

Successivamente, il 15 dicembre, la Scuola ha ospitato nella propria sede ad Orwell Road una serata culinaria che ha visto in azione un gruppo di studenti italiani della Scuola Alberghiera di San Benedetto del Tronto che si trovano a Dublino per un stage di scambio. Presenti numerosi ospiti ed esponenti della stampa irlandese, i bravissimi ragazzi hanno cucinato una cena memorabile: antipasto italiano, maccheroncini al sugo di carne ed uno squisito cosciotto di agnello in porchetta. Con questa iniziativa la direzione della Scuola di cucina ha veramente chiuso in bellezza un anno di intense attività che fanno veramente onore al nostro buon nome.

Atmosfera gioiosa

Sempre l'Italian School of Cooking ha poi voluto conferire una nota di brio all'atmosfera natalizia italiana nella capitale irlandese, organizzando la venuta a Dublino di due provetti musicisti italiani, il duo "Plettri" (Mario Tanno alla chitarra e Nino Iammarino al mandolino) che si è esibito con grande successo una settimana prima di Natale, suonando in alcuni ristoranti locali.



Il cuoco Luca Rosati in azione



Marco Giannantonio intrattiene i presenti cantando canzoni italiane



Il simpatico duo all'Unicorn Restaurant



"I Plettri" a "Steps of Rome"

CENA NATALIZIA EMRO

Con la consueta puntualità, la Direzione dublinese del gruppo bancario EMRO ha organizzato, lo scorso dicembre, una cena natalizia per un gruppo ristretto di amici e personalità tra i quali il Nunzio Apostolico e l'Ambasciatore italiano. La cena si è svolta al Ristorante Lepanto del magnifico albergo Radisson e a fare gli onori di casa sono stati il Dr Paolo Zanni, Direttore della EMRO Ireland, e alti esponenti della EMRO Italia.



Er Buchetto

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a difference

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