



BOOK OF DELIGHTS

COCOA PARTY

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SALSA DI NOCI (walnut sauce)

Quantity to dress 4 portions of pasta

- 150 gr peeled walnuts
- 3 olive oil spoons
- 200 ml fresh milk
- 70 gr bread white crumb
- 1 teaspoon marjoram
- 30 gr Pine nuts
- 4 tablespoons grated Parmigiano Reggiano or Grana Padano



Instructions

1. You can start the sauce preparation by blanching the kernels for at least 5 minutes in boiling water, so that it is then easier to peel . After 5 minutes, drain the kernels and let them cool. Otherwise, you may also use the kernels with their peel.
2. Meanwhile, put the bread to soak in the milk in a bowl and when it is soft and soggy, drain it, and keep aside the milk squeezed.
3. Peel the kernels one by one and put them in a blender along with the pine nuts, the cheese and the olive oil.
4. Add the bread previously soaked and drained and marjoram: operate the blender and add a little milk (you can use the one used to soak the bread) , as well as enough olive oil to get a thick cream, then add salt and a pinch of freshly grinded pepper.

Timing

- 20' preparation

Gourmet tip: gorgonzola upgrade

- For a tastier option, melt a few pieces of Italian Gorgonzola cheese in a pan with part of the sauce, then add the pasta “al dente” directly in the pan together with the rest of the sauce and a few spoons of the water used to boil the pasta.

TAGLIATELLE AL CACAO, NOCI E GORGONZOLA (cocoa tagliatelle with walnuts & gorgonzola)

Quantity for 4-5 portions

Tagliatelle:

- 370 gr flour ("polohruba" in Czech)
- 4 eggs
- 30 grams unsweetened cocoa powder

Dressing:

- 200 gr walnut kernels
- 300 gr Italian Gorgonzola cheese
- 200 ml cream
- 1 tbsp marjoran
- Ground white or black pepper
- Pinch salt, seasoning



Instructions

1. To make the tagliatelle dough, sift the cocoa powder into the flour on your tabletop or in a large bowl, arranging it in a crater shape. Add the eggs to the centre and partially incorporate them into the flour and cocoa mixture with a fork.
2. Knead the flour and eggs together to form the dough, until the dough is thoroughly worked together and elastic (approximately 4 to 5 minutes). Wrap in plastic foil and let cool down for min. 30 min. in the fridge
3. Pour the mixture into the flour well. Using a fork or your finger, begin to pull flour from the edges into the center. When the dough comes together, transfer to a floured work surface and knead, using the heels of your hands, folding it over, until completely smooth and elastic, about 10 to 15 minutes. Wrap in plastic foil and let cool down for min. 30 min. in the fridge.
4. Cut the pasta dough into 4 equal pieces. Take a ¼ of the dough and form into a rectangle. Pass the dough through the widest setting on the pasta machine twice. Fold the dough into thirds and pass through 2 more times. Lower the setting by 1 notch and continue to pass the dough through until you've reached desired thickness. Halve the pasta sheet and pass it through the machine using a pasta cutter to form tagliatelle.
5. Place the pasta on a flour-dusted parchment-lined sheet tray or the specific dryer. Allow to dry for 20 minutes or place in the refrigerator until ready to use.
6. Keep some kernels aside for the dish decoration. Blend briefly the other kernels in a mixer, leaving a coarse mixture (not a powder).
7. Bring a large pot of salted water to a boil.
8. In a large pan, melt at low fire the chunks of gorgonzola and pour the cream. Add a tablespoon or marjoran.



9. Add the pasta to the boiling water and cook until al dente, about 4 minutes. Drain the pasta, reserving 1 cup of the cooking water. Add the pasta and cooking water (if necessary) to the sauce pan and toss over medium heat.
10. Warm until the pasta is well coated, garnish each dish with some walnut kernald roughly chopped with a knife, a dash of Parmigiano Reggiano and freshly ground pepper.

Timing

- 10' dough preparation
- 30' tagliatelle preparation
- 5-10' cooking while preparing the dressing

BUNET (Cocoa & amaretti pudding, Piemonte)

Quantity for 1 tray (8 portions)

- 6 eggs, 1 egg yolk
- 80 gr white sugar
- 700 ml milk
- 2 tablespoons rum
- 100 gr Amaretti (macaroons)
- 30 gr unsweetened cocoa powder

Caramel sauce:

- 150 gr white sugar
- 1 teaspoon Vanilla sugar
- 60 ml water



Instructions

1. Prepare the caramel: melt 150 gr of white crystal sugar at mid fire in a flat pot with thick bottom, with the aid of a wooden spoon, until brownish. Bring to boil 60 ml of water, add the vanilla sugar; when the sugar is fully melted, add the boiling water and stir energetically. Let cool down for a few minutes.
2. Preheat the oven to 180 ° in static mode.
3. Grind the amaretti in a mixer, but leave some aside for the final decoration. Mix the eggs and the sugar in a large bowl with a manual whip or electric whisker until creamy, then add a shot of rum, the milk (at room temperature or slightly warm), the cocoa powder (without grains) and the amaretti. Do not worry if the mixture is quite liquid.
4. Pour the caramel into a loaf pan and spread it over the inner surface, almost to the top.
5. Pour the mixture into the loaf pan, and lay the pan into a larger over tray to cook with “bain-Marie” (“water bath”) technique: fill the larger tray with boiling water, enough to reach two-thirds of the pan containing the bunet mixture.
6. Cook at 180 degrees for about 45 minutes: to check the cooking, pierce the bunet with a wooden toothpick, when ready the toothpick will come out dry.
7. Remove the bunet from the oven and let cool down completely at room temperature. Once cool, place in refrigerator for at least 1 hour. Then, use the tip of a knife to gently help the pudding to detach from the walls of the loaf pan, gently topple it on a serving dish and decorate with the amaretti that you kept aside. Serve in generous slices.

Timing

- 20´ mixture and caramel preparation
- 45` baking, then at least 2 hours cooling