



BOOK OF DELIGHTS

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DRIED FRUIT IN PANCETTA

Quantity for 8 people (appetizer)

- 16 dried prunes
- 16 dried apricots
- 16 thin narrow slices of pancetta, bacon or similar (shouldn't be too lean)
- 16 toothpicks or skewers
- 4 tbsp plum brandy or rum (optional)



Instructions

1. If desired, soak the fruits for ½ an hour in the spirit.
2. Then take one of each fruit and wrap the pancetta around it to create a sort of figure 8.
3. Pin everything together with the toothpick.
4. Roast in the oven at 180 °C for 5-10 minutes until the bacon is sizzling and crispy

TAJARIN AI FUNGHI (fresh “tagliolini” with mushroom sauce)

Quantity for 4-5 portions

Tajarin:

- 400 gr flour (“polohruba” in Czech)
- 4 eggs

Sauce:

- 500 gr fresh mushrooms (preferably porcini or portobello)
- 2 tbsp butter
- 1 garlic clove
- 1 shallot
- Pinch white or pink pepper, salt
- 80 gr grated Parmigiano Reggiano or Grana Padano
- 100 ml cream
- 10 cl white wine
- parsley, thyme



Instructions

1. The egg pasta “tagliolini” (“tajarin” in Piedmontese language) is a delicate form of home-made pasta, ideally hand-made and very rich in egg yolks (up to 10 for 250 gr of flour). In the following recipe, we adopt the usual proportion of 1 whole egg for 100 gr of flour, which is the average for Italian fresh egg pasta like “tagliatelle”.
2. To make the tajarin dough, sift 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 with a fork. Then 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. Prepare the mushrooms: wash, clean, wipe with a damp cloth and cut them into slices (or dice, if too big).
4. Roll out the dough with a rolling pin and a pasta machine and cut the tajarin, laying them on a dry cloth or hanging on a wooden pin to avoid them getting stuck together.
5. Cut the shallot and melt the butter in a frying pan, add the peeled garlic to brown, then add the mushrooms and fry at medium-high heat to roast them. You can put a sprig of thyme or rosemary while sautéing the mushrooms and then remove it.
6. Add a splash of white wine, then salt, pepper and the chopped parsley and remove the garlic.



7. Cook the tajarin al dente in boiling salted water and, when ready, dry them and add to the pan containing the sauce and gradually add the cream. Mix well, and if the sauce becomes too dry, add a tablespoon of the pasta cooking water and the cream.
8. Serve in dishes sprinkling the surface with a bit of freshly ground parsley and freshly grated Parmigiano Reggiano or Grana Padano.
9. For additional taste, pour a few drops of truffle-flavoured olive oil (in such case avoid the parsley)

Timing

- 10' dough preparation
- 30' dough resting while preparing sauce
- 30' tajarin preparation
- 5-10' cooking

Gourmet tip: truffle “tajarin”

- The birthplace of “tajarin” are the scenic hills of Langhe in Piedmont, therefore the perfect dressing is a white truffle sauce. While cooking the tajarin, simply melt a spoonful of white truffle butter in a large pan, adding some cream e let simmer gently for a couple of minutes. A generous shaving of fresh white truffle from Alba would be a stairway to heaven.
- Pair the tajarin with Piedmontese wines like Nebbiolo or Barolo reds, or a crisp white Roero Arneis.

TARTUFI DI CIOCCOLATO (Chocolate truffles)

Quantity for approx.30 truffles

- 150 ml double cream
- 200 g dark chocolate, high quality
- 150 g milk chocolate, high quality
- 1 shot of rum, according to taste
- 1 teaspoon vanilla sugar or essence
- 3 spoons Bitter Cocoa powder
- crumbled pistachio, coconut, almonds, hazelnuts for coating



Instructions

1. Finely chop the milk and dark chocolate. Pour the cream into a saucepan and bring to almost boil, then remove from the heat and add the two types of chocolate and the rum. Stir to dissolve until the whole mixture is smooth and free of lumps. Keep stirring until the mixture becomes creamy, then let it cool completely and then, when the mixture is cold, but not yet completely solid, stir vigorously to obtain a lighter mixture.
2. Pour the cocoa powder in a flat cup. Form small mounds of the mixture with the aid of two teaspoons and roll them in the cocoa powder using your fingers.
3. Store the truffles in a cool place or in the refrigerator in a covered container until ready to serve.

Timing

- 10` mixture preparation, at least 60` cooling or until almost solid
- 30` truffle preparation

Gourmet tip: truffle hunting

- Get everyone around the table to spoon their own truffles out of the serving dish and roll them in cocoa powder, crushed nuts, almond, coconut, pistachios unleashing creativity. You can also prepare some of the pralines inserting a roasted hazelnut, another typical Piedmontese delicacy, and coating the praline with hazelnut crumble.



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