

*Diacceroni*

AGRITURISMO BIOLOGICO  
TUSCANY

*Recipes*

# Savory

Cooking with Chef Francesca



# Fresh Pasta

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## Ingredients

Serves 2 people

- 2 eggs
- 1 large pinch of salt
- 1 cup (120g) of all purpose flour
- 2/3 cup (80g) of semolina flour
- 1 tbsp extra virgin olive oil



## Instructions

1. Place the flour on a board or in a bowl. Make a hole in the centre of the flour and crack the eggs into it. Beat the eggs with a fork until smooth. Using the tips of your fingers, mix the eggs with the flour, incorporating a little at a time until everything is combined.
2. When the dough has a smooth and elastic consistency, let it sit for 30 minutes wrapped in clingfilm, after which it will be ready to be processed to become Tagliatelle, ravioli or sheets for lasagne.

# Fresh Gluten Free Egg Pasta

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## Ingredients

Serves 4 people

- 300g light buckwheat flour
- 100g chestnut or rice flour
- 4 eggs
- Warm water
- Salt, oil and pepper



## Instructions

1. Add all of the ingredients to a mixer, or you can do it on a worksurface, but the dough is very soft and will make your hands sticky.
2. Blend the dough or work it with your hands until all of the ingredients are incorporated.
3. Remember that the two eggs are not always the same weight, so you have to adjust by adding some flour if necessary to get the dough to a decent consistency.
4. Wrap the dough in clingfilm and leave it in the fridge for at least 30 minutes.
5. When the dough is ready, set up your pasta machine, a tray or a drying rack and some flour to sprinkle on the worksurface.
6. Enjoy making and eating your favorite shapes of fresh, gluten free egg pasta!

# Garlic Tomato Sauce

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## Ingredients

Serves 2 people

- 2 cloves of garlic
- Extra virgin olive oil
- 5 medium fresh or a 250g can tomatoes, depending on season
- Basil
- Salt
- Water

## Instructions

1. Add oil to a deep pan, finely chop the garlic and add it to the oil as well as a cup of water.
2. When cooked, add the cut tomatoes, basil and salt to taste. let cook down until soft. Enjoy it with your favorite pasta!



# Ragù

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## Ingredients

Serves 8-10 people

- 2 onions
- 1 carrot
- 1 stalk of celery
- 1 kg ground beef
- 200g ground pork
- 150g extra virgin olive oil
- 1 clove of garlic
- 2 spoons tomato paste
- 1/2 liter red wine
- Salt and pepper to taste



## Instructions

1. Very finely chop all the vegetables together and fry them in the olive oil.
2. Add the ground meat and cook - covered on medium heat until golden brown.
3. Add red wine and let cook for 40 minutes over low heat.
4. Add tomato paste and 2 cups of water and let cook uncovered until the top doesn't become brown - about 20 minutes.
5. Mix with your favorite al dente pasta - homemade tagliatelle are best!

# Aglio, Olio e Peperoncino

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## Ingredients

Serves 2 people

- 2 cloves of garlic 'in camicia' (with the skin on) and slightly crushed
- About 1/2 cup extra virgin olive oil
- Spicy chili flakes
- Pasta of choice (spaghetti or long pasta is best)

## Instructions

1. Cook pasta in very salty, boiling water.
2. While the pasta cooks, fry the garlic gently in the oil and once it starts to brown slightly, take it out and add the chili flakes.
3. Once the pasta is al dente, add it directly to the pan and toss.
4. This pasta is not traditionally served with cheese, but if you put it on, we won't tell Francesca!



# Pesto alla Genovese

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## Ingredients

Serves 4 people

- 30g basil
- 50ml extra virgin olive oil
- 25g Parmigiano cheese
- 15g Pecorino Romano cheese
- 10g pine nuts
- 1/2 garlic clove
- Salt



## Instructions

1. Wash and dry basil well. Cook basil leaves in boiling, salted water for 1-2 min and then pass them in an ice bath to stop cooking and keep leaves green. Squeeze leaves out well and place into a tall container with the rest of the ingredients.
2. Blend well and add to your favorite pasta while it's still hot. Don't heat the pesto in a pan, the heat of the pasta will warm the pesto through.





# Vegetarian Sauce

## Ingredients

Serves 4 people

- 1 carrot
- 1 white onion
- 1 celery stick
- 1 eggplant (Aubergine)
- 1 zucchini (Courgette)
- 5 small tomatoes
- 1/2 bell pepper
- Salt and black pepper



## Instructions

1. Fry the celery, carrots, and onions in oil.
2. Dice all of the other vegetables into small cubes and simmer with a cup of white wine.
3. Add the tomatoes and basil and cook until soft.
4. Add to your favorite pasta!



# Panzanella

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## Ingredients

Serves 6 people

- 1 kg of Tuscan or white bread
- 5 ripe tomatoes
- 2 cucumbers
- 2 red onions
- Basil
- Salt & pepper
- Extra virgin olive oil
- White wine vinegar



## Instructions

1. Let bread soak in water for 2-3 hours.
2. While it's soaking, make the salad of tomatoes and the rest of the ingredients except vinegar.
3. Squeeze the water out of the bread and rip or cut it into pieces.
4. Toss the bread with the tomato salad and add a bit of vinegar if desired.
5. Serve cold as an appetizer topped with oil and onions.



~ Sweet ~



# Frittelle di Riso

## Ingredients

Serves 6 people

- 2 eggs
- 2 glasses of milk
- 1 glass of water
- 1 glass of rice
- Lemon and orange peel
- 5 spoons of sugar plus one for dusting
- 1 little glass of mint Rosolio or Strega liquor
- 1 little spoon of baking powder
- A bit of flour
- Fry oil
- Optional: In the mixture you can add raisins, or when cooked custard or Nutella



## Instructions

1. In a saucepan, add water, milk, lemon and orange peel. Bring to a boil and add the rice. Allow to cook until the liquid is absorbed.
2. Once the mixture is cool, add all of the other ingredients and mix.
3. Heat the oil in a pan until it is hot. Make balls and fry them in oil.
4. Once fried, roll them into the sugar.

# Chocolate Salted Caramel Tart

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## Ingredients

Serves 8 people

### Salted Caramel

- 170g sugar
- 100g cream
- 150g butter
- 3g salt

### Chocolate Ganache

- 280g Dark Chocolate
- 230g cream

### Pastry Dough

- 340g flour
- 210g butter
- 210g sugar
- 90g eggs
- 70g unsweetened cocoa powder
- 8g baking powder
- 2g salt

## Instructions

1. Pastry Dough: Mix all of the ingredients very quickly starting with the butter and flour. Then, add the cocoa powder, sugar and eggs. When the dough is smooth and homogeneous, wrap in clingfilm and let it rest for 30 minutes.

2. Salted Caramel: Mix sugar and two tablespoons of water in a pot on low-medium heat to caramelize. When it has caramelized, add butter and cream and finish cooking until it becomes a dark, golden brown color.

3. Ganache: Coarsely chop the dark chocolate. Bring the cream up to a simmer on low heat, and it take off the burner when small bubbles have formed around the edges. Add chopped chocolate and mix quickly until completely combined.

4. Baking: Roll out the pastry in a 26cm tart pan and fill with dried beans to keep the shape from collapsing. Bake at 180 degrees celsius for 20 minutes.

5. Assembly: When the tart shell is cooked and cooled, fill with the salted caramel and let it set in the fridge. Cover with the chocolate ganache and leave it to set for another while.

# Cavalucci

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## Ingredients

- 650g flour
- 350g sugar
- 200g walnut
- 170g water
- 90g candied orange
- 30g icing sugar
- 15g ammonia for sweets
- 15g spices



## Instructions

1. In a pot, boil the water with the sugar at low heat to make a syrup.
2. Put all the other ingredients together in a bowl.
3. When the syrup is thick enough to spin between the fingers, add the other ingredients, mixing it up to incorporate everything well.
4. Form the Cavallucci by giving them a round shape.
5. Flour and bake for 12-15 minutes maximum at 180 degrees celsius without evaluating the color.

# Limoncello

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## Ingredients

- Skin from 10 organic lemons  
(try to take off only the skin, without too much of the white part)
- 1 liter Alcohol
- 1.5 liter water
- 700g sugar



## Instructions

1. Wash and peel lemons. Let the lemon skins soak in the alcohol for 3-4 days, then take the skins out.
2. Boil water and sugar and pour the cooled mixture into the bottle with the alcohol.
3. Separate into bottles as desired and let cool.
4. Let sit for 1 week in the refrigerator and serve ice cold.

# Buon Appetito!



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