

ABOUT HAZELNUTS, WINE AND OTHER EXCELLENCES



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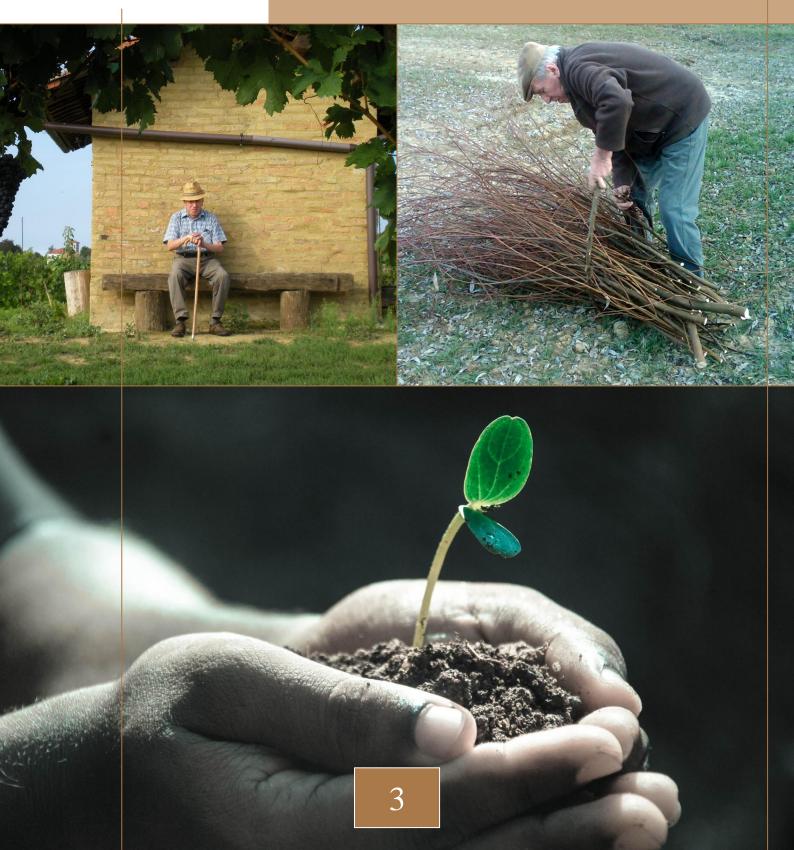
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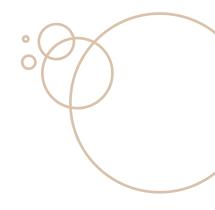


"In our family the land is inside the genetic code; she is deep in ourselves, a way of behaving and, more, of life. That's what has brought us to love her yesterday, and more today and tomorrow. She is driving us every day to work with ever greater passion."

Alessandro Durando







The Farm History

The F.IIi Durando farm represents a virtuous economic reality with a history that crosses three centuries and many generations.

"We are family-run company; from years, thanking our work, we are trying to bring quality and tradition to our costumers' table, saying through our products, all about the territory we are living and working".

The story began in the late
eighteenth century: the courage
and will of Luca Durando gave
birth to a tradition of winemakers
who, still today, is the source of
inspiration for Durando brothers.
The close bond with the soil
became even more close in the
1970s, when many Portacomaro's
peasants left the country for a
safer source of income in factories
work.

It was then that Luca and Francesco, at the helm of the company in that time, decided to diversify the production by introducing the first breeding ground laying hens, which it currently reach about 7,000 heads.

The 1980s witnessed a new revolution in F.IIi Durando: in fact, it was decided to give a breakthrough to the wine production, focusing mainly on the quality of wine instead to increase the quantity.

The bound between Durando family and the village of Portacomaro has never been dissolved, it's a long uninterrupted journey through the Monferrato hills, which, especially in recent years, has led to a complete renovation of the company. In 2008 hazelnuts integrated the range of products of the highest quality that the company offers: the hazelnuts sector has been added to the historical ones, hens and wine, with the opening of a laboratory to process the NocciolaPiemonte IGP (Piedmont Hazelnuts).

"What we really like is share the products of our hard work with our customers; It is a work made of sweat, sacrifice, effort, but at the same time full of satisfaction, because of the environment in which we are working and living".

From here a new winning challenge was launched, with hazelnuts, hazelnuts paste and hazelnuts cream, giving them high quality and irresistible flavors. In 2013, a new turning point: F.lli Durando decided to make available to their customers their wonderful country: on the hill in front of the main square of Portacomaro, just 500 mt from the hazelnuts laboratory, an Equipped Area with "Casotti", little huts in the vineyards, a place where you can spend some hours in total





relaxation inside the nature. Enchanting places where you can eat bringing with you a picnic basket, bought at the same company, or simply an outdoor space where to can have a party with friends or, why not, celebrate a wedding.

"We are giving a lot to the soil in terms of work and it repays us in terms of beauty. Very often, at the end of a tiring working day, we have the feeling to live inside #ilpostopiubellodelmondo (the most beautiful place in the world)".





"Where tradition married work, and work becomes passion. We went out from wine, eggs, hazelnuts to unable sustainable local and social tourism. The beauty of our Monferrato hills is the wealth we try to preserve intact for you and for our children."









The Farm

The Azienda Agricola Fratelli Durando (Durando Brothers Farm) is completely to discover, with its fascinating and appetizing proposals.

There is a Sales Point of Viale A. Degiani 33 on the main road of Portacomaro: a cozy farmhouse where you can taste and buy local wines, some typical local products made here, in a location that gives the atmosphere of the past times, with scents and colors that conquer all in you.

Do not miss the Equipped Area on the magnificent Monferrato hills, where among vineyards, hazelnuts and ancient huts, with picnic tables, each one with barbecue, you can spend tasty moments at one with nature while enjoying the delicacies of the prepared picnic baskets in the Farm House "Terra d'Origine" (Original Land).

The Farm House "Terra d'Origine" (Original Land) is another step in the discovery of the uncontaminated world of the Azienda Agricola FratelliDurando. Located on the hill in front of the Equipped Area, the Farmhouse offers its guests a spectacular view of the unmistakable colors of Monferrato landscape.

The same name "Terra d'Origine" refers to the special relationship that FratelliDurando has with the territory: a name that begins from

the origins and which returns to the start, to highlight a sense of belonging that makes Durando's family as proud as responsible. A journey that starts discovering the origin of all the products that are being used "so that your visit can become a conscious journey to discover the true flavors of our land."

Almost all the raw materials used come from Agricola F.lli Durando: eggs, hazelnuts, flour, sausages, honey, fruits, vegetables and wine. "About others, we will be happy to tell you their story. A story made of hard work and great passions. You will discover the rest by tastying."

It is also possible to visit the Azienda Agricola FratelliDurando. The work carried on every day with passion and dedication is available to give groups of children and schools the chance to see the birth of those products that they usually find on their tables.

You can visit the Hazelnuts
Laboratory, where you can find
step by step the various steps of
hazelnut processing, from shelling
to toasting. You can see how
hazelnuts grain is made as well as
hazelnuts cream and oil, and try
yourself to collaborate in some
phases of its processing.









"A land that always gave us food and in the same time amazed us, a land we want to preserve for the following generation taking care of her day after day, with dedication, quality and respect."

Do not miss the fascinating visit to the Old Stone Mill where you may see how corn become flour using an old stone mill of the 1800s. To conclude the visit in the best way, you can taste in the Farmhouse Terra d'Origine what you have seen to create.

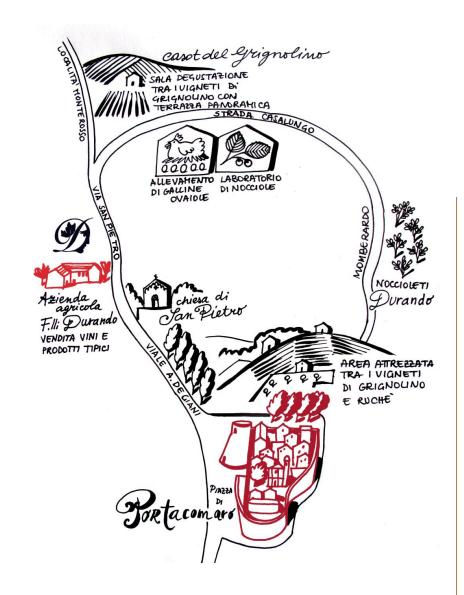




The land

The Azienda Agricola F.lli Durando is characterized by an indissoluble bond with its territory: the gentle hills of Portacomaro, a village in the Asti province, which rises along one of the many ramifications of Via Francigena, a medieval transit for pilgrims coming from Genoa going to France, situated at the gates of Monferrato. The excellent products of F.lli Durando are born on the beautiful hills of this part of Piedmont whose beauty fills the heart. Not by chance, the Monferrato Wine Landscapes is recognized by UNESCO since 2014, as a World Heritage.

The eye is lost on the horizon, admiring the various colors around, you will fall in love with what you see from Portacomaro hills. Not only beauty but also tranquility and relax: in these hills, man and nature went hand in hand for centuries.





Products

The hazelnuts of Azienda Agricola F.lli Durando are " Tonda Gentile Trilobata" variety, quality I.G.P., they grow on the hills around the village of Portacomaro. After a very careful picking, hazelnuts are selected, shelled and roasted inside the lab just 500 meters from the hazel trees. The different steps are performed directly and personally from Durando family as warranty and security seal of final product quality.

Nocciola Piemonte IGP Tostata (Rostead Piedmont IGP Hazelnut)

Granella di Nocciola Piemonte IGP (Hazelnut Grains)





Pasta di NocciolaPiemonte IGP (Hazelnut Paste)

Inside a stone mill, roasted hazelnuts give

Crema di Nocciole 60% (Hazelnut Cream)

It is a delight, with sublime and inimitable taste. 60% roasted hazelnuts pasta, cane sugar and lean cocoa are added creating a product completely natural without conservatives or thickeners.



The eggs
From the hens foeded into the ground with exclusively genuine foods, the Azienda Agricola Fratelli Durando produces great quality eggs that, after being carefully selected and packaged, are distributed within a few hours. Eggs that carry with them all the genuineness and the freshness, always flag of F.lli Durando.



Barbera d'Asti DOCG

On the hills of Portacomaro, in the end of the eighteenth century, started the cultivation of the Barbera grape variety, which has become one of the typical wines of Piemontese tradition. Red wine of big personality, with intense color and brilliant, dedicated to those who love full-bodied wines. It combines well with every meal; although it has now found its magnificent expression with the meat and meat game.





Grignolino d'Asti D.O.C.

Grignolino has a ruby red color, it is slightly tannic and has a personality marked as tradition. Defined by Veronelli (an Italian famous food expert) "Anarchist Testabalorda ", (dummyhead) Grignolino finds its election zone right here in Portacomaro. It is suitable to accompany important dishes, such as Piedmont traditional mixed fried, as well as fish dishes; more simply you can drink it as a fresh aperitif.

Ruché di Castagnole M.to D.O.C.G

Red wine of ancient local tradition, Ruché is characterized by an astounding symphony of perfumes that makes it a unique, great for accompanying meat, cheese or, may be, as a wine for meditation.





Arset

This rose wine was born from the wedding between Barbera and Ruché grapes. Like the Medieval repository dominating Portacomaro, gathering roads, houses and streets stories, modern and ancient, Arset is the perfect union between modernity and tradition, an extraordinary linkage between the color delicacy and character. Decided and elegant, Arset holding only the best of the two original grapes.

Sanpé

Il nome di questo vino vuole essere un omaggio all'antica chiesa romanica di S. Pietro situata a pochi metri di distanza dall'Azienda Fratelli Durando e risalente al XII secolo. Il Sanpé è un vino bianco fermo ottenuto con l'85% di Chardonnay e il 15% di Cortese. Possiede una complessità di aromi e, al palato, grande morbidezza, sensazioni estive e sfumature fruttate mescolate a note di intensa freschezza.





Moscato d'Asti D.O.C.G

Moscato d'Asti D.O.C.G. Fratelli Durando is a naturally sweet wine; it mainteins the grape full maturity fragrance and its characteristic flavor. Yellow as the sun lighting the vineyards, scented and intense as well as the Piedmont flowering country, sweet as the hills from which it was born and festive like the Sunday bells of one farmer village, Moscato d'Asti D.O.C.G. is a wine that marry very well with hazelnuts sweets. Need to be served slightly cold.

Shower gel with GRIGNOLINO and RUCHÈ marcs extract

And....Not just food and wine ... From the union with NobilBio and Lica

the line of natural cosmetics by Fratelli Durando borned, an unexpected beauty line, made from wine production scraps, rich in wine antioxidant powers. A liquid extract from the Grignolino and Ruché marcs was used to create hands and nails cream, shower gel and body lotion. Instead, dried Grignolino and Ruché marcs are on the bases for face and body scrub production: this one is characterized by a great power smoothing with many small flakes.

Face and BodyScrub with GRIGNOLINO and RUCHÉ marcs extract







Body Lotion with GRIGNOLINO and RUCHÉ marcs extract



Hands and Nails Cream with GRIGNOLINO and RUCHÉ marcs extract



"Passion for this land and for this job passed from father to son, overcomes the worst periods of modern history, and in the recent years, from the hands of Luca and Francesco she went into my own".

Alessandro Durando





It might seem like a joke, but be sure that this recipe-no recipe will certainly change the appearance and taste of many of your dishes, making them more tasty and more "festive", even if it is the usual slice of meat that, simply breaded, would be boring.

INGREDIENTS

Same weight between Fratelli Durando's Nocciola Piemonte IGP tostata and stale bread

METHOD

For a more rustic result, grate the bread and crush the hazelnuts in the mortar. For a more elegant finish, thinly mill dried fruits with a food processor.

The first method is perfect for covering a roast to bake in the oven in a short time, like a pork fillet that, covered with our special hazelnut bread crumbs, would be ready in 25 minutes (at 200 °C).

The thinnest grinding of the hazelnuts makes it ideal to fry both fish and meat in a frying pan, but it exalts particularly delicate ingredients such as turkey or sole.



Not always we need difficult, long and complex recipes to create a special aperitif: these salty, soft and crunchy biscuits that blend two ingredients capable of bringing a explosion of flavor into one bite, require little of our time, giving us in return a delicious scent that will fill our kitchen and the chance to prepare them even the previous day.

The only contraindication: addictive...

INGREDIENTS FOR 12 COOKIES

100 grams all purpose flour + a little
30 grams Grana Padano cheese 12
month aged, grated at the moment
30 grams whole fresh milk
6 teaspoon Fratelli Durando's Pasta di
Nocciola Piemonte IGP
1 spoon delicate extra virgin olive oil
Salt

Black pepper ground at the moment

METHOD

Preheat the oven to 200 °C in ventilated mode. In a bowl combine flour, hazelnut paste, Grana Padano cheese, oil, a generous quantity of ground black pepper and very little salt.

Mix with a fork to get a "sandy" mixture.

Add the milk and knead as briefly as possible with hands.

Put the dough (which tends to crumble) on the slightly floured work surface, and roll it at a thickness of 1 cm.

With a ruler and a cutter, cut rectangles of 2.5 x 5.5 cm side. Compact the dough scraps, roll them again as shown above and get more biscuits.

Place the cookies on a oven plate covered with baking paper and cook them for about 12 minutes (they must become well golden).

Let the cookies cool on a griddle before serving them. If necessary, they can be stored for a couple of days in a well-sealed metal box placed in a dark, cool and dry place.



Each of us has its own regression foods My are so many and, to think well about it, is a fortune because it means that I have received much love from persons who have been the protagonists of my childhood and who have nourished me, especially mom and brother. Not that my dad no means love for me, but, you know, he and the kitchen have never made friends.

For me the egg, in many of its transformations, means reassurance, evocation of feelings of inner wellbeing and peace, the peace that comes from the carefree and the security given by being cared for and protected.

INGREDIENTS FOR 10 SPOONS

2 Fratelli Durando's eggs
30 grams spring onion (the green part)
Fratelli Durando's Granella di Nocciola
Piemonte IGP
Gentle extra virgin olive oil
Salt
Black pepper ground at the moment

METHOD

Boil a little quantity of water in a saucepan and bleach for a couple of minutes the green part of the spring onions cutted in rings. Drain and set aside in a warm place.

Place the eggs in a second saucepan and cover them with plenty of cold water. Bring it on a lively flame and cook for three minutes from the first boil. When the eggs are ready, immediately remove from the water and broke the top. Extract the contents with a spoon and place it in a bowl together with the green part of the spring onions.

Add oil, salt and pepper to taste, mix and divide the preparation into 10 spoons.

Sprinkle with a little grain of hazelnuts and serve it all when it is still lukewarm.



There are foods that have the ability to inspire poetry for the shapes and colors that characterize them.

In my heart I have many, all able to support the emotionality that I recognize in the kitchen.

The caramel, for example, with its chromatic transformism that makes the candor of sugar first a pure transparency, then a pale gold, then a red gold and finally a brown of soil, for me it is pure passion. It is able to trap dried fruits in a firm embrace that, when it breaks, generates a golden powder as beautiful as respect that manifests to a lover, when you recognize to this person the freedom to be what it is.

INGREDIENTS FOR 6 LITTLE GLASSES

For the roast beef:
600 grams meat for roast beef in one piece, tied with a kitchen string
3 sprigs rosemary
6 sage leaves
3 tablespoons extra virgin olive oil

For the hazelnut brittle:
30 grams Fratelli Durando's Nocciola
Piemonte IGP tostata
3 tablespoons caster sugar

Furthermore:
3 teaspoons extra virgin olive oil
Ground cinnamon
Salt to taste
Black ground pepper to taste

METHOD

Prepare roast beef.

Preheat the oven at 160° C in static mode.

Chop the herbs, mix them with oil and brush this seasoning on the of the meat.

Place the roast beef in a baking pan lined with an aluminum foil and cook it for 40 minutes or until the core temperature, measured with a meat thermometer, is about 55 °C (roast beef must be rare).

Take the meat out of the owen and let it cool. The roast beef can be prepared the day before and stored in the refrigerator, well covered.

Prepare the hazelnut brittle.

Put a spoon of sugar in a non-stick pan together with the salt and melt it over medium heat without stirring, but moving the pan when needed. Add the second spoon of sugar, wait until it melt and continue in the same way until the ingredient is used up. At the end of the process the caramel must be not to much pale. In any case, take care not to overcook it to avoid it becoming bitter.

Add the hazelnuts and move the pan to coat well the fruits with caramel.

Transfer on a sheet of baking paper and let cool completely. Put the brittle in a freeze bag then break it with a meat mallet to get a powder not to much thin.

In case the roast beef has been kept in the refrigerator, take it out a little early so that it is not too cold when serving the dish (for a time commensurate with the room temperature). Slice the meat the most thin as possible (who is provided can use the electric knife or the meat slicer), then tear of with the fingers to get irregular pieces and put in a capable bowl. Season with 3 teaspoons of oil, salt, pepper and cinnamon to taste (be careful not to overdo the quantity of cinnamon: the spice's taste may covering the meat savour).

Divide the roast beef into 6 single-portion glasses and complete with a little hazelnut brittle powder. Serve immediately.



As in the Tolkien novel, there are "Middle Earths" in the kitchen, in which we can loose ourself, leaving the flavors mix together in a surprising and ever-stimulating ability to give emotions.

It is the case of dishes that mix sweet and salty in a merger that allows the elements to maintain their identity and to participate in a choral experience. This simple recipe is an example of how from very few ingredients (but high in quality) is possible to get a tasty experience.

INGREDIENTS FOR 16 PIECES

For the corn discs:

200 grams "Pignoletto and Ottofile"
fine corn flour or fine cornmeal
200 grams all purpose flour
200 grams natural mineral water at
room temperature
6 teaspoons delicate extra virgin olive
oil
Salt to taste
Black pepper ground at the moment
to taste

For the filling:
16 thin slices of Salame di Giora
16 teaspoons of Fratelli Durando's
Peaches and Amaretti Cookies Jam

METHOD

Preheat the oven at 220° C in ventilated mode. In a bowl combine corn flour, sifted all purpose flour, oil, salt and pepper.

Work with a fork for a few moments then add the water. Knead the dough as briefly as possible with the hands.

On the work surface sprinkled with corn flour, roll the dough to a thickness of 4 mm. With a circular dough cutter of 5.5 cm in diameter, cut 32 discs then put them on a baking pan covered with baking paper. Cook the discs for about 10 minutes: they must be gently golden brown. When they are ready let cool on a grid.

Assemble the sandwiches spreading a teaspoon of jam on a disc. Add a slice of Salame di Giora on the jam and close it with a second disc. Serve immediately.



foundress of <u>LIBRICETTE.eu</u> and of the blog <u>SLELLY</u>

Maybe is the sound that they produce and that propagates in our head, maybe is the sensation they generate, able to convince the most atavistic part of our mind that we are really nourishing.

Maybe is ... oh I don't care what is: the crunchy foods are irresistible. If they have a soft and tasty heart then ... well... we are in pure enjoyment.

INGREDIENTS FOR 6 PARCELS

A big rectangular sheet puff pastry 150 grams Mortadella di Bologna IGP 9 teaspoons non fat greek yogurt 6 teaspoons Fratelli Durando's Cherry Jam

METHOD

Heat the oven at 220 °C in ventilated mode. With the help of a ruler and a wheel dough cutter, cut 6 rectangles of 7 x 10 cm side in the puff pastry. Place them on a baking tin covered with a sheet of baking paper and cook them for 7 minutes or until they are puffy and golden. Pull out of the oven and let cool.

Meanwhile, cut the Mortadella di Bologna IGP in small pieces, and put them in a food processor with the yogurt. Process to get a homogeneus and fine cream.

Transfer the cream in a pastry bag equiped with a long and thin noozle.

Practice a cut along one of the short sides of the puff pastry parcels and fill them with the cream of Mortadella di Bologna IGP and yogurt.

Brush the surface of each parcel with a teaspoon of warm cherry jam and serve immediately.



In Piedmontese dialect, when someone is "in the vineyard", it does not mean that it is physically located there. It often means that he accuses the blows of a close association with Bacchus, the divinity that blessed the Piedmont with extraordinary wines.

Wine (and in general alcohol) must be consumed with a great sense of responsibility. As for the onions, however, let's get them drunk without hesitation: the result will be a satisfying and tasty dish.

INGREDIENTS FOR 4 PERSONS

1 disc puff pastry
2 medium yellow onions
1 glass Fratelli Durando's Arset
3 spoons caster sugar
3 spoons gentle extra virgin olive oil
Salt to taste
Black pepper ground at the moment
to taste

METHOD

Finely slice the onions and place them in a non-stick pan with the oil and a pinch of salt.

Put the pan on a medium flame and, as soon as the onions take heat, add the sugar. When the latter is dissolved, raise the flame, add the wine and bring to a boil.

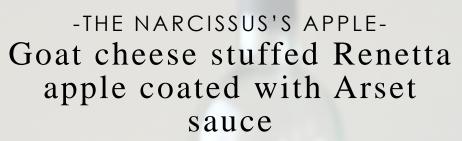
Lower the fire, cover the pan and cook for 10-15 minutes. The onions must become very soft and the pan juices must not be too abundant or liquid (if necessary continue cooking in the pan uncovered for a few minutes so that the liquid evaporates a little). Season with a little pepper and let it cool.

Preheat the oven at 220°C in ventilated mode. Flip 4 round nonstick mini tart pie with a diameter of 11.5 cm on the puff pastry and cut as many discs using a wheel dough cutter.

Line the inside of the mini tart pie with the puff pastry making it adhere delicately to the edges. With a fork make small holes in the bottom of the puff pastry and fill with the onions, adding the pan juices.

Bake for 12 minutes or until the puff pastry is golden and crisp.

Pull out from the oven and immediately pass the blade of a sharp knife around the nests of puff pastry. Remove the mini tart pie and serve immediately.



by Paola "Slelly" Uberti foundress of <u>LIBRICETTE.eu</u> and of the blog <u>SLELLY</u>



A little narcissist this apple that is filled with itself and a with a delicious goat cheese. It's a little vain with its glossy and pleasantly dense sauce that brings in the wine notes and sweet-salty balance.

The right "punishment" for this edible sin? Eat it!

INGREDIENTS FOR 4 PEOPLES

4 Renetta apples (about 150 grams each)
300 ml Fratelli Durando's Arset
60 grams firm and aged goat cheese
8 spoons caster sugar
Salt to taste

METHOD

Preheat the oven at 200°C in static mode.

Put the apples in a oven plate leaving little space between one fruit and another.
Add the wine and bake for 15 minutes or until the apples are soft and wilted, but not flave off. Pull out of the oven and let cool (keep the cooking juices aside).

With a very sharp knife remove the apple tops by making a horizontal cut and keep them aside. Using a scoop remove the fruit pulp very gently and put it in a bowl. Discard the core.

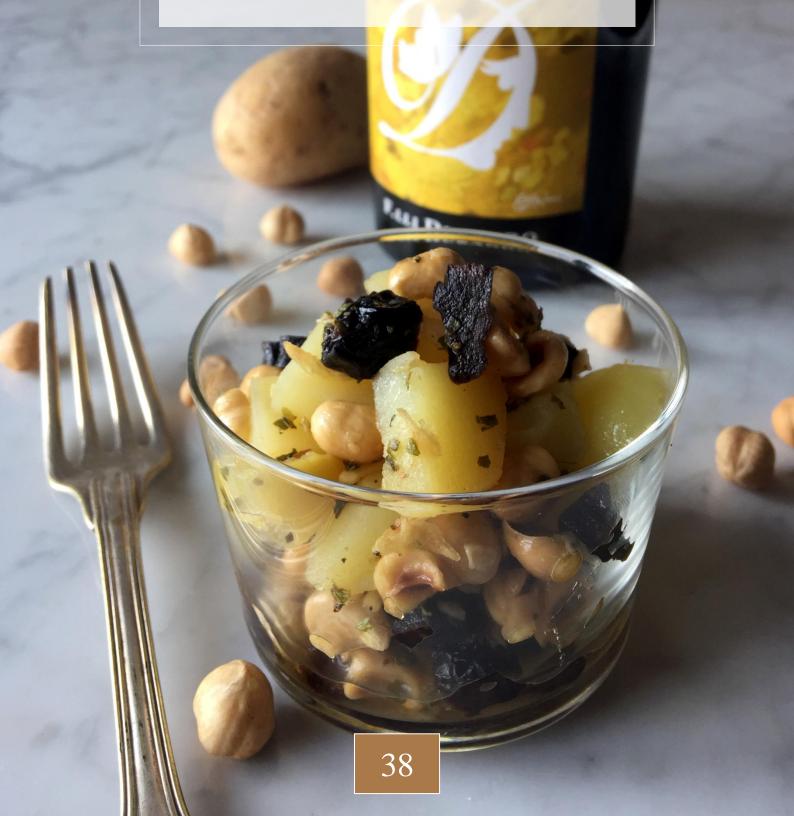
Add the grated cheese with a grater with large holes and mix carefully. Taste to add salt only if necessary and fill the apples with the mixture. Put the fruit in the warm oven.

Filter the cooking juices through a fine strainer. Put a tablespoon of sugar in a non-stick pan and melt it over medium heat without stirring, but moving the pan when needed. Add the second spoon of sugar, wait for it to melt and continue in the same way until the ingredient is used up. At the end of the processthe caramel must be not very pale. In any case take care not to overcook it to prevent it from becoming bitter.

Add the cooking juices of the apples on the caramel paying attention to the splashes (the caramel, in contact with the liquid that has another temperature, solidifies and simmers). Continue to cook on a gentle flame, stirring gently with a whisk, until the caramel is melted again and the sauce begins to veil a metal spoon. Turn off the flame and let it cool.

Pull out the stuffed apples from the oven, cover them with the tops kept aside, sprinkle with the Arset sauce and serve immediately.





Among the dishes of my childhood the potato salad occupies a prominent place.

Was one of my aunts who prepared the salad on Sunday when the family met. In her salad there was the tradition of his land, Germany and flavors that I will never forget.

I cooked a lot of potato salads, varying the ingredients and (amazing!) every time, a gift from the kitchen garden so simple, can be the perfect basis for dishes that are always different in flavor and always the same in the delight.

INGREDIENTS FOR 4 PERSONS

700 grams medium size yellow
mountains potatoes
240 ml Fratelli Durando's Moscato
d'Asti D.O.C.G
80 grams Fratelli Durando's Nocciola
Piemonte IGP tostata
10 stoned dried plums
8 teaspoon sliced dried onion
2 teaspoon dried oregano
2 teaspon gentle extra virgin olive oil
Salt to taste
Black pepper ground at the moment
to taste

METHOD

Carefully brush the potatoes under running water to remove any residual of topsoil.

Arrange the tubers in a large pot and cover them with plentiful cold water. Add a teaspoon of coarse salt and cook for about 20 minutes starting from the boil (the time may vary depending on the size of the potatoes that must become soft but not flave off).

Drain the tubers and peel them when they are still warm. Let it cool and then cut into not too small pieces. Put potatoes pieces in a salad bowl. Place the hazelnuts on a cutting board and break them roughly by pressing them with a knife blade parallel to the work surface.

Add the fruits to the potatoes and complete with the oregano and the dried onions.

In a small heavy pot warm the Moscato. As soon as it reaches the boil, turn off the heat and put the plums in infusion so that they become soft. Drain, dry with kitchen paper, cut into small pieces and add to potatoes and hazelnuts.

In a bowl, whisk together Moscato, oil and salt and pepper to taste beating with a fork.

With the emulsion obtained, season the salad and stirring gently.

Let rest the salad in the refrigerator for an hour after covering with a plastic wrap.

Before serving, keep the salad out of the refrigerator so that it is not too cold (for a time commensurate with the room temperature).



Maybe because I never tired of eating them (and using them in the kitchen because, believe me, they are a precious and amazing resource), the Piedmontese fresh Tomini cheese for me equate to unconditional love. They solve lunches and dinners, they can be used in the most varied recipes, from salty to sweet and simply sliced and leaned on a serving dish, can be accompanied by a traditional or unconventional seasoning, as in this case.

INGREDIENTS FOR 4 PERSONS

330 grams Piedmontese fresh Tomini
cheese (1 traditional roll)
50 grams Fratelli Durando's Nocciola
Piemonte IGP tostata
25 grams gentle extra virgin olive oil +
a little
A pinch dried mint
Dried ground chili pepper to taste
Acacia honey to taste
Salt to taste
Black pepper ground at the moment
to taste

METHOD

Pull out the cheese of the fridge with a bit of advance so that it is not too cold at the serving moment (in a commensurate manner with the room temperature).

Grease a sharpen knife with a little oil and divide the roll of cheese into eight portions (at each cut clean the knife with kitchen paper than grease again). Place the cheese slices on a serving dish.

In a mortar combine hazelnuts, 25 grams of oil, a pinch of dried mint, chili pepper to taste (be careful not to overdo it to avoid covering other flavors), salt and pepper. Grind to get a not too fine pesto. Taste to adjust the amount of salt and dry mint.

Divide the spicy pesto on the cheese slices, finish with honey drops and serve.



foundress of <u>LIBRICETTE.eu</u> and of the blog <u>SLELLY</u>



Sometimes in a reassuring candor and in a silky consistency that would make you think of delicious tastes, you can find a vibrant taste shock. This is the case of Castelmagno DOP fondue, an extraordinary cheese that does not need any presentation. Married to the sumptuousness of the Fratelli Durando's Pasta di Nocciola Piemonte IGP, able to bring in thousands of preparations a caress that, although gentle, leaves deep marks in the heart, gives birth to a simply irresistible blend.

INGREDIENTS FOR 4 PERSONS

240 grams fresh heavy cream
220 grams Castelmagno DOP cheese
200 grams whole fresh milk
4 teaspoons Fratelli Durando's Pasta di
Nocciola Piemonte IGP

METHOD

Discard the rind of Castelmagno and cut the cheese it into small pieces. Place in a heavy bottom sauce pot with cream and milk.

Put the pot on a very low flame and, stirring constantly with a whip, dissolve the cheese avoiding to bring the preparation over to the boiling point. Filter the fondue through a very fine strainer and put in four cups. Wait for a few moments to avoid that the fondue is too hot.

Complete with hazelnut paste making it fall from a teaspoon in order to obtain a variegated surface. Serve immediately.

NOTE: I personally prefer the fondue in purity but, if you wish, you can accompany it with croutons made by toasting an excellent mountain bread.



Wine and Cheese is a great couple in the kitchen. It is the base of appetizers that can be informal or not. It is the heart of an open-air lunch during which you can enjoy the wonders of the Piedmontese countryside that in every season can give poetic inspiration. It is a delightful solution for a convivial dinner, one of those in which everyone sits around a table with the desire to communicate, share, create a convivium that fully respects the deepest meaning of the word.

Here is a recipe created in honor of this indispensable binomial in which apples, which contribute to making Piedmontese farming great, are peeping through their fresh and reassuring note.

INGREDIENTS FOR 4 PERSONS

For the cream:
300 grams Golden Delicious apple
pulp
200 ml Fratelli Durando's Ruché di
Castagnole M.to D.O.C.G
50 grams caster sugar

Furthermore:
4 Piedmontese ripe Tomini cheese

METHOD

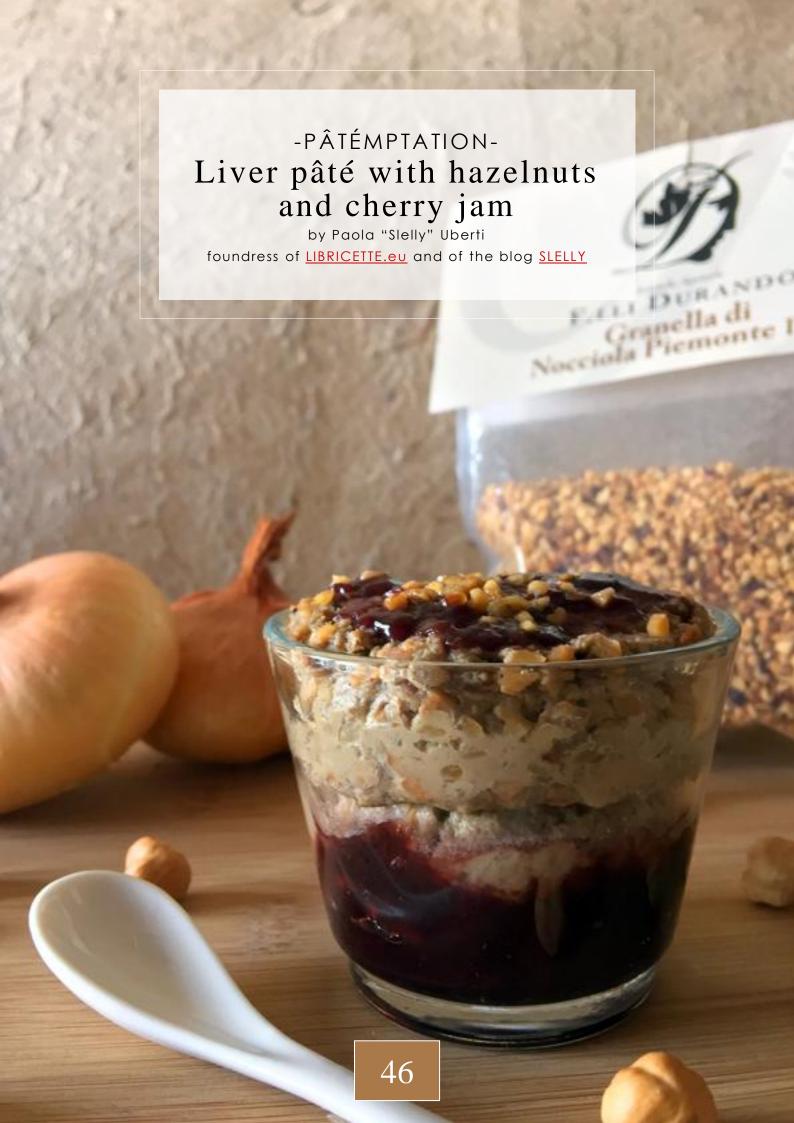
Cut the pulp of the apple into small cubes and put it in a saucepan with a heavy bottom together with the sugar.

Cook on a very low flame until the sugar is melted (it should not become caramel).

Add Ruché, cover the saucepan and continue cooking for about 10 minutes or until the apples are very soft. Reduce in cream with an immersion blender, raise the flame and let the cream reduce until it get the density of a jam. Turn off the fire and keep the cream in a warm place.

Heat a nonstick grill and cook the Tomini cheese two minutes per side (they must heat up and become soft inside).

Immediately serve the tomini together with the warm apple and Ruché cream.



The liver pâté is a dish that combines the decisive character of flavor with the delicacy of texture. Almost a gourmet oxymoron that gives strong emotions quieted in the softness of the structure. As a tribute to a dish that I love very much and to the excellence of the territory such as Piedmont IGP Hazelnut, fresh Tomino cheese and Cipolla Piatlina di Andezeno (a very delicate and sweet onion), witness and incarnation of a piece of regional history and identity, I prepared this pâté in which crispness of bread croutons, which usually accompanies it, are replaced by the peculiarities of hazelnut grain.

INGREDIENTS FOR 4 PERSONS

For the pâté:
300 grams veal liver
100 grams Cipolla Piatlina di Andezeno
(or other very sweet variety of onion)
150 grams Fratelli Durando's Granella
di Nocciola Piemonte IGP + a little
140 of fresh piedmontese Tomino
cheese

4 spoons extra virgin olive oil
½ glass Fratelli Durando's Sanpé
1 spoon brown sugar
Salt to taste
Black pepper ground at the moment

Furthermore: 8 teaspoon Fratelli Durando's Cherry

METHOD

Cut the liver into very small pieces.

Finely chop the onion and place it in a large pan with the oil and a pinch of salt. Bring the pan on a sweet flame and let the onion take heat, without frying. Add a glass of warm water, cover and let the onion simmer over low heat for about 10 minutes or until it's very soft.

Raise the fire and add the sugar. As soon as this is melted, fade with the wine. When the alcohol has evaporated, add the liver and sauté over a high heat for about 5 minutes (it must be cooked without becoming stringy or excessively dry). Season with a little pepper, turn off the heat and let it cool.

In a blender combine the liver together with its cooking juices and the Tomino cheese. Blend to get a smooth and rather firm cream. Taste to regulate salt if necessary.

Transfer the pâté into a bowl and add the hazelnuts grain. Mix carefully.

Put a teaspoon and a half of jam on the bottom of four single-portion cups. Add the pâté squeezed from a pastry bag with a smooth nozzle and add another half teaspoon of jam.

Finish with a little bit of hazelnuts grain and a serve.



From kitchen gardens, from lush boughs, from industrious insects and from the ground, born the ingredients that give to this dish the comfort of a coarse vegetable cream and the seduction of precious elements.

I recomend you to serve the cream in a earthenware bowl to pay homage to a countryside that is generous in any season and mystical in giving us many a chance to create in the kitchen: our "gourmet imagination" is the only limit.

INGREDIENTS FOR 4 PERSONS

900 grams Castellazzo Bormida's
pumpkin (or other high quality
pumpkin)
400 ml boiling water + ½ glass
30 grams Grana Padano cheese
grated at the moment
l medium yellow onion
6 spoons Fratelli Durando's Sanpé
4 spoons full Fratelli Durando's
Granella di Nocciola Piemonte IGP
3 spoons extra virgin olive oil
4 teaspoons truffle honey
Salt to taste
Black pepper ground at the moment
to taste

METHOD

Finely chop the onion and cut the pumpkin pulp in dices with 2 cm sides.

Place the onion in a pot with oil and salt and bring on a sweet flame. As soon as the onion gets warm (do not fry), add the half glass of boiling water. Cover the pot and let the onion stew on low heat until it's soft.

Raise the flame, add the pumpkin's dices and let it flavor for about two minutes, stirring often. Deglaze with wine and as soon as the alcohol evaporates add the remaining 400 ml of boiling water.

Bring to a boil, reduce the heat, cover the pot and cook for 10 minutes or until the pumpkin is soft but not flaked off.

With a immersion blender, blend briefly and intermittently: the preparation should be creamy with pieces of whole pumpkin.

Add the Grana Padano cheese, season with a grind of pepper and stir well. Taste to add salt only if necessary.

Pour the coarse pumpkin cream in four earthenware bowl and complete with hazelnuts and little of truffle honey. Serve immediately.



Do you know what it means to be born from a Piedmontese mother and from an half Piedmontese and half Emilian father?

It means that my family was devoted to homemade fresh pasta and to an invisible egg-shaped altar.
Tajarin, agnolotti, ravioli, tortellini...should I add more?
Making fresh pasta at home for me is holistic therapy.

Preparing this broken pasta with hazelnuts and taste it in a warm beef broth as been a great emotion and a way to wake up a lot of family reminds.

INGREDIENTS FOR 4 PERSONS

For the homemade fresh pasta:

200 grams all pourpose flour + a little

100 grams Fratelli Durando's Nocciola

Piemonte IGP tostata

2 Fratelli Durando's eggs

A pinch of salt

Furthermore:
1,5 It good beef stock (better if homemade)
Grana Padano cheese grated at the moment to taste
Black pepper ground at the moment

METHOD

Combine the sifted flour and the hazelnuts in a cutter and start the machine intermittently until the fruits is powdered and mixed with flour.

By hand with the classic method of the "fountain", or in the planetary or in the kneading machine, mix the hazelnut flour with eggs, salt and a quantity of natural mineral water sufficient to obtain a compact and very firm dough.

Wrap the dough with plastic wrap and let it rest in the refrigerator for 30 minutes.

After the rest time, flatten the dough in a 2 mm thick sheet with a rolling pin or with the appropriate machine.

Sprinkle the pasta sheets with abundant flour, roll it up on itself starting from one of the short sides and, with a very sharp knife, cut 2 mm wide segments. Roll out the segments and place them on a large dish sprinkled with other flour. Cover with a large sifter and let it rest in a cool and airy place until the pasta is dry.

At the moment of serving, prepare four soup dishes and bring the stock to a boil in a large pot. Lower the flame so that the liquid quivers without boiling violently and cook the pasta breaking it with the hands. As soon as the pasta rises to the surface, take it with a good quantity of stock and place it in the soup dishes.

Sprinkle with plenty of grated Grana Padano cheese and ground pepper and serve.





Rice. From Piedmont opalescent grains on whose surface the thousand shades of white are following each other, white which tells of being a full-fledged color. Rice is fleshy, pleasant crispness, structure and great generosity in the kitchen, so much so that a whole life would not be enough to decline this cereal in all possible combinations.

INGREDIENTS FOR 4 PERSONS

For the flans:
120 grams Carnaroli rice
100 grams Toma di Lanzo cheese
Black pepper ground at the moment

For the Ruché reduction: 200 ml Fratelli Durando's Ruché di Castagnole M.to D.O.C.G 50 grams Tarassaco honey

Furthermore:
Fine bread crumbs (better if home made) and butter to coat the molds

METHOD

Combine wine and honey in a non-stick pan. Boil on a high flame until the liquid is reduced to one third of its volume and the preparation veils a metal spoon. Let cool.

Coat the inside of 4 disposable aluminum molds whit With butter and breadcrumbs.

Preheat the oven at 200°C in static mode.

Bring to boil salted water and cook the rice keeping it "al dente". Drain the rice and place it in a large bowl. Add the diced Toma cheese and a generous ground of pepper. Mix carefully.

Put the rice in the molds by pressing it well with the back of a spoon.

Cook in the oven for 5 minutes. Pull out and immediately pass the blade of a sharp knife along the edges. Flip the flans in individual dishes, complete them with the reduction of Ruché and serve.



INGREDIENTS FOR 6 PERSONS

For the homemade fresh Orecchiette:
600 grams all purpose flour
200 grams Fratelli Durando's Nocciola
Piemonte IGP tostata
20 grams Parmigiano Reggiano cheese
4 Fratelli Durando's eggs
120 ml water
Salt to taste

For the sauce:
500 grams Stracciatella
100 grams Porcini mushrooms fresh
(better) or dried
2 garlic cloves
Extravirgin olive oil
Fresh parsley

METHOD

Chop the hazelnuts in a cutter together with a little flour. Transfer into the stand mixer, add the remaining flour, eggs, Parmigiano Reggiano cheese and a little salt. Mix with the leaf hook for about 10 minutes, cover and let the dough rest for 15 minutes. Take the dough, cut a piece, work it a little by hand and make a small cilinder of about 1 cm thick. From this, cut 1 cm long pieces.

Form some shells by dragging each piece of dough towards you on a lightly floured surface (drag putting the cut horizontally in relation to you). Then turn the shell over itself to form your Orecchiette.

Arrange the pasta on floured trays.

Bring to a boil some water in a large pot. Add salt and cook the Orecchiette for 5-7 minutes.

In a large skillet prepare the sauce: chop the garlic, add the oil and lightly fry. Add the chapels of Porcini mushrooms finely sliced (or dried porcini mushrooms soaked in water and well wrung out), add the chopped parsley and cook for a few minutes.

Pour the dressing onto your well-drained Orecchiette, incorporate the Stracciatella which must melt and serve.



The much vituperated 80s have left us pearls of voluptuousness in the kitchen. When we find the right ingredients, is always a pleasure to propose again. This is a dish for those cold days in which, after a walk for mushrooms or chestnuts, you want a creamy, enveloping and tasty dish. For this dish it is not even necessary to have a lot of time: it is a pampering on the table in record time.

INGREDIENTS FOR 4 PERSONS

400 grams Tagliatelle pasta
200 grams smoked ham or Praga ham
200 ml heavy cream
100 ml Fratelli Durando's Sanpé
75 grams Fratelli Durando's Nocciola
Piemonte IGP tostata
1 spoon butter
Salt to taste
Ground black pepper to taste

METHOD

Bring to boil the water for the Tagliatelle pasta and add salt.

Heat the butter in a pan and brown almost all the ham (keep two slices aside which you will add to the last). Add the wine and, once it has evaporated, pour the cream and let it reduce. Season with salt and pepper.

Cook the pasta for 2 minutes and place it in the pan together with the sauce.

Serve the Tagliatelle in a tray and finish with ham kept aside and coarsely chopped hazelnuts instead of the classic grated Parmigiano Reggiano cheese.



Few, but delicious ingredients, absence of haste, love and good food is served. Knowing how to cook well without spending very high amounts is returning to be a virtue and to put it into practice the best thing is to cook slow cuts of meat not so valuable and do everything possible at home, giving up to buy ready-made products.

If you make a homemade pasta and season it with a tasty and slow cooked sauce that becomes velvety in the mouth, you can also invite your friends, make a good impression and spend very little.

INGREDIENTS FOR 4 PERSONS

For the Tajarin homemade fresh pasta:
400 grams flour for fresh pasta
8 egg yolks from Fratelli Durando's
eggs

For the ragout:

400 grams high quality pig fresh sausage

200 ml Fratelli Durando's Sanpé

200 ml beef stock or water
½ onion
½ carrot
1 little piece of celery
2 spoons extra virgin olive oil

METHOD

Prepare the tajarin with the traditional process while cooking the meat sauce.

Heat the oil in a pan, add the onion, carrot and celery and sauté this base.

When the vegetables are lightly browned, raise the flame to maximum to brown the sausage you add after having it well-shelled.

As soon as it is golden brown, try to degrease as much as possible, then deglaze with the wine leaving to cook for at least 3 minutes on high heat before adding the broth. Lower the heat and cook with the lid.

Turn from time to time and cook for about 2 hours, adding more water or broth if you see that the ragout dries too much.

Boil the Tajarin in plenty of salted water and leave them "al dente".

Drain the pasta and put it in the pan with the ragout. Add a little cooking water and let become creamy. Serve immediately.



by Paola "Slelly" Uberti foundress of <u>LIBRICETTE.eu</u> and of the blog <u>SLELLY</u>



The egg is a basic food that, if high in quality, is very good at the natural (I think inevitably to the egg whisked with the sugar of my childhood or the egg à la coque with warm crouton that was a simple and delicious lunch). The chicken egg is a trump card in kitchen, able as it is to be transformed into many forms and delicious dishes. In short: egg, thank you for existing.

INGREDIENTS FOR 4 PERSONS

300 ml whole fresh milk
16 Brussels sprouts
6 anchovie fillets in extra virgin oil high
in quality
4 Fratelli Durando's eggs
2 teaspoon butter
Salt to taste
Black pepper ground at the moment
to taste

METHOD

Preheat the oven at 220°C in grill mode.

Remove the base of Brussels sprouts and discard the outer leaves that come off spontaneously. Cut the vegetables in half.

In a large non-stick pan that can go into the oven, arrange the butter and the anchovy fillets well dripped and dried with kitchen paper. Melt everything on a gentle flame, stirring.

Put the Brussels sprouts cut facing down in the pan and, after slightly raising the flame, let them brown for a couple of minutes without moving them. In a bowl, break the eggs and season with a little salt and a generous quantity of ground pepper. Add the milk and beat everything with a fork. Gently pour the mixture onto the Brussels sprouts, reduce the heat to a minimum, cover and cook for 10 minutes so that the omelette will thicken and lightly brown at the base.

Transfer the pan under the oven grill and complete the cooking of the omelette for about 7 minutes (must become well golden brown). Pull the pan out of the oven and let the omelette rest for two minutes before letting it slip on a serving dish and serve.





... because Italians do it better.

Once upon a time there was an emperor named Julius Caesar who was interested in the domain of Gaul. In Gaul lived a tribe just a little aggressive and insidious, the Arverni. A chief of Arverni delivered a cockerel to the emperor as a symbol of the value of the Gauls; since the hospitality is inherent in the DNA of the "Italians" (ops, Romans), Caesar invited the Arverni's chief to dinner where the main course was...the cockerel marinated in wine.

We know that then Caesar, after initially risking to succumb, conquered Gaul and this tribe was defeated. It seems that it is the legend that inspired the famous French recipe Coq au vin, a rather metaphorical story given the shared fate...and for a continuation of national pride, I left the Bordeaux wine to the French and the Coq I prepared it with a Mr. Barbera.

P.S. Commissioner Maigret, you're not going to inspect the cock sauce with your lens ... you'll also fall in love with my recipe!

INGREDIENTS FOR 4 PERSONS

1 free-range chicken about 1,5-2 kg cut in pieces 200 grams stewed bacon 1 tablespoon extra virgin olive oil from Riviera Ligure All purpose flour 3 big yellow onions 5 scallions 2 garlic cloves Mix of pepper (black, white, pink peppercorn) Whole salt 2 bouquet garni (bay leaves, thyme, rosemary, marjoram, lovage) 50 ml Grappa di Barbera 200 grams Portobello mushrooms 200 grams Porcini mushrooms 2 carrots 1 It Fratelli Durando's D.O.C.G. Barbera d'Asti (for the marinate) 750 ml Fratelli Durando's D.O.C.G. Barbera d'Asti (for

METHOD

cooking)
Juniper berries

Rinse an onion and a carrot and slice them. Transfer to a steel bowl with the chicken, a garni bouquet and juniper berries and pour the wine to completely cover meat and vegetables. Close with a plastic wrap or a lid and place in the fridge to marinate for 8-10 hours or overnight.

When ready to cooking the chicken, take the bowl back and drain the pieces of meat from the marinade. For safety, wine and vegetables that have been in contact with raw chicken will not be used. Transfer the marinated chicken pieces in a casserole suitable for slow cooking and brown them well with the oil. Remove them, put in a bowl and keep aside. Rinse and chop the shallots and cloves of garlic, transfer to the casserole and fry them. Add the bacon cut into strips and brown.

Rinse and slice the onions, clean and cut the mushrooms into pieces and add them in the casserole together with the browned chicken. Add the Grappa di Barbera, sprinkle with flour and mix. Finally add the Barbera wine, salt and pepper and cook the chicken slowly for 1.5-2 hours. When cooked, serve the chicken with mushrooms and vegetables and its sauce, obviously serving with Barbera d'Asti and accompanying with hot bread croutons.

Possible substitutions:

The golden onions can be substituted with 250 grams of Borettane onions (1-2 to be used in the marinade). The two garlic cloves can be substituted with 1 shallot for a more delicate flavor. In lieu of oil, lard can be used. The garni bouquet can vary depending on the

For those who wish, the onion to be put in the marinade can be cut in half and stuck with cloves.

season.



Meatballs. In a word, thoughts, feelings, memories and regressions condense.

Try to ask the people around you to tell you the first word that comes to mind when you hear the name of these small, irresistible and transforming globes of goodness.

Meatballs are home, mom, comfort, security, home economics. They are a resource, a solution, a need, both in practical terms and in emotional understanding. They can be an end, if conceived ad hoc, or a very pleasant means, if destined to receive scraps that need to be transformed into something new.

In short, as their shape suggests, meatballs are a world. This recipe is a way to explore a very small part of it.

INGREDIENTS FOR 4 PERSONS

200 grams very fine minced chicken
meat

l spring onion
50 grams non fat greek yogurt
55 grams Fratelli Durando's Nocciola
Piemonte IGP tostata
2 tablespoon extra virgin olive oil
½ glass Fratelli Durando's Sanpé wine
Salt to taste
Black pepper ground at the moment
to taste
4 full tablespoons Fratelli Durando's

Blackberry Jam

METHOD

Rinse and dry the spring onion. Separate the green part from the white part and remove the roots (don't discard them). Finely chop a bit of the white part (about 10 grams) and, with a sharp knife, get some thin strips from the green part. Keep them aside with the roots.

In a large bowl combine chopped white part of spring onion, chicken meat, coarsely chopped hazelnuts, half tablespoon of oil, yogurt, a little salt and ground pepper. Whit a fork perfectly mix the ingredients. Weight all, divide it into 20 portions and form meatballs with wet hands.

In a medium-sized pan, heat the remaining oil without smoking.

Place the meatballs in the pan and brown over low heat for a few moments, without moving them. Raise the flame, deglaze with the wine and, as soon as the alcohol has evaporated, move the pan so that the meatballs can turn over; cook for about 8 minutes shaking the pan often so that meatballs are evenly browned.

Meanwhile brush the bottom of four dishes with the blackberry jam.

When cooked, quickly dry the meatballs on kitchen paper and divide them into individual dishes. Finish with some roots of spring onion and the fillets obtained from the green part. Serve immediately.



A tendentially delicate meat like turkey gains points if baked in the oven with a filling rich in flavor like this.

With a base of potatoes or seasonal vegetables, the hazelnuts turkey rolls become a very tasting second dish, both on the table of every day, or of parties.

INGREDIENTS FOR 8 PERSONS

8 slices of turkey breast
100 grams piedmontese fresh Robiola
cheese
60 grams Fratelli Durando's Nocciola
Piemonte IGP tostata
50 ml Fratelli Durando's Sanpé wine
Extra virgin olive oil
Salt to taste
Black pepper ground at the moment

METHOD

Coarsely chop the hazelnuts.

Season the Robiola cheese with salt and pepper and mix it well with hazelnuts.

Flatten the slices of turkey breast with a meat mallet and sprinkle them with Robiola cheese and hazelnut cream. Roll up.

Put the rolls on the selected vegetables and sprinkle with oil and very little water if you use the potatoes. Bake for 20 minutes at 180°C covering with an aluminium foil. Raise the temperature to 200°C, sprinkle with wine and cook for 15 minutes to brown the meat without drying it. Serve hot.



INGREDIENTS FOR 2 PERSONS

For the rabbit meatballs:

150 grams rabbit filets

1 Fratelli Durando's egg

15 grams grated Parmigiano Reggiano

cheese

2 thin slices toast white bread 2 tablespoon extra virgin olive oil 100 ml Fratelli Durando's D.O.C.G.

> Barbera d'Asti 3 or 4 cloves Salt to taste

For the Polenta nuggets:

100 grams istant Polenta flour

400 ml water

Salt to taste

Corn Flakes

METHOD

Take a bowl and arrange the slices of bread, add two tablespoons of milk and stir.

Add the coarsely sliced rabbit fillets, the egg and the grated Parmigiano Reggiano, mix well and seasoning with salt. Form small meatballs.

In a large frying pan pour the oil and cook the meatballs for a couple of minutes. Add the wine and cloves, cover and continue cooking for 10-12 minutes: the wine will thicken and the meatballs will take on a purple color.

Prepare the polenta following the instructions on the package. Let it cool then form some cubes that you will pass in the corn flakes and brown in the oven for a few minutes.

Serve the meatballs with its cooking sauce and the polenta nuggets.



INGREDIENTS FOR 4 PERSONS

One pork leg about 1,5 kg 2 glasses Fratelli Durando's Sanpé wine 1 tablespoon whole cream

> 1 carrot 1 scallion garlic clove

Rosemary, thyme, whole black pepper, juniper berries, coarse salt, all crushed in a mortar and mixed

100 grams Fratelli Durando's Nocciola

Piemonte IGP tostata

METHOD

Vigorously massage the pork leg with the aromatic mince, then put it in a large bowl and add the wine. Cover and leave marinate in the refrigerator for 12 hours, turning occasionally.

Rinse and chop carrots, shallots and garlic and fry in hot butter.

Drain the pork leg from marinade and brown it in butter on all sides.

Put it in a baking pan with the sauté, add the marinade liquid and a glass of water and bake it in the oven at 180 °C for 90 minutes, sprinkling it with the cooking juices.

Wrap in aluminum and keep it warm.

Finely chop the hazelnuts and add them to the remaining sauce together with a tablespoon of cream and reduce on the heat.

The dressing can be used as it is, or blended in a mixer and sieved for a smoother and creamy effect. Slice the leg, sprinkle with hazelnut sauce and garnish with whole hazelnuts.



INGREDIENTS FOR 6-8 PERSONS (22-24 cm diameter cake mold)

For the bavarois:
500 ml whole fresh milk
75 grams egg yolks (4 medium egg
yolks) from Fratelli Durando's eggs
50 grams Fratelli Durando's Nocciola
Piemonte IGP tostata
180 grams caster sugar
150 ml whole cream
18 grams gelatine sheets

For the gelée:
150 ml green apple juice
One Granny Smith apple
60 grams butter
40 grams caster sugar
6 grams gelatine sheets

METHOD

Put the 6 g of gelatine sheets in a little dish and cover it with water.

Clean the apple and dice it.

Melt butter and sugar in a saucepan and cook the apple cubes until the sugar become a caramel just a little dark.

Remove the apple cubes and add the green apple juice, stirring to mix well.

Allow to cool for 3 – 4 minutes, then add the well-squeezed gelatine sheets, stirring until completely melted.

Add the caramelized apples cubes and pour into a round mold with a diameter slightly smaller than the one you will use for the bavarois. The thickness should be about 1 cm.

Allow to cool to room temperature, then put in the freezer.

Soak 18 g of gelatin sheets in water (for the bavarois).

Briefly whip 150 g of sugar and 4 egg yolks in a bowl. Chop the hazelnuts with remaining 30 g of sugar until a cream is obtained.

Heat the milk and pour it into the bowl with the sugar and egg yolks mixture.

Add the well-squeezed jelly, mix the mixture and put it back on the fire until it boils.

Turn off the heat, add the hazelnut cream and allow to cool.

Whip the cream and add it to the mixture.

Pour half of the mixture into the mold and place it immediately in the freezer for an hour.

Meanwhile, mix the remaining mixture from time to time to prevent it from solidifying.

Remove the mold from freezer, place the previously prepared green applesauce in the center and cover with the other half of the mixture.

Keep in the refrigerator for at least 4-5 hours and remove it half an hour before serving, decorating it as you like.



In the literal intention of the term that sees it as an "underground" king, or in its sweetest sense, the truffle knows how to induce an unredeemable attraction.

The sweet truffles are an authentic balm for the soul that passes through the mouth. Triumphs of that cocoa and chocolate that Piedmont has transformed into a tradition of the highest level.

INGREDIENTS FOR 12 TRUFFLES

70 grams whole cream
50 grams Fratelli Durando's crema
spalmabile di cacao e nocciole
50 grams Savoiardi cookies
1 tablespoon dark rum
Bitter cocoa powder

METHOD

With a pestle, roughly crumble the Savoiardi cookies into a large bowl.

Combine the remaining ingredients and mix with a fork until a homogeneous mixture is obtained.

Sift the bitter cocoa into a second bowl.

Weigh the Savoiardi mixture and divide it into 12 portions. Dip a portion in the cocoa and roll it, then take it delicately in your hands and form a ball. Put the ball on a plate covered with parchment paper. Continue in the same way whit remaining dough. Put the truffles in the refrigerator for at least two hours or until they are firm (they will remain rather soft).

Truffles can be stored for a couple of days in the refrigerator in tightly closed glass jars.

- THE KISS OF THE CELIAC LADY-Hazelnuts Lady's Kisses gluten and lactose free by Monica Martino foundress of blog BIONUTRICHEF



It is in the kitchen of the House of Savoia Family that in the late nineteenth century the famous Lady's Kisses (Baci di Dama) were invented to satisfy a throat sin of King Vittorio Emanuele. A dessert born from the inspiration of the chef who used what was in the pantry: almonds, bitter almonds, hazelnuts, butter and sugar. The name is given by the fact that the two biscuits joined by a layer of chocolate gave the idea of a woman's mouth.

But today's ladies, often, may have some small problem of food intolerances. These (almost) sweets are adapt to these needs and become gluten-free and lactose-free for the occasion, slightly aggressive with a touch of cocoa-flavored coffee and some salt crystals in the mixture.

INGREDIENTS FOR ABOUT 16 LADY KISSES

120 grams fine rice flour
120 grams fine corn flour (fumetto)
120 grams Fratelli Durando's Nocciola
Piemonte IGP tostata
60 grams Fratelli Durando's hazelnut
oil
60 grams egg whites (2 egg whites)
from Fratelli Durando's eggs
1 tablespoon cocoa flavored coffee
powder
1 teaspoon salt flakes
4 grams vanilla flavored baking
powder
Hazelnuts, dark chocolate and coffee
cream (home made)
Powdered brown sugar

METHOD

In a mixer, chop the hazelnuts with the salt flakes to obtain a fairly fine flour. Transfer the hazelnut flour into a bowl sifting it together with the other two flours, the coffee powder and the yeast. Add the hazelnut oil and the egg whites and knead until a dough is obtained.

The dough can be left to rest in the fridge for 20-30 minutes or used immediately.

Make small balls like a small walnut whit the dough, trying to make them all the same size and place them on a plate lined with parchment paper, pressing lightly to obtain small domes.

Bake in a static oven at 200 °C for 20-30 minutes, take out and allow to cool.

Heat the hazelnuts, dark chocolate and coffee cream in a bain-marie and, when it is semi-liquid, spread a small spoon on the base of two small biscuits and put them together, placing the Lady Kisses on a wire rack to dry them.

Serve the kisses dusted with powdered brown sugar with a cup of good coffee flavored with cocoa or hazelnut.



The Rubatà (in piedmontese dialect Rubatà means "fallen"), do not need any introduction: famous, delicious, light, to call them "substitutes for bread" means to debase their identity and the place they occupy in the history of Piedmontese gastronomy.

And what about the Madernassa pear, excellent in cooking, whose first plant stopped to give delicious fruit after 130 birthdays?

Rubatà, Madernassa pears and the amazing cocoa and hazelnuts cream by Fratelli Durando, united in a simple and delicious dessert, will make every moment of your day a GOOD excuse to enjoy it.

INGREDIENTS FOR 4 PERSONS

100 grams Rubatà breadsticks + a little
to dust the molds
200 grams Madernassa pear pulp
200 grams warm whole fresh milk
3 tablespoon caster sugar
2 Fratelli Durando's eggs
The zest of an unwaxed and untreated
lemon grated at the moment
Butter for the molds
4 tablespoon Fratelli Durando's crema
spalmabile di cacao e nocciole

METHOD

Crumble the 100 grams of Rubatà breadsticks into a bowl and add the milk. Stir and leave to rest for 30 minutes (the breadsticks must absorb all the liquid). Process the remaining breadsticks in a food processor to obtain a fine dust.

Heat the oven at 220°C in static mode.

Grease four non-stick cake molds (capacity 200 ml) with the butter and coat them with breadsticks powder.

Add diced pear pulp, sugar and grated lemon zest to the soaked breadsticks and mix everything to obtain a uniform mixture.

Divide the mixture into the molds and bake for 20 minutes or until the cakes are soft but firm.

Pull out from the oven and immediately slide the blade of a knife around the cakes. Flip them in individual dishes and let cool.

Sprinkle with warm hazelnuts and cocoa cream and serve.



Yes, the Golden Egg, because from this simple raw material, whose form speaks of perfection, many, wonderful dishes can birth.

One of them is undoubtedly the Zabajone: pure energy, inebriating scent and that taste that talk about home, Sunday and Christmas.

INGREDIENTS FOR 4 PERSONS

8 Fratelli Durando's eggs 8 tablespoon caster sugar 16 tablespoon Fratelli Durando's Moscato d'Asti D.O.C.G Ground coffee

METHOD

Bring to the boil a little water inside a pot above which place a glass bowl without the bottom of this touch the liquid.

In the aforesaid bowl, far from the heat, whip the egg yolks with the sugar with a hand or electric whisk, until obtaining a light, soft and fluffy mixture. Add the Moscato wine, beat again for a few moments then bring the bowl above the pot containing the water. Lower the flame to avoid the liquid boiling violently.

Continuing to whisk by hand, cook the Zabajone stopping as soon as the cream begins to thicken. Overcooking would develop unpleasant odor and taste.

Subdivide the Zabajone into 4 single-dose containers, sprinkle with a little ground coffee and serve immediately.



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With its range of dark colors that begin from the deep wine color of blackberry jam, cross the sienna of cinnamon, and arrive to the intense brown of cocoa, this dessert invites you to meditation. The flavors that travel between sweetness balanced by gentle and pleasant bitterness ask to be enjoyed in a moment of relaxation, when you want to disconnect your thoughts, at least for a moment.

INGREDIENTS FOR 4 PERSONS

320 grams whole fresh milk
260 grams whole cream
30 grams bitter cocoa powder
6 teaspoons Fratelli Durando's
Blackberry Jam
5 tablespoon caster sugar
3 teaspoons cornstarch
Powdered cinnamon
Savoiardi cookies to accompair

METHOD

Sift cocoa and cornstarch into a thick-bottomed saucepan and melt them with the milk, stirring with a whisk.

Add the cream, stir again and cook on a gentle flame until the preparation reaches the first boil and becomes thick. Turn off the heat and let cool.

Place 4 teaspoons of jam on the bottom of 4 small wine glasses (one teaspoon of jam for each glass) and towards the cocoa cream.

Complete with the remaining jam, sprinkle with a little cinnamon and serve accompanying with the Savoiardi cookies.

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FRATELLI DURANDO ABOUT HAZELNUTS, WINE AND OTHER EXCELLENCES history, products, kitchen recipes

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