
















Tuscookany®

COOKING VACATIONS TUSCANY

Italian cookery course – Menu – Franco Palandra

*This is an example of dishes that you might prepare;
It can change subject to season and availability:*

		
<p><i>Starters:</i> Antipasto toscano con crostini e bruschette miste</p> <p>Sformato di pecorino su passata di porri e pancetta croccante</p> <p>Tortino di patate e Tartufo su fonduta di formaggio e scaglie di Tartufo</p> <p>Crostatina di zucca e cipolle rosse su crema di fagioli canellini con gocce di balsamico</p>		<p>Traditional Tuscan Antipasto with local cold cuts with assorted bruschetta and crostini made with old fashion recipes and aged pecorino cheese</p> <p>Warm pecorino cheese pudding on leeks creamy sauce and crispy Italian bacon</p> <p>Potatoes and black truffle pie served on parmesan fondue and fresh truffle flakes</p> <p>Squash and red onions tartlet on mashed white beans and restricted balsamic vinegar</p>
		
<p><i>Primi Piatti:</i> Lasagnette di verdure su salsa di pomodoro</p> <p>Ravioli di pecorino con porcini e ciliegine freschi</p> <p>Pappardelle con Cinghiale</p> <p>Ribollita all'aretina</p> <p>Ravioli di zucca con balsamico e pesto di zucchini</p> <p>Crespelle con asparagi</p> <p>Penne con taleggio radicchio e speck</p>		<p>Lasagna new style filled with fresh tossed vegetables and tomatoes sauce</p> <p>Pasta filled with pecorino cheese served with Wild mushrooms and cherry tomatoes</p> <p>Large Noodles with Wild Boar ragù</p> <p>Arezzo style vegetable soup and soaked bread</p> <p>Ravioli filled with squash served with balsamic and zucchini pesto</p> <p>Crepes filled with ricotta and asparagus</p> <p>Penne pasta with radicchio lettuce speck and creamy cheese sauce</p>

		
<p><i>Main course:</i> Tagliata di manzo al rosmarino e pepe rosa con patate schiacciate</p> <p>Filetto di manzo ai porcini oppure al chianti</p> <p>Fiorentina alla brace</p> <p>Pollo o Coniglio al tartufo</p> <p>Straccetti di vitello ai carciofi</p> <p>Stufato di cinghiale con polenta</p>		<p>Sliced grilled Beef served with rosemary pink pepper corn and roughly mashed potatoes</p> <p>Pan-fried fillet steak with wild mushroom or restricted Chianti wine sauce</p> <p>Florence style grilled T-bone steak served with tossed spinach</p> <p>Chicken or Rabbit with truffle sauce and green asparagus gratinated with cheese</p> <p>Veal strips with artichokes and boiled potatoes</p> <p>Wild boar stew served with polenta or steamed rice</p>
		
<p><i>Vegetable side dishes:</i> Carciofi al Tegame</p> <p>Sformato di Verdure di Stagione</p> <p>Verdure miste alla griglia</p> <p>Parmigiana</p> <p>Insalata di finocchi e arance</p>		<p>Artichokes in casserole</p> <p>Vegetable Flan</p> <p>Mixed grilled vegetables with mint and white vinegar dressing</p> <p>Eggplants pie with tomatoes sauce and mozzarella</p> <p>Fennel and orange salad</p>
		
<p><i>Desserts:</i> Crostata al limone meringata</p> <p>Tortino al Cioccolato</p> <p>Tiramisu</p> <p>Panna Cotta</p>		<p>Warm lemon pie with Italian meringue</p> <p>Chocolate pudding</p> <p>Mascarpone Cream and light biscuits</p> <p>Baked cream tart with mixed berries "You cannot leave before you have tasted this!!"</p>