

Italian Cuisine

April 2021, Banská Bystrica

Stredná odborná škola hotelových služieb a obchodu



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Italian Cuisine

Starter

**Mozzarella with Pesto, Dried Tomatoes and Black Olives
Tapenade**

Soup

Tomato Soup with Parmesan

Main dish

**Pork Sirloin with Herbal Crust, Violet Puree and Glazed
Vegetables**

Dessert

Panna Cotta with Apples and Caramel Decoration Basket



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Menu Proposal

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Mozzarella with Pesto, Dried Tomatoes and Black Olives Tapenade

Ingredients (10 portions):

500 g mozzarella
250 g dried tomatoes
250 g black olives
160 g basil pesto
60 g pistachio
40 g rocket
100 g fresh tomatoes
40 g olive oil

Instructions:

Cut dried tomatoes, fresh tomatoes, olives and mozzarella. Grate pistachio into the mixture, add fresh basil and mix together. Make tapenade from olives and add a drop of olive oil. Layer tapenade, mozzarella, dried tomatoes, mozzarella and basil pesto into the glasses. Decorate with rocket.





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Tomato Soup with Parmesan

Ingredients (10 portions):

1 kg crushed tomatoes

10 g garlic

250 g onion

100 ml olive oil

40 g salt

20 g pepper

200 g sugar

100 g parmesan

20 g cloves

40 g basil

tomato puree

Instructions:

Cut onion into pieces and roast it on olive oil. Add tomato puree, roast it and add crushed tomatoes. Let it boil and pour with water, season with salt, pepper, sugar, garlic, basil and cloves. Grate parmesan cheese on the bottom of the soup plate, pour with soup and decorate with pieces of parmesan and basil.





Pork Sirloin with Herbal Crust, Violet Potato Puree and Glazed Vegetables

Ingredients (10 portions):

1,5 kg pork sirloin
100 g basil
100 g thyme
100 g rosemary
200 g breadcrumbs
100 ml olive oil
1,6 kg violet potatoes
400 g carrot
200 g butter
600 ml milk
440 g green asparagus
60 g pistachio
20 g salt
60 g mixed spices
parsley tops
radish

Instructions:

Clean, remove the membranes, salt and season with mixed spices the pork sirloin. Roast the meat on olive oil and then put the sirloin into the oven. Prepare the herbal crust from thyme, parsley tops, basil, breadcrumbs and pistachio. Done sirloin cover with crust and cut. For the puree, cook the violet potatoes in salted water. After being cooked, peel the potatoes, add warm milk, mash and prepare the puree. Blanch the cleaned vegetables, cool them down in cold water and glaze them. Serve the potato puree, cut sirloin and glazed vegetables.





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Panna Cotta with Apples and Caramel Decoration Basket

Ingredients (10 portions):

1l sweet cream
2 vanilla pods
40 g vanilla sugar
20 g sliced gelatine
500 g apples
1 kg granulated sugar
60 g butter
200 g lemon
300 g orange
2 g ground cinamom
4 g star anise
4 cl rum
4 cl cherry liqueur
10 edible flowers

Instructions:

Boil sweet cream with vanilla pods inside and add vanilla sugar. Soak sliced gelatine into cold water for about 10 minutes. Then remove water from the gelatine and put it into the warm cream. Attention, the cream cannot be warmer than 80°C. Mix the cream with the gelatine until it is melted. After pour the mixture into the moulds and leave it harden for about 4 – 6 hours. Put sugar with a bit of water on the pan and cook until it caramelise without stirring it with a wooden spoon (only move the pan in circles). After the caramel is brown stir it with a spoon so that the caramel does not harden. Pour the caramel with the spoon onto the upper part of a ladle which is greased with butter to make a basket. When the caramel is cold, take it with your palm and unstick it with rotating movement so that you have a nice caramel decoration basket.



Prepare caramel sauce from the remaining caramel by adding butter, lemon and orange juice. Season with cinnamon and star anise, add sliced apples, rum and cherry liqueur. Then reduce the sauce. Serve panna cotta with apples, poured with caramel sauce and decorated with caramel basket and edible flowers.



Akcia



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