



CookBook



Your passion for excellence.

Cut & Share is an information
and awareness-raising campaign
on Protected Designation of Origin products:
Pecorino Toscano DOP and Prosciutto Toscano DOP.

This publication intends to promote knowledge
of the products and their territories
by providing useful elements to recognize
their excellence.

BRESAOLA CONES

WITH PECORINO TOSCANO DOP



INGREDIENTS

- 12 slices of bresaola
- 250 g of fresh sheep ricotta cheese
- 50 g of aged Pecorino Toscano DOP (in small cubes)
- 100 g of fresh Pecorino Toscano DOP (in small cubes)
- 18 cherry tomatoes (sliced into wedges)
- 1 fresh chili pepper (chopped)
- Rocket salad (finely chopped) to taste
- Lemon juice and EVO oil to taste
- Salt and pepper to taste

PREPARATION

Mix fresh ricotta cheese, Pecorino Toscano DOP, rocket salad, chili pepper, and cherry tomatoes.

Season with salt and pepper to taste.

Make some cones with the bresaola slices and fill them with the mixture.

Season the bresaola cones with EVO oil and lemon.

Serve cold after letting the bresaola cones rest in the fridge for 15-30 minutes.

SPINACH BISCUIT WITH RED BEETROOT CREAM

AND PROSCIUTTO TOSCANO DOP



INGREDIENTS

- 200 g of boiled red beetroot
- 100 g of EVO oil
- 100 g of 00 flour
- 100 g of spinach
- 50 g of Parmigiano Reggiano
- 16 thin slices of Prosciutto Toscano DOP
- 4 medium eggs
- 2 tablespoons of red wine vinegar
- ½ sachet of baking powder for savory preparations
- ½ lemon (juice)
- Tomato powder
- Confit cherry tomatoes
- Baby spinach to taste
- Nutmeg to taste
- Salt and pepper to taste

PREPARATION

For the biscuit, mix 00 flour, eggs, 50 g of EVO oil, Parmigiano Reggiano, yeast, and nutmeg into a planetary mixer, then season with salt and pepper to taste.

Roll out the dough (about 1 cm thick) on baking paper and cook for 30 minutes into the oven at 160 °C.

Let it cool down, then cut the biscuit into rectangles.

Blend red beetroot, lemon juice, vinegar, EVO oil, salt, and pepper until obtaining a creamy mixture.

Stuff two biscuit rectangles with red beetroot cream and Prosciutto Toscano DOP.

Garnish with fresh baby spinach, tomato powder, and confit cherry tomatoes, then serve.

SPAGHETTI WITH KALE PESTO SAUCE

AND PECORINO TOSCANO DOP



INGREDIENTS

- 370 g of spaghetti
- 120 g of kale
- 60 g of Pecorino Toscano DOP
- 40 g of walnuts
- 1/2 clove of garlic
- EVO oil
- Salt to taste

PREPARATION

Remove the central rib from the kale leaves, wash, and dry them well.

Cook in plenty of hot, salted water, drain and let the kale leaves cool down.

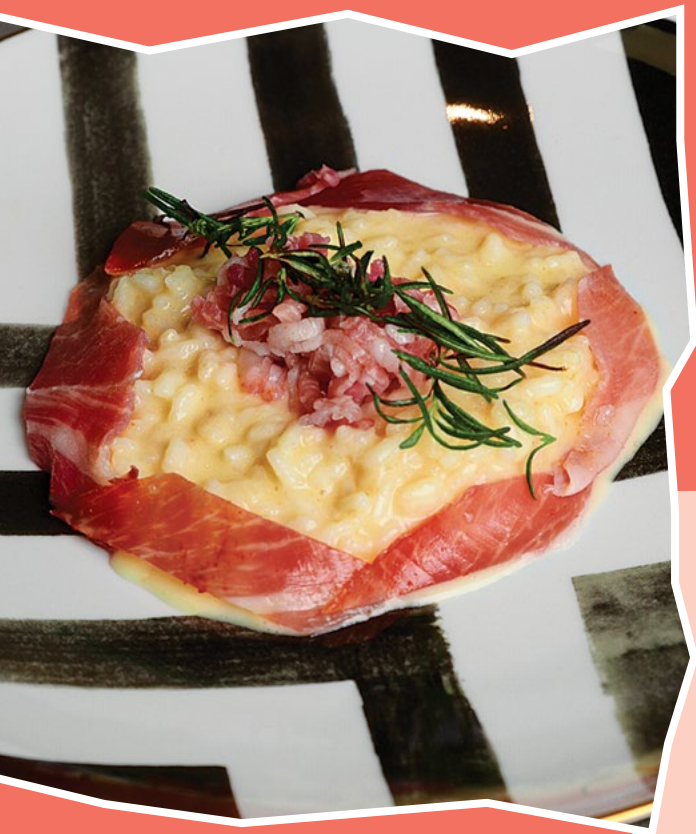
Put kale, walnuts, garlic, a little salt, and Pecorino Toscano DOP into the mixer and blend.

Gradually add EVO oil until the mixture is soft and homogeneous.

Cook and drain the spaghetti, then dress with the kale pesto sauce. Serve hot.

RISOTTO WITH VERMENTINO DI BOLGHERI

AND PROSCIUTTO TOSCANO DOP



INGREDIENTS

- Carnaroli rice
- White onion
- Vegetable stock
- Vermentino di Bolgheri
- Butter
- Pecorino Toscano DOP
- Prosciutto Toscano DOP
- Salt and pepper to taste

PREPARATION

Toast the rice in a pan with butter and finely chopped onion. Add the Vermentino di Bolgheri and let it evaporate.

Cook the rice by adding the stock little by little and continue stirring for about 15 minutes.

With the fire off, whisk the risotto with butter and Pecorino Toscano DOP.

Garnish with Prosciutto Toscano DOP strips and serve.

SCALOPPINE

WITH PECORINO TOSCANO DOP



INGREDIENTS

- 200 g of fresh grated Pecorino Toscano DOP
- 480 g of veal slices (about 8)
- 120 g of EVO oil
- 1 glass of white wine
- 1 tablespoon of warm water
- 00 flour to taste
- Salt to taste

PREPARATION

Flour and salt each side of the veal slices, fry them in a pan over low heat for five minutes, turn them over, then let them cook for five more minutes.

Add a generous sprinkling of grated Pecorino Toscano DOP and the water. Cover the pan with a lid and continue cooking until the water has evaporated.

Serve the scaloppine hot, covering them with the cooking sauce.

THREE CABBAGE FLAN

AND PROSCIUTTO TOSCANO DOP



INGREDIENTS

- 100 g of white cauliflower
- 150 g of kale
- 150 g of savoy cabbage
- 100 g of cornstarch
- 100 g of aged Pecorino Toscano DOP
- 200 g of whipping cream
- 200 ml of EVO oil
- 12 thin slices of Prosciutto Toscano DOP
- 3 eggs
- 1 white onion
- Butter
- Rosemary
- Salt and Pepper To Taste

PREPARATION

Wash the cauliflower and cut it into small pieces.

Wash the kale, remove the central rib and cut it into strips.

Do the same with the savoy cabbage.

Peel the onion and chop it finely. Divide the little pieces of onion into three small pots where you will cook the three cabbage types separately over medium heat (after adding some EVO oil). Season with salt and pepper to taste, distribute in equal parts cornstarch and cream into each pot, and put back on the heat until the cream thickens.

Let cool down, mix with an immersion blender, and add 1 egg and 1 tablespoon of grated Pecorino Toscano DOP to each dough. Grease the silicone mold and pour the mixture of kale into each one's bottom. Bake at 120 °C for about 10 minutes or until it appears firm. Continue this way, alternating the doughs.

Finally, bake all the doughs together for about 20 minutes. Remove the flan from the mold and decorate it with slices of Prosciutto Toscano DOP and rosemary sprigs.

SANDWICH WITH PORCHETTA, PEPPER CREAM

AND PECORINO TOSCANO DOP



INGREDIENTS

- Rustic buns
- 100 g of porchetta
- 100 g of fresh Pecorino Toscano DOP
- Pepper cream
- EVO oil

PREPARATION

Slice the bun horizontally into two halves and spread the pepper cream on both of them.

Heat the sliced Pecorino Toscano DOP on a plate until it almost melts. Stuff the bun with porchetta slices and soft Pecorino Toscano.

Complete with a drizzle of EVO oil and serve.

**SANDWICH WITH
GORGONZOLA, NUTS, FIGS
AND PROSCIUTTO TOSCANO DOP**

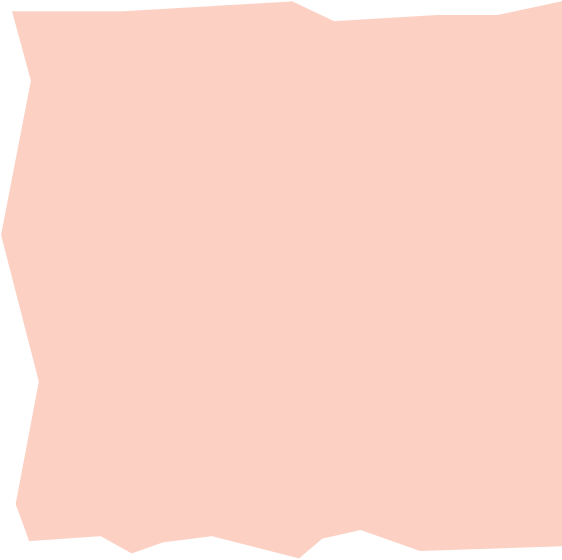


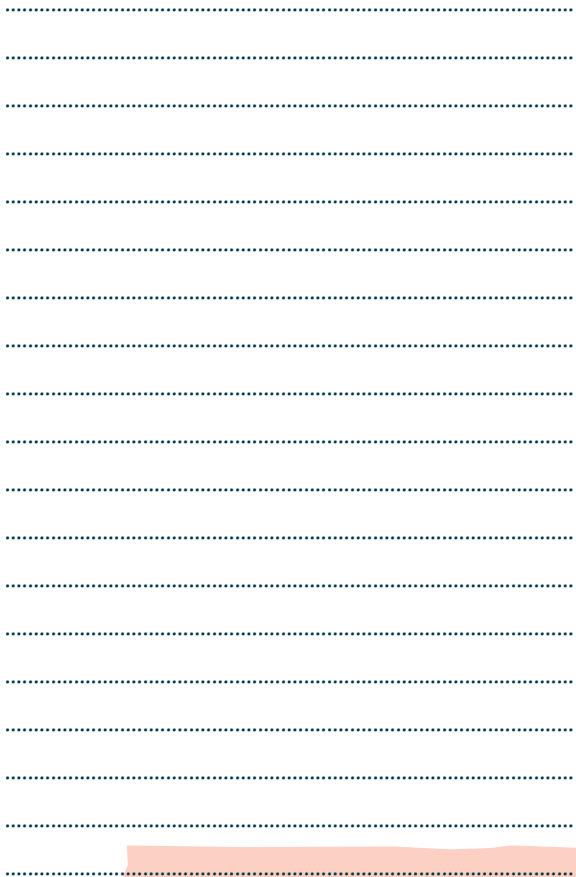
INGREDIENTS

- Wholemeal bun
- Gorgonzola piccante
- Prosciutto Toscano DOP
- Glazed nuts
- Dried figs

PREPARATION

Slice the bun horizontally into two halves and spread a generous amount of gorgonzola piccante on both of them. Complete the cheese intense flavor with some slices of Prosciutto Toscano DOP and add a sweet touch with some glazed walnuts and dried figs.





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