

## Como lake Cuisine / Cucina del Lago di Como

### **Sciatt with cheese Microgreens**

Buck wheat Flour Fritters stuffed Fontina cheese

**Wine:** *Marchesi Antinori Francia Corta Cuvee Royale*

### **Trout in Carpione**

Fry Fresh Trout, marinated Vegetables, herbs Carpione Style and Polenta

**Wine:** *Pasqua Vigneti del Sale Pinot Grigio 19.99\$*

*Antica Mountain Select Chardonnay Napa Valley*

### **Perch Risotto**

Acquerello Risotto, breaded perch fillets, butter sage sauce

**Wine:** *Antica Mountain Select Chardonnay Napa Valley 49.99\$*

### **Zabaione Montato a caldo**

House-made warm Zabaione served with Pistacho Ice cream

**Wine:** *Moscato Batasiolo 24.99\$*

## **Sciatt with cheese and Microgreens**

Buck wheat Flour Fritters stuffed Fontina cheese

### **Ingredients**

Fontina cheese (cut in cubes)  
Buck wheat flour 500 gr  
Grappa 100 gr  
Ap Flour 750 gr  
Beer 1200 gr  
Sparkling water 250 gr  
Garlic, chopped 2 tbs  
Baking powder 2 tbs  
Parsley, chopped 50 gr  
Few bunches of fresh thyme & Rosemary finely chopped  
Salt and pepper to taste  
Frying oil 3 ltr  
Mix Micro greens  
Evo0 100 gr  
Balsamic Vinegar 25 gr  
Honey 15 gr  
Fennel seeds roasted(grounded)  
Salt, pepper

### **Method:**

#### **For Vinaigrette:**

In a blender mix the olive oil, salt, pepper, balsamic vinegar, honey, fennel seeds powder and blended for 45 second and keep it on the side.

### **Fritters dough:**

In a mixing bowl combine the flours, salt and pepper and baking powder.  
Add all the liquid together (beer, water, and grappa) and mix it up.  
Make sure the dough has no lumps and look shine.

Add the cheese cubes and the fresh chopped herbs. Let it rest for 10 minutes.

Place a pot on fire with frying Oil and bring it to a high heat.

Pick up the cheese cubes with a spoon and fry in a hot frying oil.  
Cook it till crispy and gold. Can be finish in the oven after frying if need it for 2  
minutes to make sure the cheese is melted.

Add the micro greens at the bottom of the plate. Place some vinaigrette and add  
the Fritters. Make sure the fritters are served hot and immediately.

Serve immediately

## **Trout in Carpione**

Fry Fresh Trout, marinated Vegetables, and herbs Carpione Style

### **Recipe**

#### ***For the Carpione Sauce:***

White wine 2ltr

White vine vinegar 2 ltr

Bay leaves 20 pcs

Gr 600 granulated sugar

Black pepper grain 20 pcs

Rosemary 3 bunch

Cloves 5/6 pcs

Thyme few bunches

Carrots 6 pcs

Celery 2 sticks

Red onion 3 pcs

Shallots 15 pcs

Fresh Trout 4 kg

Ap Flour 200 gr

Evoo

#### ***For the Fish:***

Fresh Trout Fillet 3-4 kg

#### ***For the Polenta cake:***

1ltr vegetables broth

250 gr butter

Corn Polenta 400 gr

200 gr Parmesan cheese

150 gr pecorino cheese

Salt and pepper

### **Method for Polenta:**

Boil the stock, add the butter salt and pepper.

Add slowly with a whisk the Corn Meal till the right consistency

Cook for 30 minutes and add all the cheeses

Once the cheese is melted add the polenta into a hotel pan and let it cool down.

Keep it in a cooler and make sure the polenta is firming

Use the round cutter to shape the polenta and fry in a pan with EVOO and keep it a side. Ready to use it.

### **Method**

Cut all the vegetables in different shape and keep it on the side.

Cut the Fresh trout in a regular smaller fillet about 100 gr each. Add salt and pepper.

Add the fillet into some flour only from the skin part and seared with EVOO both sides.

In a deep sauce pot bring to boil all the ingredients (white wine,vinegar,bay leave,sugar,cloves,pepper and fresh herbs) for 2 minutes.

Start to boil each vegetable into the liquid for 30 seconds to 2 minutes depend on the vegetables. Each one must be cook differently. Once is cook keep it on the side.

In hotel pan Add all the fish fillet bottom down and add all the vegetables cooked on top.

Take all the liquid and gently pour it till all the fish and vegetables are covered.

Make sure the liquid that we pour it must be very hot.

Let it cool down and put in a fridge for 2 hours before use it. Next day even better.

### **Finishing the dish**

Put the fry polenta in the middle of the dish.

When ready, place the fish on top the Polenta.

Add three or four pieces of different vegetables around the plate.

Add a spoon of microgreens, Extra virgin Olive oil and some sea salt.

## **Perch Risotto**

Acquerello Rice, pan-seared breaded perch, sage beurre Blanc, Parmigiano Reggiano

### **For the broth:**

#### **Ingredients**

Carrots 2 pcs  
Onion 2 pcs  
Celery 2 pcs  
Black pepper grain 4/5 pcs  
Water 3 ltr  
Salt

### **Method**

Combine all the vegetables after wash and peeled into a deep pot. Add the cold water and boil for 45 minutes. Adjust with salt in the end.

### **For the Risotto:**

#### **Ingredients**

Acquerello rice 1.5 kg  
White wine pinot grigio 1 bottle  
Vegetables stock 3ltr  
White onion chopped 2 pcs  
1 kg Parmigiano Reggiano grated  
150 gr fresh cream  
400 gr fresh butter

## **Method**

In a big saute' pot add Ewoo, chopped onion with medium low heat and cook it till transparent. Add the rice for TOSTATURA and cook it another 5 minutes at least medium heat till the rice is very hot (touch it with your hand).

Deglaze with white wine.

Slowly add vegetables broth (make sure is hot) and cook it till the right consistency.

Normally will take 15/20 minutes to cook it.

Add the fresh cream to adjust the color and cook it another minute.

Once the rice is cook, make sure the consistency must be right, not to liquid.

Close the fire and add the butter, Parmigiano cheese and starting MANTECATURA.

Incorporate all the ingredients together and stirring gently with a wood spoon.

Make sure the risotto consistency must be like a wave.

Serve it immediately.

## **For the sage beurre blanc:**

### **Ingredients**

Fresh Cream 1 Ltr

Fresh butter 500 gr

Rosemary and thyme 1 bunch

25 fresh sage leaves

White onion chopped 3 tbs

Salt and white pepper to taste

## **Method**

In a deep sauté' pot add fresh cream, onion, herbs (rosemary and thyme) salt and pepper and reduce it 50%.

Strain the cream from the herbs and the onion and bring it back into the pot.

Cut the butter in cubes and add it into the cream and boil till the sauce has the right consistency. Add the sage leaves in infusion for a bit.

Keep it on the side and using for drizzling the fish.

## **Cooking the fish**

### **Ingredients:**

20 Pickerels fillet  
Salt and black pepper to taste  
10 eggs  
150 gr milk  
1kg Breadcrumbs  
500 gr Ap flour  
100 gr Parmesan grated  
Evo for cooking  
Butter for cooking  
Sage leaves 50 pcs

### **Method:**

Remove the skin from the fillet.  
Cut the full fillet in three parts equally and keep it in a tray.  
Add the breadcrumb and the parmesan cheese into a bowl and keep it a side.  
Begin making egg wash and then put the flour into a bowl each.  
Dip each fish fillet into the flour bowl, then the egg wash and roll into breadcrumbs.  
Set each fish fillet onto a cookie sheet covered tray and place it the fridge.  
Once cool, cover and store until service.  
Bring a large saute' pot into a medium heat.  
Add Evo and butter in the same proportion and seared the fish each side for 45 seconds.  
Make sure the fish is gold and crispy and keep it on a side.

## **Finishing the dish**

Put the risotto in serving dish.  
When ready, place the fish on top the risotto, drizzle with the sage butter beurre blanc sauce and serve immediately.



## **Zabaione montato a caldo**

Served with Pistachio Ice cream

### **Recipe**

#### ***For the Hot Zabaione :***

White wine 1500 gr

Marsala wine 450 gr

Baileys 150 gr

Egg yolk 15 pcs

Eggs 12 pcs

1200 gr granulated sugar

### **Method for Sabayon:**

Bring three different deep Salad bowl(aluminium).

Add the total recipe for the sabayon divide it in three equally in each salad bowl.

Fill up three different pots with water to create a Bain Marie.

Add the salad bowl on top of each boiling water.

Make sure to keep the fire very low and the water should not touch the salad bowl.

With a whisk stirring continually to get as much air as possible.

Cook for 10 minutes till the liquid become very firm and smooth.

Once the Sabayon is ready add it in a serving glass with a scoop of Pistachio ice cream.

Finishing with a Pistachio crumbled and Ladies Finger cookies.

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Let it cool down and put in a fridge for 2 hours before use it. Next day even better.

### **Finishing the dish**

Put the fry polenta in the middle of the dish.

When ready, place the fish on top the Polenta.

Add three or four pieces of different vegetables around the plate.

Add a spoon of microgreens, Extra virgin Olive oil and some sea salt.

Enjoy.