



IN THE KITCHEN

NEW IDEAS FOR  
VEGETABLE CREAMS



*“On its own, cooking is a science.  
It's the chef's job to turn it into art”*

- GUALTIERO MARCHESI -



# IFFCO ITALIA

## THE COMPANY

The best description of IFFCO Italia is a company that specialises in making vegetable creams (for both the professional channel and domestic consumption).

Iffco Italia is part of the IFFCO group, headquartered in the United Arab Emirates and one of the leading international companies in the food sector, with a global presence. Its portfolio comprises 26 product categories, and the group runs 62 operations and employs more than 12,000 employees around the world. In Italy the IFFCO headquarters are in Milan, while its production site is located in the province of Caserta.

The philosophy of IFFCO Italia is to focus on professionals and their requirements, but most importantly on their desire to grow and experiment, using the highest quality products that have been certified and designed to ensure they perform superbly in the kitchen.

Expertise, attention to quality, technological innovation, customer care and a passion for our work are IFFCO's core values. Today the company is a reference partner for pastry-making and catering professionals and more generally for the whole "out-of-home" world, providing solutions that meet the needs of professionals from more than 40 countries around the world.

Pristine Hulalà is the emblematic brand for the professional channel, offering excellent performance and reliability, and always being constantly improved.

The umbrella brand "Pristine" is the IFFCO Group's historic brand, comprising all the bakery and pastry products that the parent company produces and distributes in many countries around the world.

# THE IFFCO ITALIA RECIPE BOOK

Italian pastry-making and cuisine have a traditional heritage like no other in the world and one that is constantly being innovated with the help of research from companies like IFFCO Italia and the expertise of artisans like you: professionals who choose to use innovative ingredients, in their pursuit of meeting the increasingly varied needs of their customers.

People who dine out at a restaurant or call in at a patisserie today are increasingly concerned about their health and wellbeing, concepts for which the non-negotiable value of taste and quality are implicit.

IFFCO Italia offers professionals in the sector a range of products that are of the same quality as traditional ingredients, but that at the same time are high-performance, versatile and innovative.

The aim of the two recipe books is to bring out the best of IFFCO products, showing how they can be used in a different way in traditional recipes or in new applications.

## TRADITION, INNOVATION AND NEW COOKING AND PASTRY-MAKING TECHNIQUES.

The collaboration with the two chefs behind the two recipe books was an essential element: they both provided IFFCO with their professionalism, experience and desire to experiment.

**Riccardo Bassetti** (chef at La Tavola Restaurant in Laveno Mombello, one star) and **Marco Battaglia** (pastry chef at Marlà patisserie in Milan) had fun playing with tradition, innovating and suggesting new ways to use IFFCO Italia vegetable creams.

This series of recipes - full of innovative ideas to inspire professionals in the sector to keep up with the times - is the result of their professionalism and IFFCO Italia's high quality.

Here you'll find recipes, video recipes (that can be viewed using the QR code) and tips from the chefs to stimulate your curiosity and inspire you to create something new.

Good luck with your work and have fun with IFFCO products!



# A STARRED RECIPE BOOK



**RICCARDO BASSETTI,**  
IL PORTICCIOLO HOTEL  
RISTORANTE LA TAVOLA  
LAVENO MOMBELLO (VARESE)

IFFCO Italia chose to develop their recipe book project for chefs and professionals in the catering sector with **Riccardo Bassetti**, the starred chef of **La Tavola** Restaurant, at the 4-star Hotel Il Porticciolo in Laveno Mombello (Varese). The chef also helms L'Osteria, the hotel restaurant's accompanying eatery, with the help of his father Giovanni, a legendary chef and restaurateur in the area, and his mother Elisabetta, maître d' and sommelier.

Born in 1981, Riccardo's culinary journey began with a degree in Tourism Sciences at the Iulm University of Milan, before honing his skills alongside Davide Oldani of D'O and Sergio Mei of the Four Seasons Hotel in Milan. He then helped with the opening of the very famous Atelier de Joel Robuchon on the Champs-Élysées in Paris, where two stars quickly followed, and he worked with Thierry Marx at Sur Mesure at the Mandarin Oriental Palace in Paris, which was also awarded “two stars” before long.

The accolades came soon in Italy too when the chef returned to his beloved Lake Maggiore: he was also awarded a coveted star here, in the gourmet restaurant of the family hotel, La Tavola. The chef's life work is beautiful, delicious, innovative, high-tech gourmet cuisine that embraces all the best of his local area: plenty of fish from the lake, plenty of seasonal produce, and top-quality ingredients sourced from local fishermen and small farmers.

# A HOMAGE TO ITALY

## MEDITERRANEAN-FLAVOUR JELLIES



### INGREDIENTS (for 4 people)

#### Basil jelly

Basil leaves	g	1000
Gellan gum	g	3

#### Vegetable cream jelly

<b>Pristine Hualà Gran Cucina</b>	g	500
Fine salt	g	1
Gellan gum	g	3

#### Variation on white jelly

Mozzarella	g	500
<b>Pristine Hualà Gran Cucina</b>	g	500
Fine salt	g	1
Gellan gum	g	3

#### Tomato jelly

Aromatic tomato sauce	ml	500
Gellan gum	g	1,5

### METHOD

#### Basil jelly

Rinse and dry the basil leaves. Blanch for 6 minutes. Strain without squeezing and line in a baking dish before blast-chilling for 10 minutes. Blend and strain twice with a strainer. Add the gellan gum and bring to the boil then simmer for 30 seconds. Mix with a hand blender and pour into a 18x18cm, 4 cm tall mould on a baking sheet. Blast-chill for approximately 10 minutes. Once the mixture has solidified, make the second jelly.

#### Vegetable cream jelly

Pour Hualà Gran Cucina into a pan. Add the salt and gum and bring to the boil, simmering for 30 seconds. Mix with a hand blender and pour over the basil jelly. Put the mixture back in the blast chiller for ten minutes.

#### Variation on white jelly

Dice the mozzarella and cover with Hualà Gran Cucina and leave for 12 hours at 60°C. Blend the whole mixture and strain. Add the salt and gellan gum and bring to the boil for 30 seconds. Mix with a hand blender and pour over the basil jelly. Put the mixture back in the blast chiller for ten minutes.

#### Tomato jelly

Strain the sauce with a strainer. Add the gellan gum and bring to the boil for 30 seconds. Mix with a hand blender and pour over the vegetable cream jelly. Put the mixture back in the blast chiller for ten minutes.

#### Finish

Slice into 2x2 cm cubes and serve at 5°C with a bread biscuit.



#### AN EXTRA TOUCH

*This "amuse bouche" can also be served with a bread biscuit resting on one side, made by rolling out a slice of sandwich loaf bread to a thickness of about 1 mm and toasting it in the oven at 180°C for approx. 4 minutes, after spraying it with **Golden Glaze** (the egg substitute spray) which gives the biscuit a more intense appearance and colour. This can then be cut into 4x2 cm rectangles.*





# POTATO FOAM

## WITH SALMON ROE AND AIR BAGUETTE

### INGREDIENTS (for 4 people)

#### Air baguette

00" flour	g	300
<b>Pristine Hulalà Gran Cucina</b>	g	160
Brewer's yeast	g	4
Salt	g	2
Lukewarm water		q.b.
<b>Golden Glaze</b>		q.b.

#### Potato foam with salmon roe

Ratte potatoes	g	1000
Butter	g	150
<b>Pristine Hulalà Gran Cucina</b>	g	150
Salt		q.b.
Salmon roe	g	80

### METHOD

#### Air baguette

Mix all the ingredients for 9 minutes at top speed, adding a little lukewarm water if the dough is too dry. Allow the dough to rise, covered with a cloth, for 3 hours at 20-25°C. Roll out with a rolling pin. Shape as desired. Spray with Golden Glaze and bake for 5 minutes at 220°C.

#### Potato foam with salmon roe

Cook the Ratte potatoes in boiling water. Peel and pass through a food mill. Add the butter, Pristine Hulalà Gran Cucina and salt. Strain and put into a 1 litre syphon with 2 gas cartridges, to be kept at 50°C with an immersion circulator.

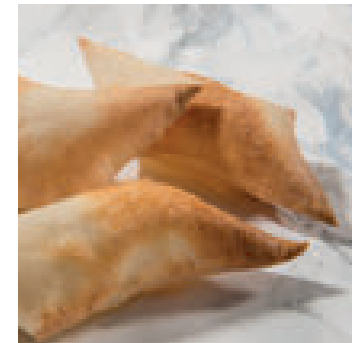
#### Finish

Add 20g of salmon roe to each Martini glass. Cover with 50 g of potato foam and serve with the air baguette.



#### AN EXTRA TOUCH

*For special occasions the salmon roe can be replaced with caviar, for an even more glamorous touch and sophisticated flavour. To make the air baguette shinier and more golden, you can use **Golden Glaze** for bakery products, the animal-protein-free egg substitute.*





# SPREADABLE HERB PARCEL

## WITH SORREL FILLING

### INGREDIENTS (for 4 people)

#### Sorrel cream

**Pristine Hualà Duetto** ml 20  
Sorrel g 80

#### Spreadable parcel

**Pristine Hualà Duetto** ml 1000  
Maldon salt g 10

### METHOD

#### Sorrel cream

Bring Hualà Duetto to the boil. Turn off the heat and add the sorrel. Blend and strain. Store in the fridge until needed.

#### Spreadable parcel

Whip Hualà Duetto on the highest speed until it reaches a butter-like consistency. Add salt and mix. Refrigerate for 24 hours. Put in an electric mixer bowl. Mix at the highest speed to soften Hualà Duetto.

Lay out the cling film on a work surface. Cut the film into 10x10 squares. Place 30 g of Hualà Duetto in each square. Add the sorrel cream using a piping bag to the centre of the square. Make a parcel by sealing the ends and leaving the cream inside. Refrigerate so that they set. Take out 10 minutes before serving. Take off the film and serve with bread .



#### AN EXTRA TOUCH

*The consistency of this parcel - compact yet tender inside - makes it ideal for spreading on bread.*

*The result is a pleasant contrast between the delicate flavour of the vegetable cream and the characteristic flavour of sorrel.*

*The versatility of Hualà Duetto allows you to create two different textures: the parcel with its soft, compact consistency, and the soft sorrel filling that melts in the mouth.*





# GUINEAFOWL TOAST

## WITH SEARED LETTUCE AND SOY SAUCE

### INGREDIENTS (for 4 people)

Cleaned lean guineafowl meat (with no veining)	g	200
Butter	g	150
<b>Pristine Hualà Gran Cucina</b>	g	150
Fine salt	g	2
Sandwich loaf slices		2
Softened butter for cooking	g	10
Lettuce heart		1
EVO oil	q.b.	
Salt	q.b.	
Pepper	q.b.	
Soy sauce	q.b.	

### METHOD

Blend the guineafowl meat, butter, Hualà Gran Cucina and fine salt. Put the mixture in an 8x8 cm square mould with two slices of sandwich loaf on each end. Wrap the mould in cling film and cook in a steamer for 45 minutes. Allow to cool. Cut the toast into 4 portions (2x8) and spread the two sides of the bread with softened butter and toast in a pan. Position the toast on the left side of the plate. Take the lettuce heart and sauté it with EVO oil, salt and pepper until golden. Drizzle with a little soy sauce. Caramelize and serve next to the toast.



#### AN EXTRA TOUCH

*This dish is particularly suitable for catering or banquet menus, because it is very easy to prepare, but also very pleasant in terms of taste. Once the filling has been made, all you have to do there and then is fry. The vegetable cream used in the filling helps make it stable and compact yet soft, an important quality for a dish, especially for catering.*





# SICILIAN RED PRAWNS AND CAULIFLOWER FOAM

## WITH SPICY BREAD AND VIN SANTO BISQUE



### INGREDIENTS (for 4 people)

#### Cauliflower foam

Chopped onion		½
Butter	g	300
Cauliflower		1
Water	ml	1000
<b>Pristine Hualà Gran Cucina</b>	g	1000
Fine salt		q.b.

#### Cauliflower florets

Cauliflower florets		8
Butter		q.b.
Pain d'épices		q.b.

#### Red prawns

Sicilian red prawns		12
Seed oil		q.b.

#### Prawn butter

Butter		q.b.
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#### Brioche crumbs and spicy butter

Pain d'épices	g	100
Butter	g	100

#### Prawn sauce with vin santo

Prawn heads/shells	g	100
EVO oil		q.b.
Paprika	g	3
Onion	g	20
Vin Santo	ml	75
<b>Pristine Hualà Gran Cucina</b>	g	100
Salt		q.b.
Black peppercorns		q.b.

#### Shellfish sheets

Bisque	g	700
Gelatin leaves	g	6

### METHOD

#### Cauliflower foam

In a pan put the chopped onion, 50 g of butter, the florets (keep 8 to one side for the next step), and the cauliflower heart and add some water and then finally Hualà Gran Cucina. Cook well for 15/20 minutes. Mix 600 g of previously cooked cauliflower with 400 ml of cooking water, the rest of the butter and the fine salt. Strain with a strainer and 750 g into a 1 litre syphon. Refrigerate for two hours. Heat for 10 minutes with the immersion circulator before serving and from time to time for a few minutes during service.

#### Cauliflower florets

Boil the cauliflower florets that have been set aside for 3 minutes. Blast-chill immediately and refrigerate. Sauté them just before finishing the dish in the spicy bread butter.

#### Red prawns

Clean 3 prawns per person, without removing the head underneath. Just before serving, fry the antennae in a fryer at 180°C. The 3 bodies will be soaked in the prawn butter (see the step below), once again just before serving.

#### Prawn butter

Brown the shells, cover with melted butter, cook on the edge of a fry top for 3 hours. Strain. Bring to the boil and skim.

#### Brioche crumbs and spicy butter

Fry the pain d'épices in a pan with the melted butter. Fry on a high heat without toasting, until the pain d'épices crumbles, continuing to beat it, or with the help of a fork.

#### Prawn sauce with vin santo

Brown the prawn heads or scraps with oil. Add the paprika and onion. Deglaze with the vin santo, cook on the edge of a fry top for 30 minutes, add Hualà Gran Cucina, bring to the boil and pass through a conical sieve. Season with salt and ground pepper to taste if necessary. Heat through before serving on the edge of a fry top.


#### Shellfish sheets

Reduce the bisque on the heat, add the rehydrated gelatin and bake at 70°C for approx. 2 hours. Soft sheets will form that will be used to decorate the dish.

#### Finish

Sauté the florets in the spicy bread butter. In a pasta bowl place a low, wide mould. Arrange two sautéed cauliflower florets and the bodies of three glazed prawns. Cover with a fine layer of lukewarm foam. Streak it with some prawn butter. Dust with the toasted pain d'épices crumbs. Mix the prawn and vin santo sauce with a Bamix to make it slightly foamy, and pour a spoonful and a half in a line around the edge. Carefully remove the mould and garnish with 2 fried heads and shellfish leaves.

### AN EXTRA TOUCH

 This recipe calls for Vinsanto, which is a sweet wine. All kinds can be used, except ones that are too sweet: you don't want to alter the dish's balance.





# OREGANO AND CHILLI RISOTTO

## WITH CORN VEGETABLE CREAM AND FERMENTED BLUEBERRIES



### INGREDIENTS (for 4 people)

#### Creamed corn

EVO oil	ml	10
Boiled corn		50
Garlic clove		1
White onion	g	20
<b>Pristine Hulalà Gran Cucina</b>	g	100
Strained juice of untreated lemon	ml	10

#### Oregano purée

Water	ml	500
Coarse salt	g	10
Oregano leaves	g	30

#### Fermented blueberries

Blueberries	g	1000
Fine salt	g	20

#### Risotto

Onion	g	10
Riserva San Massimo		
Carnaroli Rice	g	200
Water	q.b.	
Salt	q.b.	
Chilli paste	g	1
Butter	q.b.	
Parmesan cheese	q.b.	

### METHOD

#### Creamed corn

Heat the EVO oil in a pan. Add the boiled corn, garlic and onion brunoise. Sauté for five minutes with Hulalà Gran Cucina and add the lemon juice. Stir. Strain with cheesecloth.

#### Oregano purée

Boil the water with the coarse salt. Blanch the oregano leaves for a minute in the boiling water and cool in iced water. Dry the leaves and blend them with a little of the cooled cooking water until smooth and even. Strain with cheesecloth and keep to one side.

#### Fermented blueberries

Wash the blueberries and mix them in a container with the salt. Gently shake them to cover them all over with salt. Vacuum seal on full vacuum. Store for 6 days at 21°C. Remove the blueberries and strain the juice.

#### Blueberry powder

Drain half the blueberries of the fermentation liquid, dehydrate them and powder them.

#### Risotto

Brunoise the onion. Toast the rice in a pan until it is hot. Add a little boiling water and just a small pinch of salt. Add the onion and chilli paste. Continue cooking for 8 minutes, adding more boiling water as the risotto soaks it up. Add the creamed corn and continue cooking for 3 minutes without adding any more water. Remove from the heat and add the oregano purée. Stir in butter and Parmesan.

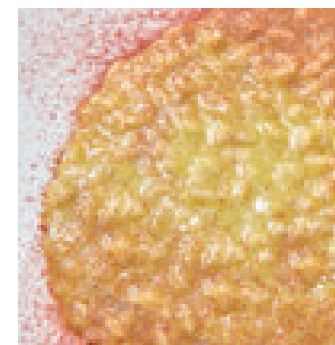
#### Finish

Divide into 4 bowls. Add the blueberry powder.



#### AN EXTRA TOUCH

*Riserva San Massimo Carnaroli rice is one of the best Italian rices, a very high quality product. Thanks to its organoleptic characteristics, its low stickiness, perfect hold when cooked, the compactness of the grain, and the high percentage of starch, it is ideal used together with Hulalà Gran Cucina vegetable cream. As a general rule, this dish can be made with any other type of Carnaroli rice that has similar characteristics.*





# THE CHEF'S RAVIOLI

## WITH A FUMET ROYAL AND FISH SOUP



### INGREDIENTS (for 10-15 people)

#### Pasta to make ravioli

"00" flour	g	250
Egg yolk	g	130

#### Rouille

Potatoes	g	200
Garlic clove		1
Oil	g	300
Saffron strands		qb

#### Little trout (red)

Trout	g	70
Onion	g	10
Garlic	g	5
EVO oil		q.b.
White wine		q.b.

#### Pristine Hualà Gran Cucina

	g	35
Tomato purée	g	10

#### Little perch (white)

Perch	g	80
Salt		q.b.
EVO oil		q.b.

#### Fumet royal

Freshwater fish fumet	ml	100
Pristine Hualà Duetto	ml	50
Egg		1

#### Freshwater fish soup

Onion	g	50
Fennel	g	50
Garlic cloves		3
Trout	g	500
Tomato passata	ml	200
Saffron		q.b.
Fennel seeds		q.b.
Paprika		q.b.
Black peppercorns		q.b.
Salt	g	4
Water	ml	1000
Potatoes	g	50
Pristine Hualà Gran Cucina	g	50

#### Finish

Fennel	g	5
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### METHOD

#### Pasta to make ravioli

Mix the flour with the yolks. Wrap the dough in cling film and leave to rest for 3 hours at room temperature. Separate the dough into several pieces. Use a round cutter to cut into small ravioli that the rouille filling can stick to.

#### Rouille

Boil the potatoes with the garlic. Peel and purée them, adding powdered saffron and beat, pouring in the oil slowly as you would when making mayonnaise.

#### Little trout (red)

Mince the trout. Sweat the onion and garlic in oil. Add a little white wine and reduce. Take off the heat and add the trout, Hualà Gran Cucina and tomato purée. Add salt and pepper. Blend and strain. Fill the moulds and cover with cling film. Steam at 80°C for 8 minutes.

#### Little perch (white)

Mince the fish finely and add salt and evo oil. Fill the moulds and cook at 80°C for 8 minutes with cling film on top.

#### Fumet royal

Beat the egg, add the fish fumet and Hualà Duetto to bind without beating too much. Divide into 4 presentation dishes. Cover with cling film. Cook at 85°C for 8 minutes. Refrigerate.

#### Freshwater fish soup

Chop the onion, fennel, garlic and potato cut into julienne strips. Fry the onion in a large pan, then add the fennel, julienne garlic and trout. Cook for 20 minutes on a low heat, stirring from time to time.

Add the tomato passata, less than 1 g of saffron, less than 1 g of fennel seeds, less than 1 g of black peppercorns, a pinch of paprika, salt, potato and 500 ml of water. Cook with a lid on a low heat for an hour. Add the rest of the water and cook for 20 minutes. Strain and press well with a weight on top. Heat through and mix in 50 g of Hualà Gran Cucina. Serve separately.

#### Finish

Very carefully brunoise the fennel and keep the fennel leaves. Cook 6 ravioli per person in boiling water for 2 minutes. Arrange the ravioli around the fennel brunoise in a pyramid in the middle of the bowl with the fumet royal and garnish with the leaves on top of the pyramid.

Heat the fish and place them on top of the ravioli. Serve the boiling soup at the table, delicately resting the little fish on top.

#### AN EXTRA TOUCH



*The dish works just as well when you use sea fish rather than freshwater fish (sea bass, monkfish, sea bream, etc.). If you don't have fish-shaped moulds, you can use any kind of mould, or make quenelles by hand. As the chef always says: personalisation first!*





# PIEDMONTESE SLICED BEEF

WITH RED BERRY SAUCE, ROCKET, BEETROOT,  
PEPPER AND CUMIN

## INGREDIENTS (for 4 people)

### Piedmontese sliced beef

Fassona piemontese sirloin	g	240
Sunflower oil	q.b.	
Butter	q.b.	
Friggitello peppers	3	

### First sauce: white butter with red berries

Red berry purée	g	100
Salted butter	g	50
<b>Pristine Hualà Gran Cucina</b>	g	50
White wine	cl	10
Shallot brunoise		½

### Second sauce: rocket sauce

<b>Pristine Hualà Gran Cucina</b>	g	10
White wine vinegar	ml	10
Shallot		1
Rocket	g	50
Beef stock	ml	100

### Third sauce: beetroot stock

Beef stock	ml	25
<b>Pristine Hualà Gran Cucina</b>	g	25
Beetroot extract	ml	50

### Fourth sauce: pepper purée

Shallot		½
Butter	q.b.	
Red pepper	g	200
Vegetable stock	ml	200
<b>Pristine Hualà Gran Cucina</b>	g	100
Small teaspoon of cumin		1
Himalaya salt	q.b.	

## METHOD

### Piedmontese sliced beef

Brown the sirloin well in oil and butter. Leave to rest for 5 minutes and warm through for 1 minute before serving. Pan fry the friggitelto peppers quickly in another pan with oil.

### First sauce: white butter with red berries

Reduce the wine and the shallot in a pan with the red berry purée. Remove from the heat and whip with the salted butter and Hualà Gran Cucina. Put in a pipette.

### Second sauce: rocket sauce

Reduce Hualà Gran Cucina and the vinegar with the shallot. Add the rocket and mix. Strain. Add the beef stock prepared made with the previously cooked beef offcuts and mix again. Put in a pipette.

### Third sauce: beetroot stock

Reduce the three ingredients in a small pan. Put in a pipette.

### Fourth sauce: pepper purée

Brunoise the shallot and cook it in a small pan with a little butter. Blanch the peppers in boiling water. Cook them in the vegetable stock until it becomes a purée. Blend and add Hualà Gran Cucina and the cumin. Put in a pipette.

### Finish

Create dots and lines on a plate with the four sauces. Add the sliced beef. Arrange the half shallot, a little Maldon salt and the three sautéed friggitelto peppers next to the sliced beef.



### AN EXTRA TOUCH

*This recipe highlights how versatile Hualà Gran Cucina cream is: it can be used to make sauces with different textures and flavours, even when using acidic ingredients.*

*Sunflower oil, a distinctive component of Gran Cucina, allows you to make mixtures that stay smooth, preventing vegetable creams from separating due to acidic ingredients*





# FILLET OF SEA BASS

## WITH REGENCY GARNISH AND NORMANDE SAUCE

### INGREDIENTS (for 4 people)

#### Fillet of sea bass

Sea bass	g	1000
Salt		q.b.
Pepper		q.b.
EVO oil		q.b.

#### Regency garnish

Sea bass meat	g	200
Butter	g	100
<b>Pristine Hualà Gran Cucina</b>	g	100
Salt	g	1

#### Normande sauce

Mussels in their shell	g	1000
<b>Pristine Hualà Gran Cucina</b>	g	20
Lemon juice	ml	5

### METHOD

#### Fillet of sea bass

Wash the sea bass. Remove the scales and fillet. Dress with salt and pepper and leave to one side. Fry skin-side down only in a pan with EVO oil until cooked through. Turn over and keep warm.

#### Regency garnish

Blend all the ingredients. Make quenelles, or other shapes as desired using moulds. Steam in the oven for 8 minutes at 60°C. Leave to cool.

#### Normande sauce

Clean the mussels and take out the water. Mix the mussel water, Hualà Gran Cucina and lemon juice.

#### Finish

Spread the sauce on a plate. Rest the fillet of sea bass, skin-side up, on top. Arrange the mussels and pour over the regency garnish.



#### AN EXTRA TOUCH

*Gran Cucina is the star of this recipe, with two different textures: the quenelle with sea bass and the Normande sauce made with mussels.*

*A unique seafood flavour and incredible sensations for the taste buds!*

*This recipe can easily be adapted to freshwater fish, such as whitefish and pike.*

*In this case too, all the recipe's steps are the same.*





# LAMB WITH BEETROOT AND BLACKBERRIES

A HEADY MIX OF TEXTURES AND FLAVOURS



## INGREDIENTS (for 4 people)

### Lamb

Fillet of lamb	g	220
Evo oil		q.b.
Butter		q.b.

### Beetroot powder

Beetroot		1
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### Pickled beetroot gel

Beetroot extract	ml	200
<b>Pristine Hualà Duetto</b>	ml	100
Vinegar	ml	50
Agar agar	g	3

### Pickled beetroot strips

Beetroot		1
White wine vinegar	ml	20

### Pickled beetroot jelly disks

Beetroot extract	ml	100
<b>Pristine Hualà Duetto</b>	ml	50
White wine vinegar	ml	40
Gellan gum	g	1

### Beetroot whipped cream

<b>Pristine Hualà Sugar Free</b>	ml	100
Salt	g	1
Beetroot extract	ml	10
Pepper		q.b.

### Pickled radishes

Radishes		2
Water		q.b.
Ice		q.b.

### Finish

Blackberries		q.b.
Chives		q.b.

## METHOD

### Lamb

Divide the fillet into four 55 g portions. Pan fry with oil and butter. Leave to rest for a minute before serving.

### Beetroot powder

Chop the beetroot into pieces and dehydrate it at 60°C for 6 hours. Mix.

### Pickled beetroot gel

Bring the beetroot extract, Hualà Duetto and vinegar to the boil. Reduce until you have 300 ml and take off the heat. Bring to the boil for 10 seconds with the agar. Strain and refrigerate for 3 hours. Mix the gel, vacuum seal it and put it in a pipette. Refrigerate.

### Pickled beetroot strips

Make strips or slices of beetroot with a mandoline. Roll them and vacuum seal them with vinegar. Refrigerate for 3 hours. Drain and make 8 rolled slices. Refrigerate on a covered tray.

### Pickled beetroot jelly disks

Bring the beetroot extract and Hualà Duetto to the boil. Add the vinegar and cook for a minute with the gellan gum. Blend well. Pour the liquid into a 24x18x2 cm baking dish. Shape 2 cm rings and store them in the fridge on baking paper.

### Beetroot whipped cream

Whip Hualà Sugar Free with the other ingredients.

### Pickled radishes

Slice two radishes with a mandoline and leave in iced water.

### Finish

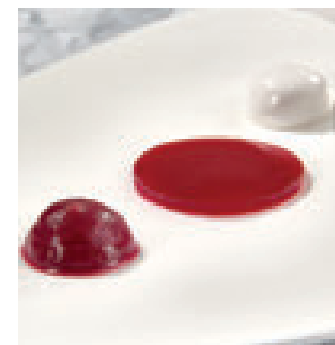
Place the lamb on the left side of the plate. On the right side, tastefully arrange the Hualà whipped cream, beetroot cream and beetroot mixtures, together with a few halved blackberries. Add the beetroot powder. Garnish with 3 chive tips.

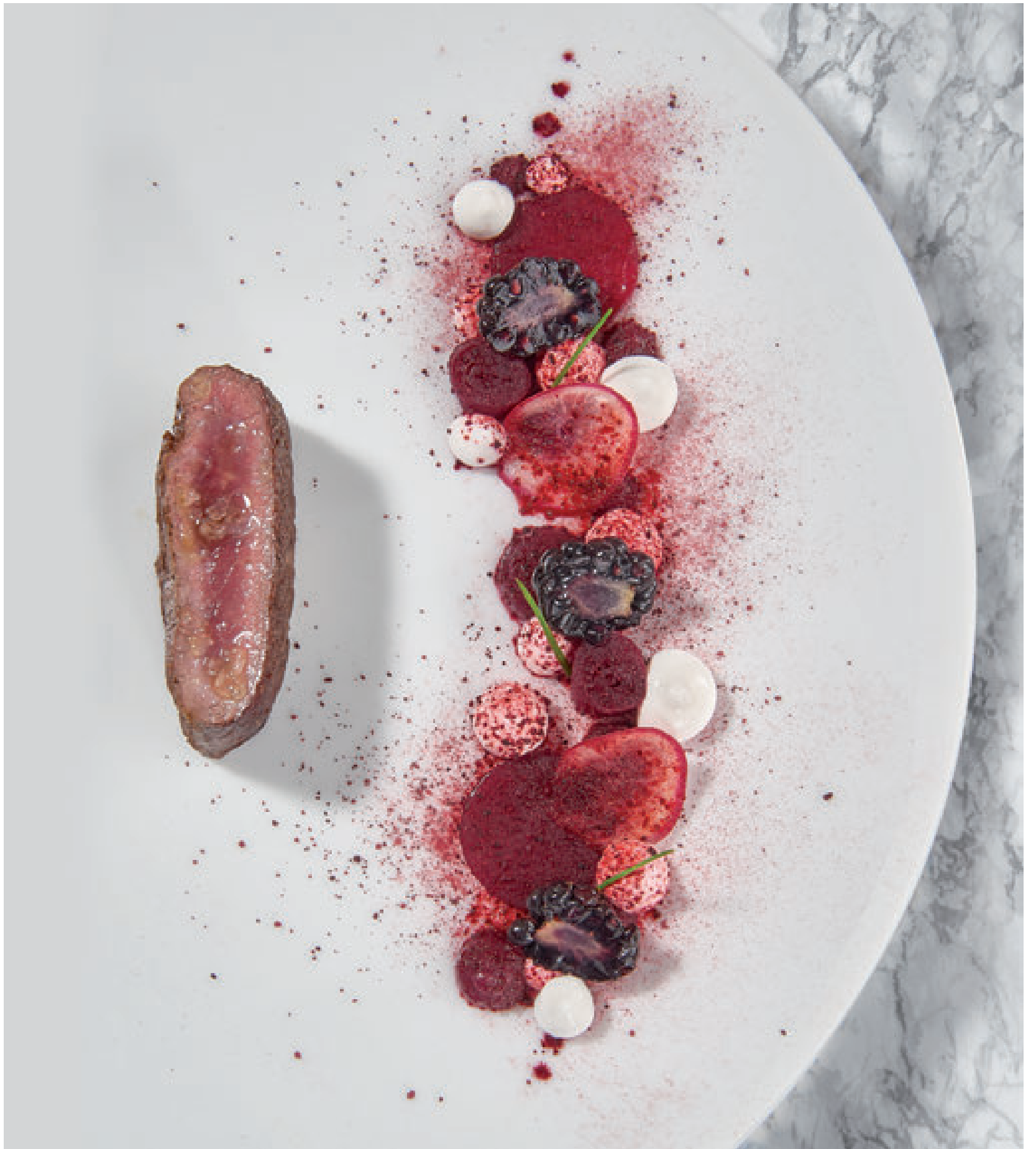


### AN EXTRA TOUCH

*This dish shows how you can use Hualà creams with different cooking techniques to create different textures and forms. It can also be used with a different star ingredient.*

*In place of the lamb you can use fish, provided it is a sea fish with a good salt content.*





# BLUE DEL MONCENISIO FOAM AND PEAR SORBET

WITH HAZELNUTS AND FRIED QUINOA

## INGREDIENTS (for 4 people)

### Blu del Moncenisio foam

Blu del Moncenisio	g	100
Pristine Hualà Duetto	ml	100

### Pear sorbet

P.G.I. Hazelnuts from Piedmont	g	5
Williams Pears	g	100
Pristine Hualà Duetto	ml	30
Water	ml	50
Stabiliser	g	2
Glucose	g	15
Granulated sugar	g	20

### Finish

Quinoa	g	50
Peanut oil		q.b.
Edible flowers		q.b.
Field herbs		q.b.

## METHOD

### Blu del Moncenisio foam

Heat the two ingredients in a pan on a fry top. Mix and strain. Cool and pour into a 0.5 litre syphon with a gas cartridge.

### Pear sorbet

Toast the hazelnuts for 4-5 minutes at 180°C in the oven. Roughly chop. Peel the pears, core and dice. Add to a pot with Hualà Duetto and water. Add the stabiliser and glucose and drizzle in the sugar. Bring to the boil. Cream in an ice cream maker.

### Finish

Cook the quinoa in plenty of unsalted water for 10 minutes. Drain and fry in peanut oil at 200°C. In a bowl, add the Blu del Moncenisio foam, a quenelle of sorbet and garnish with the hazelnut concassé, fried quinoa, edible flowers and field herbs as desired.



### AN EXTRA TOUCH

*Blu di Moncenisio is a soft yet compact cheese. You can use a different kind of blue cheese as long as it is mild, such as Gorgonzola Dolce. You need to be careful how tangy the blue cheese is that you want to use as an alternative, so as not to compromise the recipe's balance.*





# SUGAR-FREE VEGETABLE CREAM ON FERMENTED PLUM

## WITH PLUM AND ALMOND POWDERS

### INGREDIENTS (for 4 people)

#### Lactofermented plums

Plums g 1000  
Salt q.b.

#### Vegetable cream with fermentation liquid

**Pristine Hualà Sugar Free** ml 200  
Plum fermentation liquid ml 20

#### Finish

Butter q.b.  
Almond 1

### METHOD

#### Lactofermented plums

Cut the crisp, ripe plums in half and remove the stone. Calculate 2% of their weight, which is how much salt should be added. Gently shake them to cover them all over with salt. Arrange the half plums all resting on one side. Vacuum seal on full vacuum. Store for 6 days at 21°C. Keep the plums to one side and strain the juice. Peel the plums and dry the skins in a dehydrator, then powder them.

#### Vegetable cream with fermentation liquid

Beat the Hualà Sugar Free together with the plum fermentation liquid.

#### Finish

Flash fry a fermented half plum in butter and arrange on a plate. Make a vegetable cream quenelle, place it next to the plum and dust with the previously dehydrated and powdered plum skin. Finish off with an almond grated using a zester.



#### AN EXTRA TOUCH

*Fermenting fruit is one of the most up-to-the-minute techniques in contemporary cooking. Obviously different fruit can be used, such as blueberries, peaches, etc. The time required to ferment is inversely proportionate to the temperature: the lower the temperature, the longer the time needed to ferment. There is no one set rule: you will have to take both factors into account depending on your requirements.*

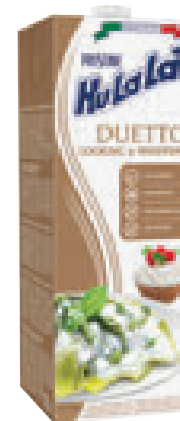
*Hualà vegetable creams offer the added bonus of performing superbly even with acidic and semi-acidic fruit.*







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Photos and videos by Carlo Casella





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