



BORG
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PASTA & GELATO

Class



Recipes



Bruschetta



2 servings



75 minutes

Ingredients

10–15 cherry tomatoes.

1 garlic clove.

2–3 basil leaves.

Extra virgin olive oil, salt, and pepper to taste.

Method

1. Wash the cherry tomatoes and cut them into quarters, or dice them over a bowl to preserve their juices.
2. Remove excess liquid, leaving a bit at the bottom of the bowl.
3. Peel and finely chop the garlic, then add it to the tomatoes.
4. Wash, dry, and tear the basil leaves by hand. Add them to the tomatoes with a pinch of salt, pepper, and a drizzle of extra virgin olive oil. Mix well.
5. Let the mixture rest for at least one hour, stirring occasionally.
6. Toast the bread and top it with the seasoned tomatoes, making sure to scoop up some of the juice from the bowl.
7. Finish with a drizzle of olive oil and serve.



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Crostone



2 servings



15 minutes

Ingredients

- 1 fresh sausage.
- 2 slices of bread.
- 10 Oz of Stracchino.

Method

1. Cut the slices of bread and toast them for a few minutes in the oven.
2. Remove the sausage casing and mash it well.
3. Add the cheese and mix until you create a smooth cream.
4. Spread the cream obtained on the slices of bread and bake for 4-5 minutes at 350°, until the sausage is cooked, checking often that the bread does not burn.
5. Serve hot.



Ingredients

- 15 Oz red skin potatoes.
- 3 Oz all-purpose flour.
- 2 generous pinches of salt.

Gnocchi



2 servings



45 minutes

Method

1. Wash the potatoes very well.
2. Boil the potatoes in their skins for 20-30 minutes, checking occasionally with a fork.
3. Remove the peel and mash them very well.
4. Add the salt and flour and mix the mixture.
5. On a pastry board, work the dough until it is smooth.
6. Divide the dough in two, with each half forming a roll about 1 inch in diameter.
7. Cut square pieces and move the gnocchi into a tray with flour or semolina, taking care that they do not stick together.
8. Cook the gnocchi in plenty of salted water, gently stirring the bottom of the pan. Once the gnocchi begin to float, stir the bottom of the pot again and move the cooked gnocchi to the pan with the seasoning.



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Ingredients

- 7 Oz semolina.
- 7 Oz all-purpose flour.
- 7 OZ of water.
- 4 tablespoons extra virgin olive oil.



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Pici



2 servings



60 minutes

Method

1. Place the flour mix in a salad bowl, make a hole in the center and add the oil.
2. Mix with a fork, adding the water little by little. When the dough is well mixed, move to the work surface to knead with your hands.
3. When the dough is homogeneous and smooth, form a compact ball which will be left in a salad bowl covered with cling film and a cloth for 10 minutes.
4. Divide the dough in half with the knife, work each half for a minute. Form a ball and roll it with a rolling pin until it forms a disk about an inch thick.
5. Cut strips one inch wide, work with your hands into the shape of pici.
6. As we form the pici, we place them on a tray dusted well with semolina flour to prevent them from sticking.
7. Keep them covered with a cloth until ready to cook.



Ingredients

10.5 Oz red skin potatoes.

1 egg

3.5 Oz rice flour.

1.75 Oz potato starch.

½ tsp salt.



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Gnocchi gluten free



2 servings



45 minutes

Method

1. Wash the potatoes very well.
2. Boil the potatoes in their skins for 20-30 minutes, checking occasionally with a fork.
3. Remove the peel and mash them very well.
4. Let the mashed potatoes cool slightly, then add the egg and fine salt.
5. Gradually incorporate the rice flour and potato starch, mixing until a soft, non-sticky dough forms.
6. Transfer the dough onto a floured surface (using rice flour) and knead briefly.
7. Divide the dough into portions and roll each into ropes about 2 cm thick.
8. Cut square pieces and move the gnocchi into a tray with rice flour, taking care that they do not stick together.
9. Cook the gnocchi in plenty of salted water. Once they float to the surface, transfer them to the pan with the sauce.



Sorrentina



2 servings



60 minutes

Ingredients

Gnocchi.

Oil.

Tomato Pulp 10 Oz.

2 cloves of crushed garlic.

Fresh basil.

Salt and black pepper.

1 mozzarella.

Grated Parmesan or Grana

Padano.

Method

1. Fry the garlic in a pan with plenty of oil
2. Add the tomato pulp and cook, adding more hot water if necessary.
3. Cook the tomato well until the water evaporates.
4. Salt and pepper to taste. At the end of cooking, remove the garlic and add the fresh basil.
5. Cut the mozzarella into small cubes.
6. Cook the gnocchi.
7. Mix the gnocchi with the tomato and basil sauce delicately.
8. Pour the gnocchi into a baking dish.
9. Add the diced mozzarella.
10. Sprinkle the surface with plenty of parmesan and bake in a hot oven at 350 degrees until we see that the parmesan has formed a golden crust on the surface.



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Butter and Sage



2 servings



10 minutes

Ingredients

- 1 Oz of butter.
- 8-10 sage leaves.
- Grated Parmesan.

Method

1. Finely chop the sage.
2. Melt the butter in a non-stick pan.
3. Add the sage and cook until crispy.
4. Drain the gnocchetti and sauté them in butter.
5. Plate and serve with a generous sprinkling of parmesan.



Cacio e Pepe



2 servings



15 minutes

Ingredients

- Extra virgin olive oil.
- Grated black pepper.
- 2 Oz grated Parmesan.
- 2 Oz grated Pecorino Romano.
- Pasta cooking water.

Method

1. In a pan add plenty of oil and black pepper and heat for a few minutes until the oil is flavoured.
2. While the pici are cooking, place in a heat-resistant container 1 Oz of grated Parmesan and 1 Oz of pecorino romano.
3. Add a ladle of cooking water, stirring quickly.
4. Add the remaining cheese little at a time until you obtain a thick cream. If necessary, add additional cooking water.
5. When the pici are cooked, place them in the pan with oil and pepper, season over a low heat, stirring gently.
6. Turn off the heat and add the cream cheese, mixing well and quickly plate.
7. Serve with another sprinkling of black pepper.



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Ragù povero



2 servings



60 minutes

Ingredients

- 2 stalks of celery.
- 1 small carrot.
- 1 medium onion.
- 1 sausage.
- 1 cup tomato purée.
- ½ glass of wine.
- Salt and pepper.
- 5 to 7 fresh rosemary leaves.

Method

1. Dice the carrot, celery, and onion into small cubes (4–5 mm) and sauté them in a large pan with a drizzle of olive oil until softened.
2. Remove the casing from the sausage and break it into small pieces. Add it to the pan and crumble further with a fork while stirring.
3. Once the sausage is browned, pour in the wine and let it evaporate, stirring occasionally.
4. Add the tomato purée, a little water, salt, and pepper. Cook for at least 20 minutes, stirring from time to time, until the sauce thickens.
5. Adjust salt and pepper to taste, chop the rosemary leaves finely, and add them gradually to reach the desired flavor.
6. Cook the gluten-free pasta and serve with the ragù.



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Aglione



2 servings



30 minutes

Ingredients

- Extra virgin olive oil.
- 1 clove of Aglione or 4-5 cloves of garlic.
- 15 Oz tomato paste.
- 1 or 2 medium hot peppers.

Method

1. Finely chop the chili pepper.
2. Cut the Aglione (or garlic) into small pieces and squeeze them with a garlic press.
3. Place the chili pepper and the aglione in a pan and add plenty of olive oil.
4. Cook slowly until the Aglione has formed a smooth cream, or the garlic is lightly browned.
5. Add the tomato paste, add a pinch of salt and cook over low heat until you obtain a thick sauce.
6. Cook the picci and season them with the Aglione sauce.



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Ingredients

- 1 pork sausage.
 - 1 small onion.
 - 1 (14 Oz) can cannellini beans.
 - ½ glass red wine.
 - Extra virgin olive oil.
 - 3-4 sage leaves.
 - Salt and pepper.
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Beans “ucelletta”



2 servings



70 minutes

Method

1. Remove the sausage casing and cut the sausage into three pieces. Finely chop the onion.
2. Brown the sausage in a saucepan, searing all sides. Remove and set aside.
3. In the same pan, cook the onion with a drizzle of extra virgin olive oil until soft.
4. Return the sausage to the pan and cook for 2 minutes, add half a glass of red wine and cook over high heat until evaporated, stirring occasionally.
5. Add the cannellini beans with their liquid. Cover, bring to a boil, then reduce to low heat and simmer, stirring every 5-10 minutes.
6. After 15 minutes, add two sage leaves torn by hand.
7. When the liquid has reduced to a thick sauce, turn off the heat, add the remaining sage leaves, and rest 10 minutes covered.
8. Serve with black pepper and a drizzle of extra virgin olive oil.



Ingredients

- 2 garlic cloves.
 - 3-4 sage leaves.
 - Salt and pepper.
 - 2 chicken thighs.
 - 1 small carrot.
 - 2 celery stalks.
 - 1 medium onion.
 - 14 Oz chopped tomatoes.
 - ½ glass red wine.
 - Extra virgin olive oil.
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Chicken cacciatore



2 servings



70 minutes

Method

1. Finely chop the garlic and sage, season with plenty of salt and pepper.
2. Dice the carrot, celery, and onion (4-5 mm).
3. Score the chicken and rub the herb mixture into the cuts.
4. In a large pan, heat olive oil with the remaining herb mix, then sear the chicken on all sides.
5. Deglaze with red wine and let the alcohol evaporate.
6. Add the diced vegetables, cook until softened, then add the chopped tomatoes.
7. Simmer for 30 minutes or until the sauce thickens.
8. Adjust salt and pepper to taste.
9. Cover and let rest for 10 minutes before serving.



Ingredients

- 14 Oz of fresh milk.
- 3,5 Oz of fresh cream.
- 11 Oz of sugar.
- 14 Oz of ripe bananas.
- Squeeze of half a lemon.

Banana Gelato



4 servings



20 minutes

Method

1. Cut the banana into small pieces.
2. Place all the ingredients in a container with high sides.
3. Blend with an immersion blender until your mixture is smooth and homogeneous.
4. Cream in the ice cream maker for 10-15 minutes.



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Tiramisù



2 servings



20 minutes

Ingredients

- 2 eggs.
- 7 Oz of mascarpone.
- About 20 ladyfingers.
- 6 small cups of espresso coffee.
- 2 tablespoons of sugar.
- Unsweetened cocoa powder

Method

1. Separate the egg yolks and whites into two bowls.
2. Whisk the yolks with the sugar until pale and creamy. Add the mascarpone and mix until smooth.
3. Whip the egg whites until stiff peaks form.
4. Fold the egg whites into the mascarpone mixture a little at a time, mixing gently from the bottom up.
5. Spread a layer of mascarpone cream in a serving dish, then add a layer of Pavesini quickly dipped in coffee.
6. Finish with another layer of cream and dust with cocoa powder using a sieve.



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Ingredients

- 4 eggs.
- 9 Oz of dark chocolate.
- 5 Oz of butter.
- 6 tablespoon of sugar.
- 3 tablespoons unsweetened cocoa powder.

Chocolate Cake



6 servings



20 minutes

Method

1. Blend the whole eggs with the sugar and cocoa powder until smooth.
2. Melt the butter and dark chocolate together in the microwave or in a bain-marie, stirring occasionally.
3. Slowly pour the melted chocolate and butter into the egg mixture, blending continuously.
4. Line a baking tin with parchment paper and pour in the batter.
5. Bake at 350°F for 8–10 minutes only.
6. Serve warm with a dusting of powdered sugar.



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