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Gorgonzola cheese PDO
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GORGONZOLA

GORGONZOLA

THE RECIPE BOOK



 REGIONE
PIEMONTE

EAFFRO The European Agricultural Fund for Rural Development: Europe investing in rural areas. Programma di Sviluppo Rurale 2014-2020. Sottoseauna 3.2





Gorgonzola cheese PDO
Protected Designation of Origin



Under the sponsorship of the
Accademia Italiana della Cucina Delegation of Novara
Award "Dino Villani 2006"
of the Accademia Italiana della Cucina



Made in Italy

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GORGONZOLA
The Irresistible one: mild & strong

THE AREAS OF ORIGIN

A circumscribed area, set up by strict disciplinary procedures, indicates the sole areas where Gorgonzola cheese can be produced. In these areas the territory vocation, the sanitary and organoleptic features of milk as well as the respect of the right dairy processing of the associated producers are protected.



THE PLEASURE OF A UNIQUE TASTE IN THE WORLD

Tasty. Versatile. Multifaceted. Unmistakable. Gorgonzola is really an essential ingredient in all cuisines. A unique cheese able every day to transform a simple recipe into a special one. From appetizers to dessert, from pasta to vegetables, the mild & strong taste of Gorgonzola adds a note of creativity which brings out your dishes and makes your guests surprised. Because Gorgonzola always invites you to find new solutions and pairings. You will find out that there is always a new recipe to invent, an exciting magic which can bring out the taste of this extraordinary cheese. No matter how you taste Gorgonzola, it discloses its more irresistible aspect: a flavor which conquers, melts the gourmets' heart and satisfies who is looking for mildness with a hint of strength, which luckily, have been kept during centuries. A particular taste, which brings out an unexpected ability of pairing, well known to great chefs, who always choose Gorgonzola to create new recipes and original and tasty combinations. A cheese, which enjoys the company.


GORGONZOLA



A HEALTHY AND ALL-ROUND FOOD

From the food dietetic point of view, Gorgonzola is a real wealth of nutritional values. An all-round food which contains all essential elements for a harmonious physical development and provides the right balance of everyday energy. Gorgonzola is especially recommended to young people and contains some of the most important vitamins to keep fit.

NUTRITIONAL VALUES (average values for 100 grams)

ENERGY	1299 KJ - 314 Kcal
FATS	27 g
of which:	
FATTY ACIDS	19 g
MONOUNSATURATED FATTY ACIDS	6.1 g
POLYUNSATURATED FATTY ACIDS	0.7 g
CARBOHYDRATES AND SUGARS	0 g
PROTEINS	18 g
SALT	1.6 g
CALCIUM	530 mg - 66%
PHOSPHOR	280 mg - 40%




THE STARRED RECIPES

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THE CONSORTIUM PRESENTS THE STARRED RECIPES OF A GREAT CHEF

In Antonino Cannavacciuolo's destiny there has always been cuisine. After having studied at the Istituto alberghiero (Hotel management and Catering School) of Vico Equense, he took part in many internships abroad working with famous 3-starred French chefs. Once back in Italy, he took over the management of Villa Crespi, a historical villa on lake Orta and transformed it into a hotel with its restaurant. During this activity, he was awarded for the first time: the first Michelin star, the Three Hats by L'Espresso guide and the Three Forks by Gambero Rosso Guide in 2003, the second Michelin star in 2006 and he got onto the list of Foodie Top 100 Restaurants Europe in 2013. He participated in several television programs, becoming one of the most known and appreciated chefs in Italy. In 2013 he hosted for Sky TV the first episodes of the Italian version of "Kitchen Nightmares". He wrote the recipe book "In cucina comando io" published by Mondadori, followed in 2014 by "Così anche tu vuoi fare lo chef". In 2015 he became the fourth judge of Masterchef 5.




Antonino Cannavacciuolo



Meat tartare, mushrooms & Gorgonzola

Tartare cube: 400 g (14 1/9 oz) of rump, salt and olive oil as required **Sauce with Gorgonzola:** 880 g (2 5/6 oz) of Gorgonzola, 200 g (7 oz) of cream **Sauce with egg yolks:** 2 fresh egg yolks, 1/2 tbs of cream.

Tartare cube: clean and chop the meat (using a knife), season with oil and salt, using a pastry cutter to make 3 cubes of meat per person and put aside. **Gorgonzola sauce:** bring the cream to the boiling point, add Gorgonzola and let it melt down, filter and put it into a bowl. **Sauce with egg yolks:** separate the eggs, take the yolk and add cream: you should get a soft sauce. **Topping:** in a dish put some Gorgonzola sauce (in strips), then the 3 meat cubes, pour some drops of yolk sauce and garnish with mushrooms and flowers.





Liquid polenta with frogs & Gorgonzola

Polenta: 200 g (7 oz) of instant polenta, 500 ml (2 1/9 cup) of water, salt as required, 1 tbs of oil. **Frogs:** 24 frog legs, oil as required, butter as required, 1/2 tbs of chopped parsley, garlic oil as required, flour as required. **Salsa:** 80 g Gorgonzola, 200 g cream.

Polenta: bring the water with oil and a pinch of salt to the boiling point, add the corn meal for polenta and cook. Polenta must be very soft. Season to taste. **Frogs:** clean the frogs' legs, remove one of the little bones, flour and cook them in oil and butter. When they are cooked, season with salt, oil with garlic and parsley. **Sauce:** bring the cream to the boiling point, add the pieces of Gorgonzola and let it melt, then strain the sauce through a chinois. **Topping:** in a soup plate put the polenta, place above the frogs' legs and top it with the Gorgonzola sauce as well as the cubes. Garnish with sprouts and flowers.





Rice chips with celery & Gorgonzola

Rice chips: 100 g (3 ½ oz) of rice, 300 ml (1 ¼ cup) of water, 1/2 tbs of rice starch, 200 g (7 oz) of peanut oil. **Gorgonzola mousse:** 250 g (8 5/6 oz) of mild Gorgonzola, 100 g (3 1/2 oz) of celery smoothie, 100 g (3 1/2 oz) of cream.

Rice chips: into a saucepan put the rice and sprinkle with water. When cooked, add the rice starch, cook for few minutes and whisk it. Spread the mixture between two sheets of parchment paper, put into the oven at 100 °C (212 °F) for around 1 hour. Remove the upper sheet of parchment paper and if the wafer is too soft, lower the oven temperature down to 60 °C (140 °F) and let it dry out. When it is dried out, cut it into pieces and fry them in the peanut oil at the temperature of 170 °C (338 °F) until they puff up and are crisp. Dry them. **Gorgonzola mousse:** put Gorgonzola, the celery smoothie and the cream into a saucepan, cover it with an aluminium foil and bake it at 65 °C (149°F) for around an hour. Whisk at low speed, filter and put it into a siphon with 2 gas refills for siphon. **Topping:** place the rice chips, cover them with the mousse, garnish with chervil and a celery brunoise.





Plin with Gorgonzola, lemon mussels & tomato sauce

Pasta: 250 g (8 5/6 oz) of flour, 75 g (2 2/3 oz) of semolina flour, 1 whole egg, 10 yolks, extra virgin olive oil as required and salt. **Filling:** 3 yellow potatoes, 1 lemon, oil and salt as required, 60 g (2 1/9 oz) of mild Gorgonzola. **Mussels sauce:** 3 spring onions, 1 yellow potato, 500 g (1 1/9 lbm) of mussels, chive as required, white wine and oil. **Topping:** 50 g (1 3/4 oz) of San Marzano tomato sauce seasoned with table salt, basil as required.

Pasta: knead the ingredients and let them in the refrigerator for at least 4 hours. **Filling:** boil the potatoes in salted water. Peel and mash them forming a mixture which will be seasoned with salt, oil, grated lemon zest and Gorgonzola. **Plin:** roll out a thin layer of pasta and carry on with the preparation of the plin filled with Gorgonzola and lemon. **Mussel sauce:** brown in oil the finely chopped spring onions, add the chopped potato, pour some wine and let them simmer; when the wine is evaporated, add the same water where the mussels have been cooked aside. Cook until potatoes are soft, add mussels and chives. Whisk and filter to get the sauce. **Topping:** place the plins (previously boiled in salted water and seasoned with extra virgin olive oil) onto the sauce and garnish with drops of tomato sauce and basil leaves.



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THE STARRED RECIPES



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*Tagliolini with
truffle of Gorgonzola*

Dough: 4 400 g (14 1/9 oz) of 00 type flour, 100 g (3 1/2 oz) of semolina flour, 13 yolks, 1 whole egg, water as required. **Sauce:** 100 g (3 1/2 oz) of butter, chicken stock as required, 40 g (1 2/5 oz) of Parmesan cheese, pepper and salt as required **Truffle:** 1150 g (5 2/7 oz) of strong Gorgonzola, 50 g (1 3/4 oz) of breadsticks.

Dough: in a kneader pour the flour, the eggs and mix. If the mixture is too dry, add some water. Make a ball of dough, wrap it and leave it to stand for around an hour. Roll out the dough using the roller and cut it using a knife to make tagliolini. In a saucepan bring the water to the boiling point, add salt and cook the tagliolini. **Sauce:** In a saucepan prepare a sauce with butter and stock, add the tagliolini, season to taste and add some Parmesan. **Truffle:** Make a ball using a film, dust it in the breadstick powder and freeze it for around ½ hour. **Topping:** Into a soup dish place the tagliolini in the shape of a nest and slice the truffle on top.





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GORGONZOLA

SPAGHETTI ALLA CHITARRA WITH GORGONZOLA AND THYME

300 g (10 4/7 oz) of spaghetti alla chitarra, 200 g (7 oz) of mild Gorgonzola, 1 tbs of cream, 1 bunch of thyme, 2 tbs of extra virgin olive oil, salt and pepper as you like.

In a saucepan with plenty salted water cook the spaghetti. In the meantime melt of Gorgonzola with the cream in a saucepan over very low heat. When the cream is ready, add a bunch of thyme and keep on cooking for another 10 minutes. Drain the spaghetti and add the sauce with Gorgonzola and thyme. Mix all the ingredients, take out the bunch of thyme and serve very hot with some fresh thyme leaves.

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TIME OF PREPARATION 5 minutes

COOKING TIME 20 minutes

PAIRED WINE Nebbiolo D'Alba



BEEF, CHICKEN AND VEGETABLES WITH GORGONZOLA

150 g (5 2/7 oz) of strong Gorgonzola, 150 g (5 2/7 oz) of beef tenderloin, 1 lime, 1 red onion, 100 g (3 1/2 oz) of chicken breast, 3 Pachino tomatoes, 1 avocado, 100 g (3 1/2 oz) of corn, 3 hearts of lettuce, 4 pieces of sliced bread, mint leaves, 50 ml (1/5 cup) of white wine, extra virgin olive oil, salt and pepper as required.

Cook the chicken until it becomes crisp. Finely slice the onion, sweat it in a pan with a little oil, add the diced beef and brown it outside. Dice the tomatoes, removing their seeds. Then dice the avocado, put it into a bowl and drizzle with the lime juice. Afterwards dice the strong Gorgonzola. Toast the slices of bread and dice it. Drain the corn and mix it with the diced chicken. Serve it with lettuce on the bottom and the diced ingredients. Finally add Gorgonzola cheese. Season with a few oil and some mint leaves.

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TIME OF PREPARATION 20 minutes

COOKING TIME 30 minutes

PAIRED WINE Red Cotes du Rhone



GAZPACHO WITH GORGONZOLA

100 g (3 1/2 oz) of strong Gorgonzola, 1 red pepper, 1 clove of garlic, 500 g (1 1/9 lbm) of tomatoes, 1 cucumber, 1/2 onion, 50 g (1 3/4 oz) of dry bread, salt as you like, extra virgin olive oil.

Soak the bread in a bowl. Cut the tomatoes into 4 pieces and remove the seeds, peel the cucumber and cut it into pieces, clean the pepper by removing the seeds and cut it into lobes. Put all the ingredients into a food processor together with the onion and the garlic. Mix it carefully. Add to the mixture of vegetables the squeezed bread, add oil and salt and continue to mix until you get a homogeneous and smooth mixture. Leave the gazpacho to stand in the refrigerator for some hours. In the meantime dice Gorgonzola. Pour then the chilled mixture in glasses or in soup dishes and add Gorgonzola cheese as final touch.

DIFFICULTY 

TIME OF PREPARATION 15 minutes

PAIRED WINE Sauvignon



WHOLE-WHEAT FUSILLI WITH ASPARAGUS AND GORGONZOLA

200 g
(7 oz) of mild Gorgonzola, 300 g (10 4/7 oz) of whole-wheat Fusilli, 50 ml (1/5 cup) of cream, 300 g (10 4/7 oz) of green asparagus of Ba-doeere PGI, 1 shallot, extra virgin olive oil, salt and pepper as you like.

In a pan with little oil sauté the finely sliced shallot. Add the sliced asparagus and cook for around 6-7 minutes. Add the cream, the Gorgonzola and stir it over low heat for around 10 minutes. Boil the fusilli in plenty salted water, drain them "al dente" (slightly underdone), add them to the sauce and finish the cooking in the pan. Sprinkle with pepper and serve hot.

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TIME OF PREPARATION 10 minutes

COOKING TIME 20 minutes

PAIRED WINE Chardonnay



ESCALOPE WITH GORGONZOLA SAUCE

200 g
(7 oz) of mild Gorgonzola, 500 g (1 1/9 lbm) of beef tenderloin, 50 g (1 3/4 oz) of butter, 3 tbs of flour, 1 glass of white wine, 10 coarsely chopped nuts, salt, pink pepper.

Do small cuts and beat the meat gently to thin it out to around half a centimeter. In a non-stick pan melt the butter. Flour the escalopes and cook them. Add salt and pepper as you like. Pour in half of the wine and simmer. Sauté the escalopes until they get a nice light brown color. Into the same pan, pour the remaining wine, bring to the boiling point and then add the Gorgonzola. Stir the ingredients until the Gorgonzola gets creamy. Put the escalopes onto a serving dish and drizzle them with the sauce. Serve hot, sprinkle with coarsely chopped nuts.

DIFFICULTY 

TIME OF PREPARATION 10 minutes

COOKING TIME 25 minutes

PAIRED WINE Merlot



VENETIAN STYLE SANDWICH WITH GORGONZOLA

60 g (2 1/9 oz) of mild Gorgonzola,
250 g (1 cup) of white wine vinegar, 55 g (2
oz) of sugar, 1 tbs of salt , 4 sprigs of thyme , 1 Wil-
liam-type pear, 1 tbs of finely chopped nuts, 8 slices
of white bread.

Into a little saucepan over high heat pour vinegar, sugar, salt and the sprigs of thyme. Bring them to the boiling point, cook and stir until the sugar has dissolved. Put the vinegar mixture into a bowl and leave it slightly to cool down. Add the sliced pear and let it soak for 10 minutes. Drain and set aside. Spread Gorgonzola on 4 slices of bread, leaving a 1 cm edge uncovered. Add the slices of pear and the nuts. Complete by placing the remaining slices of bread. Using fingers, press the edges to seal. Cut in half.

DIFFICULTY 🍳🍳🍳🍳🍳

TIME OF PREPARATION 20 minutes

COOKING TIME 5 minutes

PAIRED WINE Prosecco di
Valdobbiadene



PAN SEARED SALMON WITH GORGONZOLA

50 g (1 3/4 oz) of strong Gorgonzola, 4 salmon fillets, 1 tsp of salt, black pepper as required, 2 tsp of cane sugar, 1 tbs of olive oil, 2 chopped cloves of garlic, ½ lemon, parsley, 10 g (1/3 oz) of honey.

Pour a tablespoon of oil into a pan big enough to contain the 4 salmon fillets. Season the salmon fillets on both sides with salt, pepper and cane sugar. Cook each side of fillet for 2 minutes, reducing heat after the first minute. Add garlic and the lemon slices to the salmon fillets, cover with a lid and sauté it for 1 minute. Open the lid, switch the heat off and crumble Gorgonzola on the upper side of the fillets, cover again to make the cheese a little bit softer. Sprinkle the salmon with parsley and season it with a few honey.

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TIME OF PREPARATION 3 minutes

COOKING TIME 13 minutes

PAIRED WINE Alto Adige
Sylvaner



SPELT PENNE WITH GORGONZOLA AND COURGETTES

120 g (4 1/4 oz) of strong Gorgonzola, 300 g (10 4/7 oz) of whole-spelt penne, 3 small courgettes, 1 clove of garlic, extra virgin olive oil.

Finely slice courgettes and add them to a fried mixture composed by a clove of garlic, oil and a tablespoon of water. Add salt and sauté them covered for around 20 minutes (they must be soft and tasty). Leave them in the pan and remove the garlic. Cook and drain the pasta, pour it into the pan with courgettes and mix all the ingredients. Now add the pieces of strong Gorgonzola and cover the pan for 2 or 3 minutes until the cheese gets softer.

DIFFICULTY     

TIME OF PREPARATION 10 minutes

COOKING TIME 23 minutes

PAIRED WINE Riesling



ONION SOUP WITH GORGONZOLA CROUTONS

50 g
(1 3/4 oz) of mild Gorgonzola, 500 g (1 1/9 lbm) of yellow onion, 30 g (1 oz) of butter, 2 slices of dry bread, vegetable stock, salt and pepper as you like.

Slice onions and lay them into a pan with butter, softly sauté them. Now add the vegetable stock, season to taste with salt and pepper and let the ingredients to combine over a low heat for around 20 minutes. Ladle into soup dishes, slice bread, spread it with Gorgonzola and float the croutons on the top of the soup and broil the so arranged dishes until they get slightly brown.

DIFFICULTY     

TIME OF PREPARATION 10 minutes

COOKING TIME 25 minutes

PAIRED WINE Merlot



TARTLETS WITH GORGONZOLA AND FIGS

250 g (8 5/6 oz) of mild Gorgonzola, 6 figs, 1 roll of short crust pastry, acacia honey, chili powder. Roll out the pastry in non-stick little moulds.

Roll the dough and line non-stick moulds. Cover with baking paper and some weights for blind-baking. Bake in the oven at 160° for 10/15 minutes. Leave to "Cool". Wash the figs and cut in 4 wedges. Prepare the tartlets spreading Gorgonzola on the base and the fig wedges on the top. Garnish with a trickle of honey. If you prefer a bit more spice to it, add a pinch of cayenne pepper powder.

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TIME OF PREPARATION 10 minutes

COOKING TIME 15 minutes

PAIRED WINE Chianti Classico
CGDO



CRÊPES WITH RADICCHIO AND GORGONZOLA

200 g (7 oz) of mild Gorgonzola, 150 g (5 2/7 oz) of 00 type flour, 2 medium-size eggs, 300 ml (1 1/4 cup) of milk, half tsp of salt, 40 g (1 2/5 oz) of butter, 300 g (10 4/7 oz) of radicchio, 70 ml (2/7 cup) of milk, 100 g (3 1/2 oz) of Parmesan, salt and pepper as required.

In a bowl mix milk with the sifted flour. Add the beaten eggs and leave the batter to stand in the refrigerator for an hour. Heat a previously spread with butter non-stick pan, pour a ladle of batter and cook it on both sides. Filling: into a pan add the Gorgonzola and the milk, stir over low heat until you get a cream. Add the coarsely cut radicchio, season to taste with salt and pepper and cook for other 10 minutes. Fill the crêpes, fold them in four and lay them in a baking dish. Butter the crêpes, sprinkle Parmesan and broil for 10 minutes at a temperature of 180 °C (356 °F).

DIFFICULTY 

TIME OF PREPARATION 1 hour and 10 minutes

COOKING TIME 15 minutes

PAIRED WINE Ribona



CHICKEN WITH BEER AND GORGONZOLA

150 g
(2 1/2 oz) of strong Gorgonzola, 500 g (1 1/9 lbm) of chicken breast, 100 ml (3/7 cup) of beer, thyme, extra virgin olive oil, salt and pepper as you like.

Cut the chicken breast in 2 cm (4/5 inches) dices. Pour two tablespoons of oil into a pan and sauté the chicken adding salt and pepper. When the chicken breast is slightly brown, pour the beer (better if it is a blond one) and carry on with the cooking without covering. Cook for some minutes and before it is completely dry, add the Gorgonzola pieces (setting a part aside for garnishing) and the thyme leaves. Continue to cook over a low heat, stirring until the Gorgonzola will be completely melted down. Serve hot.

DIFFICULTY     

TIME OF PREPARATION 10 minutes

COOKING TIME 25 minutes

PAIRED BEER Trappist beer



RISOTTO WITH LEEKS, GORGONZOLA AND SAFFRON

70 g (2
1/2 oz) of mild gorgonzola,
350 g (12 1/3 oz) of rice type Carnar-
oli, 250 g (8 5/6 oz) of leeks, saffron, butter,
salt and pepper as required, 1 l (4 2/9 cup) of veg-
etable stock, extra virgin olive oil.

Slice the leeks and sauté them in a pan over low heat for around 15 minutes with a ladleful of water, some oil, a pinch of salt and some freshly ground pepper. In saucepan toast the rice with a tablespoon of oil for around 2-3 minutes over high heat, until it is translucent. Reduce the heat, add the sautéed leeks and cook them adding a ladleful of warm stock one at a time and keep on stirring. Halfway through cooking, add saffron which must be melted down in a little warm stock. When the time is up, whisk it with 1 cm (2/5 inches) Gorgonzola dices and a knob of butter until it gets creamy. Leave it to stand for some minutes and finally serve it.

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TIME OF PREPARATION 5 minutes

COOKING TIME 30 minutes

PAIRED WINE Cruasè Oltrepò
Pavese



APPLE AND GORGONZOLA SALAD

BELGIAN ENDIVE, GREEN APPLE AND GORGONZOLA SALAD

100 g (3 1/2 oz) of strong Gorgonzola, 2 heads of Belgian endive salad, 1 Amalfi lemon, 2 Granny Smith apples, 4 tbs of fresh cream, 50 g (1 3/4 oz) of Bronte green pistachios.

Wash the central leaves of the Belgian salad. Wash carefully the green apples and slice them finely. Squeeze the lemon and toss the apples with its juice to prevent browning, cut the lemon peel to get little strips for garnishing. Prepare the sauce, crumbling the strong Gorgonzola and mixing it with the cream to get a homogeneous sauce. Season the Belgian endive and the apples with the sauce. Serve immediately the salad, sprinkling it with coarsely chopped pistachios and the little strips of lemon.

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TIME OF PREPARATION 20 minutes

PAIRED WINE Romagna Albana
CGDO



PIZZA WITH GORGONZOLA, RED ONIONS AND SMALL TOMATOES

200 g (7 oz) of strong Gorgonzola, 250 g (8 5/6 oz) of pizza dough, 50 g (1 3/4 oz) of mozzarella cheese, 150 g (5 2/7 oz) of Tropea onions, 3 tbs of extra virgin olive oil, 100 g (3 1/2 oz) of small tomatoes, 50 g (1 3/4 oz) of tomato sauce, salt and pepper as you like.

Pre-heat the oven at 210 °C (410 °F). Slice finely the onions and the little tomatoes. Sauté the onion in a saucepan with a tablespoon of oil, salt, pepper, add the tomatoes and cook for around 3 minutes over a medium heat. Roll out the pizza dough in previously oiled baking tray, spread a tablespoon of tomato sauce, add the onions and the small tomatoes, leaving uncovered around 2 cm (4/5 inches) for the edge. Spread diced mozzarella and Gorgonzola, add some pepper and bake it for around 15 minutes in the preheated oven. Serve the pizza hot

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TIME OF PREPARATION 8 minutes

COOKING TIME 10 minutes

PAIRED BEER Double-malt beer



RISOTTO WITH GORGONZOLA AND CARAMELIZED RED ONIONS

150 g
(5 2/7 oz) of mild Gorgonzola, 350 g (12 1/3 oz) of rice type Arborio, 1 red onion, 1 glass of red wine, 30 g (1 oz) of butter, 60 g (2 1/9 oz) of Parmesan, 2 tbs of sugar, 1 l (4 2/9 cup) of vegetable stock, extra virgin olive oil, salt and pepper as you like.

In a saucepan toast the rice with a tablespoon of oil for 2-3 minutes, until it is translucent. Simmer with the wine, add a ladle of boiling stock and let that rice completely absorb it. Carry on with the cooking of the rice adding one ladle of stock as it absorbed it. In the meantime in a non-stick pan, sauté half of the butter with the sliced onion and as soon as it gets slightly brown, add sugar and caramelize over a high heat. Three quarters way through cooking, add the caramelized onion. When the rice is ready, switch off the heat and add the pieces of Gorgonzola, the butter and the Parmesan. Leave it to stand for a few minutes and finally serve it.

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TIME OF PREPARATION 5 minutes

COOKING TIME 30 minutes

PAIRED WINE Chianti classico
CGDO



TURKEY ROLLS WITH GORGONZOLA AND VEGETABLES

100 g (3 1/2 oz) of mild Gorgonzola,
150 g (5 2/7 oz) of turkey breast, 1 carrot,
1 Tropea red onion, 1 leek, soy sauce, 1 celery
stalk, extra virgin olive oil, salt and pepper as you like.

Make the turkey breasts thinner and cut in half. Lay in the centre a piece of Gorgonzola and close the roll with the help of a toothpick. Place them into a bowl and pour in the soy sauce necessary for marinating. In the meantime cut into julienne strips the leek, the carrot, the onion and the celery and sauté them in a previously oiled pan. After around 5 minutes, add the turkey rolls and cook for other 10 minutes. Serve them very hot.

DIFFICULTY 

TIME OF PREPARATION 20 minutes

COOKING TIME 15 minutes

PAIRED WINE Rossese of
Dolceacqua





GO
GORGONZOLA

CODFISH WITH GORGONZOLA AND TOMATOES

200 g (7 oz) of mild Gorgonzola,
300 g (10 4/7 oz) of codfish fillets, 1 tbs of
flour, 5 tbs of extra virgin olive oil, 2 ripe toma-
toes, dry oregano, salt and pepper as required.

First of all prepare the codfish: put salt and pepper to taste and flour it. Pour the oil into a pan and when it is very hot, sauté the codfish for 2 minutes on each side. Spread the codfish fillets with mild Gorgonzola, cover the pan with a lid and wait for the cheese being melted down. In the meantime heat a pan with little oil and cook the sliced tomatoes for another minute on each side. When the time is up, sprinkle them with crumbled oregano. Serve very hot.

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TIME OF PREPARATION 8 minutes

COOKING TIME 10 minutes

PAIRED WINE Collio Tocai
of Friuli



BAKED PACCHERI WITH GORGONZOLA

100 g (3 1/2 oz) of mild Gorgonzola, 400 g (14 1/9 oz) of paccheri, 200 g (7 oz) of fresh sausage, 200 g (7 oz) of mushrooms, 1 clove of garlic, 50 g (1 3/4 oz) of butter, salt, pepper as required.

Clean the mushrooms and cut them into thin slices. Peel the garlic, finely mince it and sauté it over low heat with half butter. Add the peeled and crumbled sausage and let it season for a while. Add the mushrooms and season to taste and cook for another 10-15 minutes. Cook the paccheri "al dente" (slightly underdone) in a pan with boiling salted water, drain them and place them into a baking dish spread with a part of the remaining butter. Spread onto the top the pieces of Gorgonzola and the remaining butter flakes, add pepper and bake them in a preheated oven (grill function) at 180 °C (356 °F) for 5-10 minutes.

DIFFICULTY 

TIME OF PREPARATION 50 minutes

COOKING TIME 10 minutes

PAIRED WINE Erbaluce of Caluso



TARILETS WITH BROCCOLI AND GORGONZOLA

150 g (5 2/7 oz) of strong Gorgonzola, 230 g (8 1/9 oz) of short crust pastry, 10 g (1/3 oz) of butter, 300 ml (1 1/4 cup) of cream, 2 broccoli heads, 1 egg, Grana Padano cheese, 1 minced leek, salt, pepper and nutmeg as you like

Cook the broccoli in plenty salted water. Put the butter in a saucepan and let it melt down of, add the leek and cook until it is softened. Take out from the heat and let it cool down. In a bowl beat the egg, the cream, the pieces of Gorgonzola, some Grana Padano cheese, nutmeg, salt and pepper. Add to the mixture the previously cooked broccoli and the leek. Butter the little moulds and lay the short crust pastry. Fill each tartlet with the mixture of broccoli and Gorgonzola, bake them at 180 °C (356 °F) for around 15 minutes.

DIFFICULTY 

TIME OF PREPARATION 10 minutes

COOKING TIME 20 minutes

PAIRED WINE Pinot Grigio



MIMOSA SANDWICHES WITH GORGONZOLA

120 g
(4 1/4 oz) of mild Gorgonzola, 6 slices of bacon, 140 g (5 oz) of 00 type flour, 1 tsp of powder yeast for salty dough, 125 ml (1/2 cup) of milk, 3 tbs of seed oil, 1 egg.

Preheat the oven to 200 °C (392 °F) and prepare the baking tray with the moulds for muffins. Broil the bacon until it gets crisp, dry it on absorbent paper, cut it into pieces and leave it to stand in a dish. Mix the flour and the yeast in a bowl and in another one beat together oil, milk and the egg, then pour the liquid mixture into the dry one and beat it carefully. Add bacon and Gorgonzola and stir with a spoon. Divide the mixture into the moulds for muffins and bake them in the oven at 180 °C (356 °F) for around 15 minutes. Take them out of the oven, let them to cool down and serve them.

DIFFICULTY 🍳🍳🍳🍳🍳

TIME OF PREPARATION 23 minutes

COOKING TIME 8 minutes

PAIRED WINE Vermentino



MUFFINS WITH BACON AND GORGONZOLA

120 g (4 1/4 oz) of mild Gorgonzola,
6 slices of bacon, 140 g (5 oz) of 00 type
flour, 1 tsp of powder yeast for salty dough, 125
ml (1/2 cup) of milk, 3 tbs of seed oil, 1 egg.

Preheat the oven at 200 °C (392 °F) and prepare the baking tray with the moulds for muffins. Broil the bacon until it gets crisp, dry it on absorbent paper, cut it into pieces and leave it to stand in a dish. Mix the flour and the yeast in a bowl and in another one beat together oil, milk and the egg, then pour the liquid mixture into the dry one and beat it carefully. Add bacon and Gorgonzola and stir with a spoon. Divide the mixture into the moulds for muffins and bake them in the oven at 180 °C (356 °F) for around 15 minutes. Take them out of the oven, let them to cool down and serve them.

DIFFICULTY 🍳👤👤👤👤

TIME OF PREPARATION 20 minutes

COOKING TIME 5 minutes

PAIRED WINE Chardonnay



TOMATOES AND GORGONZOLA SAUCE

RABBIT WITH SMALL

200 g (7 oz) of mild Gorgonzola, 1 rabbit (1 kg (2 ½ lbm)) cut into pieces, 500 g (1 1/9 lbm) of Pachino tomatoes, rosemary, 2 cloves of garlic, 50 cl (1/5 cup) of white wine, 4 tbs of oil, 20 cl (1 1/3 cup) of cream, salt and pepper as required

Heat the oil in a large saucepan. When the oil is very hot, add the garlic and the rabbit pieces, sauté them on all sides for some minutes. Pour the wine into the saucepan and simmer. Add the rosemary and the pieces of tomatoes, season to taste and cook for another hour covered over a low heat. 15 minutes before the end of cooking of the rabbit, pour the cream into a pan with the Gorgonzola and cook over a low heat for 10 minutes. Season with pepper. Put the rabbit into a dish, cover it with the Gorgonzola sauce and serve it.

DIFFICULTY 

TIME OF PREPARATION 10 minutes

COOKING TIME 1 hour and 20 minutes

PAIRED WINE Cirò Rosso



STRUDEL WITH AUBERGINES, HAM AND GORGONZOLA

100 g (3 1/2 oz) of mild Gorgonzola,
1 roll of puff pastry, 1 aubergine, 100 g (3
1/2 oz) of Parma ham, poppy seeds, milk as
required.

Slice the aubergine and broil it on a cooking plate. Roll out the pastry directly onto the oven dripping-pan. Cover it with a layer of ham slices. Add a layer of grilled aubergines. Put a dice of Gorgonzola on each slice of aubergine. Roll the strudel and close the edges by folding the pastry and press with a fork. Smear with the milk and sprinkle with poppy seeds. Bake it at 200 °C (392 °F) for 20 minutes or until the strudel will be well cooked.

DIFFICULTY     

TIME OF PREPARATION 20 minutes

COOKING TIME 20 minutes

PAIRED WINE Chardonnay



GORGONZOLA CHEESECAKE

250 g (8
5/6 oz) of soft cheese (like
mascarpone cheese), 120 g (4 1/4 oz)
of mild Gorgonzola, 100 g (3 1/2 oz) of yogurt, 70
ml (2/7 cup) of fresh cream, 50 g (1 3/4 oz) of sugar, 3
gelatine leaves, 40 ml (1/6 cup) of milk, 250 g (8 5/6 oz) of
biscuits, 175 g (6 1/6 oz) of butter, fresh fruit, mint leaves.

In a bowl crumble the biscuits, add the softened butter and mix everything. Put the obtained mixture into a food ring mold and make the bottom of our cheesecake. Put it into the refrigerator. Soak the gelatine leaves into water. Blend the Gorgonzola, the yogurt, the soft cheese and the sugar in order to get a creamy mixture. In a saucepan heat the cream and the milk, when it is very hot, add the previously squeezed gelatine and add to the Gorgonzola mixture. Take the bottom out of the refrigerator and pour the mixture into the mold, leave it to stand in the refrigerator for at least 2-3 hours. Take the cheesecake out of the refrigerator, remove the food ring mold and garnish with fruit and mint.

DIFFICULTY 🍳🍳🍳🍳🍳

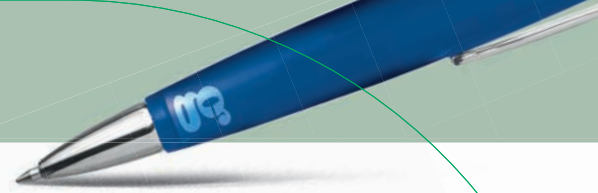
TIME OF PREPARATION 4 hours

COOKING TIME 20 minutes

WINE Vin Santo

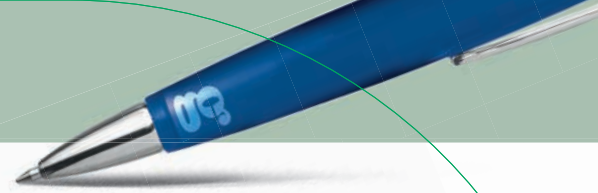


NOTES



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NOTES



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LITTLE ADVICE

The Gorgonzola is a particular cheese with a penetrating and characteristic aroma: these qualities make it a product having a definite and marked personality. Mild or strong: it does not matter – we recommend to taste both of them buying small quantities since it is still “living” and subject to continuous maturation. To preserve the Gorgonzola, just remove the cheese rind and wrap the product by placing it in an apposite freshness-saver. If the purchased Gorgonzola is kept for too long into the refrigerator and thus has a too strong taste, use it with cream and butter to prepare extraordinary sauces and savory creams for your dishes.


GORGONZOLA

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