

RECIPE BOOK
PARIANI



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Piedmont IGP Hazelnut Oil

BLANCHED SCALLOPS with MARRON CREAM, BLACK TRUFFLE and HAZELNUT OIL



Vito Mollica - Four Seasons Firenze

RISOTTO whit ASPARAGUS CREAM and RAW BROCCOLI, FLOWERS, HAZELNUT OIL and QUAIL EGGS



Chef Igor Macchia - Ristorante La Credenza (TO)

POTATOES TORTELLI with GOAT CHEESE FONDUE, ARTICHOKEs and HAZELNUT OIL



Chef Stefano Frassinetti - Trattoria Toscani Da Sempre

RAVIOLONI OF TOPINAMBUR, BRA SAUSAGES and AHAZELNUT OIL



Chef Maurizio Capello - Ristorante NIF

MARINATED DEER FILLETS in HAZELNUT OIL



Chef Stefano Frassinetti - Trattoria Toscani Da Sempre

POACHED QUAIL EGG with BROCCOLI CREAM, HAZELNUT OIL and GOLD



Chef Italo Bassi - ENOTECA PINCHIORRI (3 stelle Michelin)

**MILLEFIULLE of VEAL TONGUE and RED
PROWNS with MANDARINE JELLY and
HAZELNUT OIL**



Chef Marcello Trentini-Magorabin

**SCALLOPS CARPACCIO in HAZELNUT OIL
EMULSION**



Chef Philippe Keller (2 michelin stars)-Dusit
Thani

RABBIT PÂTÉ with HAZELNUT OIL



Chef Loredana Fiorio-Tre Galline(TO)

TUNA TARTARE with HAZELNUT OIL



Chef Tommaso Baldassarri - Tre Galli

**MOUSSE of CREAM, MINCED HAZELNUTS
and HAZELNUT OIL**



Chef Stefano Frassinetti - Trattoria Toscani
Da Sempre

**TUSCAN SAUSAGE with ARTICHOKEs and
HAZELNUT OIL**



RAW MEAT SUSHY with HAZELNUT OIL



**CUPCAKE with HAZELNUT DEFATTED
FLOUR**



MOUSSE of APPLE, HAZELNUT OIL and HAZELNUT DEFATTED FLOUR



Chef Igor Macchia - Ristorante La Credenza (TO)

Hazelnut Oil Ice Cream



Chef Michele Abbatemarco – Antica Osteria del Ponte - Tokyo

PIGEON with SAUCE PINE NUT OIL



Chef Igor Macchia - Ristorante La Credenza (TO)_Identità Golose 2010



Chef Andrea Bertoli

PLIN RAVIOLI in the NAPKIN, HAZELNUT OIL and GRANA PADANO CHEESE



TARTARE of SADDLED BREAM with HAZELNUT OIL



Doses for 4 people

saddled bream 400/500 grams (to fillet)

Smoked paprika (*Pimenton de la Vera*)

hazelnut oil needed dose

black salt of Cyprus (you can replace it with some salt of Cervia)

Directions

After having filleted the fish, place the fillets on a chopping board and chop them in cubes until you get the desired thickness. Place the tartare you got in 4/6 glasses and dress it with a teaspoon of hazelnut oil, a pinch of *pimenton de la vera* and a pinch of salt of Cyprus.

Serve it immediately.

ASPARAGUS with HAZELNUT OIL

Source: Cooking.com (USA)

Doses for 4 people

750 gr. green asparagus of small size

2 table spoons hazelnut oil

the juice of one lemon

4 table spoons of crushed roaster hazelnuts

¼ cup of grated Parmesan cheese



Directions

Remove the harder portion of the asparagus and rinse in cold water. Steam for some 5 minutes, until when the colour turns to bright green; the asparagus should remain slightly crisp.

Dress with the hazelnut oil and drizzle with the lemon juice; season with salt and pepper. Add the crushed hazelnuts and the Parmesan cheese.

CITRUS FRUIT VINAIGRETTE with HAZELNUT

Source: Deborah Madison – Prodigy Guest Chef Cook Book (USA)

Doses for 6 people

the grated peel of one orange
4 table spoons of fresh orange juice
4 table spoons of lemon juice
5 table spoons of olive oil
1 table spoon of hazelnut oil
1 table spoon of Balsamic vinegar
1 table spoon of chopped chives
3 shallots, sliced thinly
1 table spoon of chopped fennel leaves
1/2 table spoon salt
1/4 table spoon fennel seeds, crushed

Directions

Mix in a bowl the grated orange peel, the orange and lemon juice, vinegar, salt, shallot and fennel seeds. Add the olive oil and the hazelnut oil.

Dress with it a mixed salad.

PASTA with MUSHROOMS and HAZELNUT OIL

Source: Cooking Monday to Friday Show (USA)



Doses for 2 people

2 table spoons butter
500 gr. fresh mushrooms
2 garlic wedges
250 gr. of small size Linguini
pasta
2 table spoons hazelnut oil
1/2 cup chopped parsley
1/2 cup roasted hazelnuts
Salt and ground pepper

Directions

Heat the butter in a pan, add the mushrooms and scald at high heat. Add water, cover and cook for some 5 min, until when the mushrooms are soft; remove the cover and reduce the liquid. Add the garlic, season with salt and pepper and set aside. Boil the pasta; when cooked drain it and put in the pan with the mushrooms, add the persley and the hazelnut oil, and stir.

Serve with a drizzle of crushed roasted hazelnuts

GRILLED GOAT CHEESE PEAS, ASPARAGUS and FRENCH BEANS SALAD

Source: Antony Worrall Thompson, BBC (GB)

Doses for 2 people

2 goat cheeses with a good consistence
2 spoons of olive oil
1 spoon of hazelnut oil
4 slices of hazelnut bread
For the salad
lettuce
2 chopped green onions
85 gr. of asparagus
85 gr. of peas
85 gr. of beans
1 spoon of leaves of persil
1 spoon of leaves of tarragon
1 or 2 spoons of grated Parmesan
2 spoons of extra virgin olive oil
2 spoons of hazelnut oil
1 spoon of lemon juice

Directions

Place the goat cheese in a not deep plate and spray olive and hazelnut oil on it; add salt and pepper.
In a large bowl, mix lettuce, green onions, peas, asparagus, French peas, parsley leaves, and Parmesan. Add lemon juice, hazelnut and olive oil, salt and mix everything, placing the dressed salad in two dishes.
Heat a griddle, add the cheese (putting apart the oil used to dress it) and grill it in order to brown it on both sides.
Dip the hazelnut bread into the oil you have and grill it for 30-60 seconds for every side.
Remove the cheese and the bread from the griddle and place them on the two dishes with the salad; serve immediately.

WARM SALAD of MACKEREL with HAZELNUT OIL

Source: Lasar (France)

Doses for 4 people

4 filleted mackerels
200 gr. of mixed salad (endive, rocket, hollandaise salad etc.)
one scallion in thin slices
one spoon of minced basil
one spoon of wine vinegar
one spoon of hazelnut oil

Directions

Put the fillets of fish in a pan, add salt and pepper.
Bake for 5 minutes and put them on the salad, dressed with the suggested ingredients.

MARINATED ROAST with HAZELNUT OIL and GARLIC SAUCE

Source: Unknown (GB)

Doses for 4 people

1 Kg. of ostrich roast
2 spoons of hazelnut oil
3 cloves of garlic, minced
1 sweet onion, slightly minced
1/2 of a cup and 1/3 of a cup of Noilly Prat
1/2 spoon of salt
1/2 spoon of grinded black pepper
1 spoon of fresh rosemary

Directions

Using a paper napkin, dry the roast. Mix 1/4 of a cup filled with hazelnut oil, garlic, onion, 1/2 of a cup filled with vermouth, rosemary, salt & pepper in a watertight plastic bag. Add the ostrich roast, seal the plastic bag and let it marinate in the fridge for 6-8 hours; during these hours, turn the plastic bag 3 or 4 times in order to distribute the marinated part. Pre heat the oven to 250 degrees. Take the roast out from the marinated part and dry it using a paper napkin. Place the meat in a little baking pan and cover it with a spoon of hazelnut oil. Roast it for 20-25 minutes, place the meat in a plate and keep it hot while cooking the sauce. Add the broth to the baking pan, and the other 1/3 of the cup of vermouth. Heat and let the liquid boil until you have half of it, and add the butter; take it away from the fire and add garlic, salt and pepper if necessary. Cut the meat in thin slices, put them on hot plates and add the sauce. Serve it immediately.

PARIA

RED TUNA LOIN with HAZELNUT and WATERMELON OIL

Doses for 4 people

400gr of tuna loin
12gr of black pepper in powder
15gr of grinded coriander
12gr of black sesame
12gr of white sesame
8-10 leaves of fresh basil
80gr of watermelon pulp
40gr of avocado pulp
20gr of small tomatoes
½ lemon
½ mango
30gr of leaves of fresh salad
Salt needed dose
Extra virgin olive oil needed dose
2cl of hazelnut oil
Fresh mint needed dose
4 tomatoes

Directions

Cut the loin in order to get the shape of a parallelepiped: baste the surface using some extra virgin olive oil. Prepare a mixture of coriander, black pepper, black and white sesame seeds and then put it on the tuna. Cover it with a cling film and let it marinate for at least two hours in the fridge. Take the red pulp of watermelon, get rid of seeds and chop it in little cubes: strain and then dress them with hazelnut oil and some black and white sesame seeds. Peel the avocado, place its pulp in a bowl and add it to the chopped tomatoes. Using a fork, squeeze it in order to get a mash tun that you will dress with lemon juice and some salt. Put it in the fridge until you place it in a plate. Fry the basil leaves in boiling oil and then let it dry on blotting paper. For the mango puree, peel the fruit, chop the pulp and pour it in the glass of the mixer: whisk it for some minutes adding, if necessary, some water. Take the tuna out from the fridge and place it in a pan previously oiled and hot: quickly brown it; one minute per side. Let the tuna cool on a chopping board and then cut it in one cm thick medallions.

Place it in a plate as follows: at the four angles of a squared plate, create a big drop of mango puree. At the centre of the plate, place the tuna medallions in a line and the avocado puree in order to shape a one cm thick rectangle: put the watermelon cubes on it, then add some salad leaves.

To decorate it, add two fried basil leaves.

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GALLINACCI MUSHROOM CREAM with ROCKET SALAD and HAZELNUT

Source: Gourmet Dinner Club (USA)

Doses for 6 people

3 hg. of gallinacci mushrooms
1 spoon of olive oil
1 spoon of butter
2 spoons of minced fresh thyme
2 spoons of minced scallion
1 minced clove of garlic
4 eggs
1 and 1/2 cups of cream
1/2 cup of milk
rocket leaves
hazelnut vinaigrette (see below)

Directions

Clean and chop the mushrooms. Take a large saucepan, heat olive oil and butter, add mushrooms, thyme, scallion, garlic, salt and pepper and cook it for 5-7 minutes.

Heat the oven to 220 degrees. Butter 6 creme caramel shapes and place them in a large pan.

In a large bowl, beat the eggs, add cream and milk and beat it; pour the mixture in the shapes, where there are the cooked mushrooms.

Fill the baking pan with boiling water, up to the level of the liquid inside the shapes, and bake it for 25-30 minutes, in order to have a solid border of the mixture, but a soft centre.

Take the baking pan and the shapes out of the oven, and let them cool. Cover them with a sheet of polyethylene and put them in the fridge.

Directions for hazelnut vinaigrette

Doses for 6 people

2 spoons of fresh lemon juice
1/2 cup of hazelnut oil
Cooking salt
Grossly ground pepper

In a cup, mix the ingredients and put it in the fridge.

For the dish, dress the salad using the vinaigrette with hazelnut oil.

Put the mushroom pies at the centre of a dish, and the dressed rocket all around them.

POTATO TORTELLONI STUFFED with CASTELMAGNO CHEESE and with ONION FONDUE, BLACK TRUFFLE and HAZELNUT OIL



Chef Riccardo Ferrero - RISTORANTE DEL CAMBIO (TO)

Doses for 4 people

Dough

1.5 kg of mountain potatoes
2 fresh hen- eggs (blond hen from the region Piedmont)
350 gr of flour 00
30 g salt
1 grate of nutmeg

cook as you do for a normal gnocchi

Doses for 4 people

Stuffing

200 ml whole fresh milk
200 gr Castelmagno d'Alpeggio
salt and pepper of Caienna

Heat the milk and add the grinded Castelmagno following the methhod, add salt and pepper if necessary and cool it in a large mould (the rim doesn't have to be too high)

Doses for 4 people

Onion Fondue

1 kg of onions
60 gr of "taggiasco" extra virgin olive oil
40 ml of fresh cream
bake the onions to 130 degrees without peeling them; let cool and mix using bimby (special kind of termomix) at speed 7 for 20 minutes, add oil and cream and add salt if necessary

Doses for 4 people

To place it in the plate

30 gr of grains of nuts
80 gr of black truffle from Monferrato
40 gr Hazelnut Oil
chervil
50 gr of mountain butter

Directions

Roll out the dough of gnocchi using a rolling pin to 0.5 cm of height. Take the fondue of Castelmagno cheese and get some rolls, as you usually do for Plin pasta. Cut some pieces of 2.5 cm wide, roll them into a ball using your hands and use the tool to give them the shape of gnocchi.

Spread the onion sauce and put on it the gnocchi previously browned with butter; they have to be crispy. Add the hazelnut grains, the stripes of black truffle. Add hazelnut oil, some chervil and black pepper of mill.

SOUP with CROUTONS and HAZELNUT OIL

For the soup

300g of dried chickpeas
150g of dried cep mushrooms
4 tomatoes from Vesuvio
1 clove of garlic
1 small white onion
2 little branches of rosemary
2 little branches of marjoram
2 little branches of thyme
parsil
1 glass of white wine
1l of vegetal broth
sge oil
salt
black pepper

For the croutons

hazelnut Oil
1 baguette



Directions

Let the chickpeas soak for one night, strain and wash them. Place them in a saucepan with rosemary, cover them up to the level of the water, add salt and cook them for an hour starting from the boiling point. Place the mushrooms in a bowl with cold water and leave them there for an hour. Wash them again and dry them. Mince the garlic and the onion and let them wither with parsley and 5 spoons of oil, add the cooked chickpeas and strain the mushrooms. Add salt and pepper. Pour the wine and let it evaporate, calmly add the hot broth in order to cover everything. Wash and peel the tomatoes, chop them and add them to the soup. Add marjoram and rosemary. Cook it for 15m. Grill the bread and dress it with hazelnut oil. Remove thyme and marjoram leaves, add salt and pepper if necessary and serve it.

RAVIOLI with CASTELMAGNO CHEESE and HAZELNUT OIL

Chef Mr. Isidoro Consoli



Doses for 4 people

350 gr of Egg Pasta
100 gr of Castelmagno cheese
15 gr of grated Parmigiano Reggiano
1 Yolk
1 Albumen
Hazelnut Oil

Directions

Using the fork, squeeze the Castelmagno cheese and add it to Parmesan and yolk. Roll out the pasta in a thin sheet of pastry and cut it in circles with 7/8 cm of diameter. Put a spoon of stuffing at the centre of every circle, paint the borders with the albumen and a little water previously beaten together, cover it with another circle of pasta and close every raviolo. Cook the ravioli for some minutes in salty boiling water, strain and pan-fry them with Hazelnut Oil.

LEEK'S. BATAVIA VARIANT

Doses for 4 people

Parmentier

100 gr leeks
50 gr potatoes
30 gr butter
Clear broth

Doses for 4 people

Stuffed leeks

one leek
20 gr butter
breadcrumbs

Doses for 4 people

Tempura leeks

two leeks
tempura flour

Doses for 4 people

Fried rice balls

two leeks
milk
breadcrumbs
a pinch of powdered curry
Salt and pepper

HAZELNUT OIL for fry

Directions

Prepare the Parmentier: clean and chop the leeks, brown it with little butter together cubes potatoes. When it are gilt, wet it with a little clear broth, flavour it with salt and pepper and continue the cooking for 15 minutes, mixing often. **WHOLE WHISKED**

Prepare the stuffed leeks: chop the leeks in a long reels 3 cm (one for each people). Empty it living 2-3 external layers, so mince the extracted piece of the leek and brown it in a pan with butter and little breadcrumbs.

Stuff the leeks with the mixture, then put in the oven to 180 degrees for 2-3 minutes. It will served so that seems cylinders.

Prepare the tempura leeks: chop it in pieces long 10 cm (I have to obtain 4), then reduce it further in 4 and pass it in the tempura flour, without add salt. In the end deep fry boiling it and strain it on blotting-paper to loose the rife grease.

Prepare the fried rice balls: do a very thick mash tun of leeks, blanch it for a few minutes, so whisk it whit little salt and many pepper. Spill the mush nut in round silpat containers and freeze it. When it is hardened, dip the balls of mush nut in the milk and then pass it in the breadcrumbs floured with powdered curry.

Pass in freezer again till the external is hard and solid, so deep fry the fried rice balls. At the moment to serve it, spill the parmentier in a jar, then assemble on the same plate a fried rice ball, the tempura and one of the stuffed leeks.

ROMANESCO BROCCOLI SALAD with HAZELNUT OIL



Doses for 1 person

5-6 very fresh little cap of romanesco broccoli
One dozen of hazelnut
15 gr evo oil
Lemon peel
Juce of half lemon
Salt

Directions

Clean the little cap, dry it and chop it as thin as possible. Pass it in the lemon juce.

Whisk the hazelnuts with oil, keeping a sandy texture.

Strain the little cap from the lemon, arrange it in the dish, dress it with hazelnut oil and finish with little lemon peel grated and some salt.

PINZIMONIO with HAZELNUT OIL, GRANA PADANO and GINGER SAUCE

Chef Igor Macchia - Ristorante La Credenza (TO) _ Identità Golose 2010



Ingredient for parmesan and ginger sauce

100 gr grated parmesan cheese
100 gr fresh cream
20 gr fresh ginger juice

Method for Parmesan and Ginger Sauce

Mix all the ingredient and keep warm.

Ingredient for preparation on the plate

Lettuce Salad
Italia Red Salad Radicchio Gobbo
Fennel
Celery
Yellow Red Bell Pepper
Red Bell Pepper
Asparagus
Cauliflower
Broccoli
Maldon salt
black pepper
Hazelnut oil Pariani
Mashed potato
Sea urchin

Directions

Clean all vegetables, cut in slice and keep iced water. Drain and plate with mash potato, parmesan and ginger sauce, sea urchin. Season with Maldon salt and hazelnut oil

PARIA

Bronte Pistachio Oil

COCOA BIGNÈ' with PISTACHIO OIL ZABOMAJONNAISE'

Chef Corrado Assenza



For the Bigné

440 gr water
180 gr cocoa butter
420 gr Petra 1 Molino Quaglia flour
30 gr Valrhona powdered cocoa
200 gr fresh pasteurized yolk
400 gr fresh pasteurized albumen
40 gr grain of Valrhona cocoa fava
20 gr poppy seed
13 gr wholewheat sea salt
10 gr powdered ammonia

For the Majonnaise

400 gr fresh pasteurized yolk
200 gr powdered sugar
200 gr Fresh whole milk
80 gr Pariani Bronte Pistachio Oil
3 gr salt

Majonnaise directions

In the copper palsonetto pan of the right dimension spill the yolks and add mixing with the whisk, the powdered sugar and the salt. Spill the milk in another pan putting it on fire to warm bringing it at 40°C temperature.

Put the palsonetto pan with the yolks and the sugar on the very low heat keep mixing. Start to work it with the whisk. Round about a 40°C add the milk and still mixing the sauce until it get dense without to bringing boil. Estrate from the fire always keeping on mixing to avoid it becomes pasty on the palsonetto pan part of the sauce.

Spill everything still warm in the basin of the planetaria kneader and start to make it cool till 26°C at second speed. Spill... the Pariani Bronte Pistachio Oil to intervals so that the sauce absorb it before to still add. When the operation is finish put in a basin in..... or in the fridge covering it after that is reached at preservation temperature.

Bigné directions

Put the water and cocoa in a pan on the fire. Bring it to boil and add mixing the flour mixture, cocoa and salt pre-emptively good mixed. Amalgamate it well and cook it till comes off from the bottom of the pan. Spill the mixture in the basin of the planetaria kneader and whit the palmetto start to work it adding slowly the eggs so that it is always absorbed the spilled amount before to add it more.

When the egg is totally absorbed add the ammonia, the poppy seeds and the cocoa grain. Whit the help of a sac a poche ball on a oven plate. Put into the oven at 190°C with 70% of humidity for 13'; keep on the cooking whit 10' at 170°C and 50% of humidity, end whit 12' at 155°C and 15% of humidity.

KAMUT LUNGHETTI, CRIPS CABBAGE, TOASTED PINE NUTS and PISTACHIO OIL

Chef Isidoro Consoli

Doses for 4 people

650 gr kamut flour
350 gr bran flour
150 gr albumes
100 gr crumbled white bread
1 egg
1 scallion
Extra virgin olive oil
12-14 cabbage leaf
Pine nuts
Butter
Pistachio Oil



Lunghetti directions

Sieve the two flour and make the fountain, add 200 ml of water and the other ingredients and knead all. Make a ball, cover and let it stand for 30 minutes at least. Roll the dough in a puff pastry thick 1,5 mm and obtain some noodles wide 1 cm and long 5. Roll up the noodles in the palm of the hand giving the shape feature of lunghetti.

Condiment

Clean 5-6 cabbage leaf, then blanch in boiling water and cool in boiling water and cool in water and ice, so cut it in little pieces removing the harder parts.

Oven-dry for 2 hours at 80° C on oven paper. Remove at other 7-8 cabbage leafs the central part, then break the leafs whit the hands, blanch in boiling water and cool quickly. Toast in a pan one handful of pine nuts whit a pat of butter till it will take a good brown colour. Remove the pine nuts from the pan and put it on blotting paper.

Boil the pasta just slightly firm, strain it and pan-fry it whit little oil and little minced green onion, add the blanched cabbage, regulate the salt and dish in individual plates whit the crisp cabbage on it, the toasted pine nuts and the Pistachio Oil.

GUINEA FOWL BREASTS whit VALPADANO PROVOLONE FLAN, PINE NUTS and PISTACHIO OIL

Chef Isidoro Consoli



Doses for 4 people: Provolone Flan

150 gr provolone grated
2 yolks
2 albumes stiff peaks
Butter and bran for the moulds

Doses for 4 people: Pine nut and Pistachio Quenelle

2 spoons of Pistachios
2 spoons of Pine nuts
1 teaspoon of minced parsley
1 teaspoon of minced chives
4 spoons of Pistachio Oil
Cream
Salt and Pepper

Doses for 4 people: Guinea-fowl breast

4 guinea-fowl breast
Thyme
1 clove of garlic
Extra-virgin olive oil
Salt

Directions: Provolone Flan

Whip up the yolks a little, add the cheese and the stiff peaks albumens. Butter and flour slightly 4 disposable or porcelain moulds, stuff each with the prepared mixture. Cook the flans in a bain-marie for 20 minutes in the oven already warm at 180° C.

Direction: Pine nuts and Pistachio Quenelle

Crush the pine nuts and the pistachio in the mortar, add the minced parsley and the chive and still crush. Put the pesto in a mixing bowl and add before 30 gr of cream and then 2-3 spoons of Pistachio Oil, regulate the salt and amalgamate well. Shape some Quenelle with the mixture.

Directions: Guinea-fowl breast

Prepare the breast, brown the thyme branch and the clove of garlic in a iron or nonstick pan whit little oil, pan-fry slightly. End the preheated baking at 180° C for 7-8 minutes.
Let it stand for 5 minutes at least in a warm space before to dish it.

Scallop the breast guinea-fowl and dish it whit the warm flan and one of the pine nuts and pistachios quenelle, pour forth the Pistachio Oil.

Romana di Noto Almond Oil

ABSOLUT UNION

Chef Corrado Assenza

3 gr Pariani natural toasted roman CV Almond Oil from Noto
4 gr candied Sicilian Coffee Olive
1 gr Caper Ibleo candied in Sicilian Coffee honey syrup



Stone the olive and divide it in two parts. Let it soaking in Pariani almond oil for 4', in the interim drip the caper from the syrup and tampon it whit blotting paper.
Spill the Pariani almond oil on the bottom of the serving dish and put the olive and the candied caper on.
Dish it at room temperature.

CHICKPEAS PURE' whit ALMOND OIL

Doses for 4 people

200 ml almond oil
3 spoons of almonds
2 cans of chickpeas 500 gr
4 minced cloves garlic
200 gr of sesame seeds pasta
200 ml water
5 spoons of fresh lemon juice
1 teaspoon of salt
Parsley to garnish



Directions

Whit a strainer, rinse and strain the chickpeas. Mix all the ingredients and keep refrigerated in a capped vessel. The recipe can be prepared three days in advance until this point.
Dish the chickpeas purée garnished whit the parsley-branch.

CRUMBLÉD APPLE whit ALMOND OIL

Doses for 4 people

5 Golden apples
125 gr frozen butter
100 gr caster sugar
125 gr flour
125 gr powdered almonds

Directions

Peel and cut the apples at big stock cube – (thermostat preheat the oven at 7). Put a knob of butter in a pan and fry the apple with 20 gr of sugar, in order to remove all the water in the apples.
In a terrine add the flour, the remaining sugar, the salt, the frozen butter, the powdered almonds and one spoon of Almond Oil. Put the apples in a large oven dish and bake for 15 minutes until you get a brown crust.
Dish warm, with fresh cream.



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