



For aperitivo with a good bottle of Calepino (Franciacorta)

Parmesan shortbread

Makes 26

Ingredients

- 130 g flour
- 110 g grated Parmesan
- Half teaspoon salt
- Quarter teaspoon cayenne pepper
- 100 g cubed butter
- 1 teaspoon mustard powder
- Two large egg yolks
- 60 g of seed

Preparation

- Mix together all ingredients
- Roll out to 1 finger thick, cut with cookie cutter, leave sit in cold place for up to 1 hour
- Cook at 180 for 12 minutes
- Cool on greased pan or baking sheet

The grating of cheese alone is a labor of love, we suggest making a LOT Then, they can be frozen in small plastic bags to be taken out ½ hour before eating



Main dish **Valdostana alla Angela**

Ingredients

- Chicken breast
- Emmental, finely sliced
- Fresh sage leaves
- Prosciutto crudo

Preparation

- Pound breast to flatten and tenderize
 - Sprinkle with fresh ground pepper
 - Stuff with a slice cheese then a slice of prosciutto and sage leaf
 - Fold over and stick with toothpick, sage leaf on top
 - Fry in a deep-dish pan adding approx. 50 ml each of chicken stock and masala wine after the chicken is brown on each side
- NOTE: this can also be reduced at the end when the chicken is cooked & removed from the pan, if it is too runny
- We use olive oil at a low temperature for frying

Serve with a side of winter vegetables



Dessert Plum & Almond Tart

Note: apricots or other fruits can be substituted for the plum

Crust

Ingredients

- 185 g flour
- 95 g softened butter
- 95 g sugar
- One egg
- Pinch of salt
- 30 ml of water

Preparation

- Blend all ingredients in a food processor until it comes together to form a ball
Notes: may require about a tablespoon (30ml) of water.
If you don't have a processor keep the butter a bit firmer, cut into small pieces and rub into the flour until it resembles breadcrumbs then add the sugar, salt and beaten egg to mix with water.
The mixture needs to come together but not be sticky as then it is too difficult to work with
- Wrap dough in plastic wrap and put in refrigerator for 30 minutes to rest.
- Roll out and put directly in 20cm spring pan

Filling

Ingredients

- 75 g of softened butter
- 50 g Sugar
- Two eggs
- 165 g of ground almonds

Preparation

- Mix all filling ingredients together
- Arrange plum halves, uncooked, to cover the bottom of the pan
- Place filling in crust and sprinkle with flaked almonds
- Cook at 190
- 30-35 minutes

Cool briefly and serve alone or with fresh cream