



Provolone Valpadana DOP. Forty recipes from Luca Ogliotti, chef at Gambero Rosso's Città del Gusto

The big cheese

PROVOLONE
VALPADANA
DOP

PROVOLONE
VALPADANA
DOP

GAMBERO ROSSO

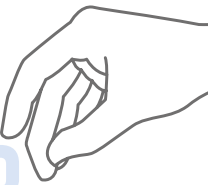
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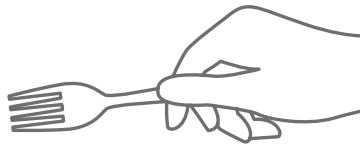
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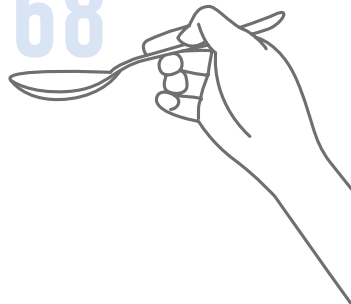
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HEALTHY, UNIQUE, VERSATILE

A CHEESE FOR CHEFS

Provolone Valpadana DOP was the cheese of every Italian childhood. It has the flavor of tradition, of our roots, of children's after-school snacks, of the huge family dinners at our grandparents' house.





In the photo,
Luca Ogliotti
at work in the
Gambero Rosso
Città del Gusto
kitchen



A CHEESE FOR CHEFS

There were those who liked it sweet and those who liked it sharp, piccante, sparking family wars – for fun, at the table. Provolone – today called Provolone Valpadana – was born in the Po Valley, Valle Padana, and is the symbol of Italy's Unification: the technique of pasta filata cheesemaking came from the south as a solution to the difficulties of preserving and transporting fresh milk in hot weather. But with the great migrations that, in the second half of the 19th century, stirred up the country's entire population, many southern cheesemakers and farmers moved north, to the Valle Padana, where cattle raising flourished. Top quality milk was abundant. In these areas; different abilities and professions joined forces towards the middle of the 19th century to produce a cheese that took the name of traditional southern provola. Since it was always made in larger forms than the original, it came to be called Provolone. The Unità d'Italia (1861), when Italy became a single nation, favored

internal migration. This dairy product, like Parmigiano Reggiano and Grana Padano, became one of the elements that unified the nation's tastes, forming a bridge between North and South. It was on all Italian tables, especially during and after the economic boom of the 1960s.

The name of this cheese appeared for the first time in a dictionary, the Vocabolario di agricoltura by Canevazzi-Mancini, published in 1871. It described a large provola that had dimensions notably different from the other pasta filata cheeses common in southern Italy. Thanks to its size, it was always a cheese suited to long aging since it didn't dry excessively and thus become suitable only for grating.

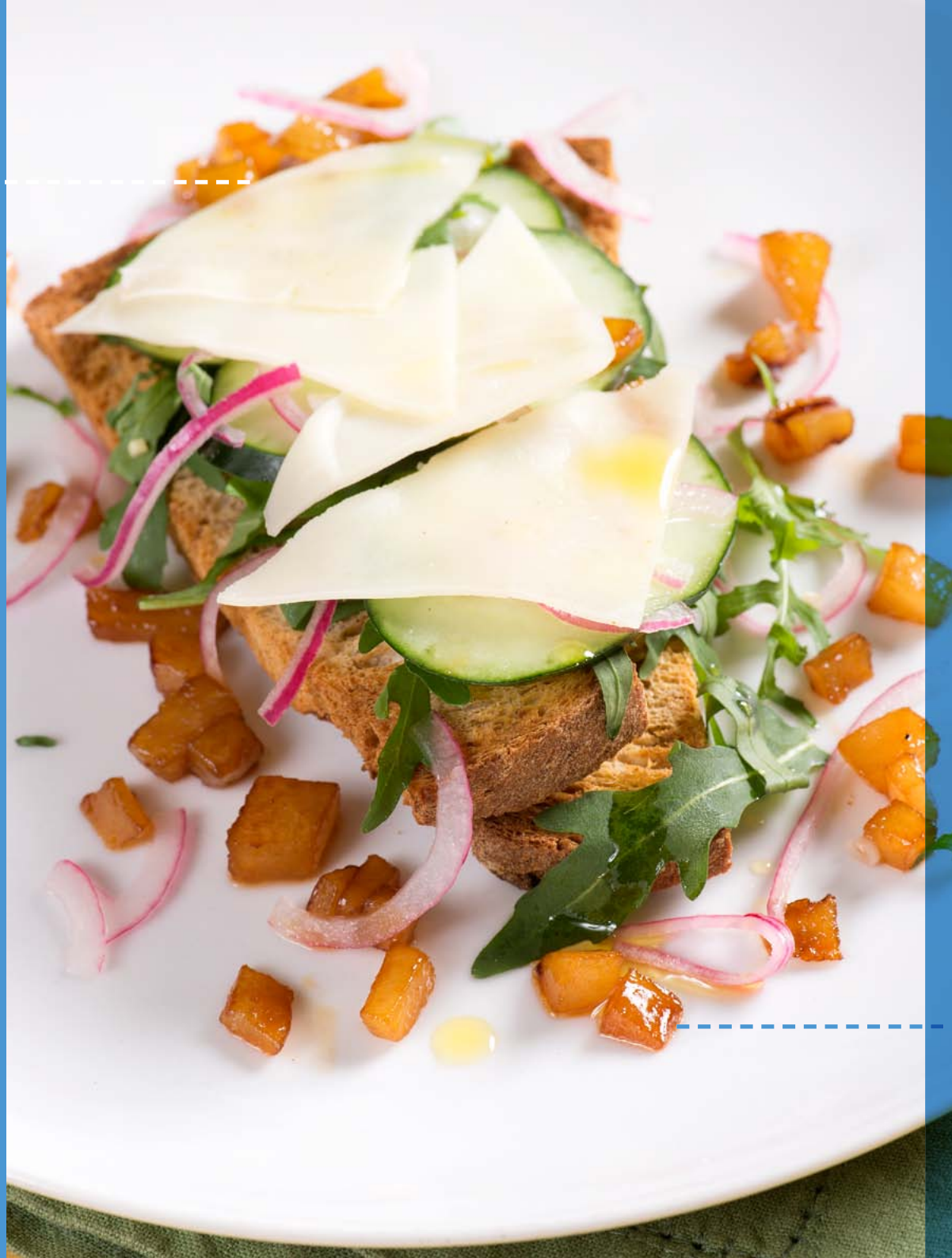
One of the strong points of the Valle Padana producers was their determination to protect quality, typicity, and the reputation of a product that was unique in the world. The production and artisanal communities tied to provolone obtained for it, in the 1950s, the status of formaggio tipico, typical cheese. Then, since there were many disputes about its production area (generally all of Italy, but mostly Lombardy, Emilia and Veneto) and because the cheese was made in many



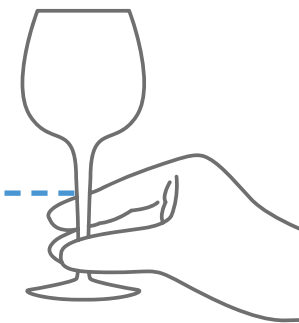
A CHEESE FOR CHEFS

shapes (spheres, pears, mandarin oranges, salami, pancetta), with sizes ranging from a few ounces to over 100 kilos, in 1975, the producers in the Po zone decided to join together in a single organization, the Consorzio di tutela. Three years later, the Consorzio officially received the responsibility of supervision and control. From that moment, the group oversaw all producers to make sure they observed the rules and that their cheese conformed to the standards agreed upon. Finally, in 1993, the term “Valpadana” joined the word Provolone, and three years later, the European Union recognized Provolone Valpadana with DOP status. The rosetta, attached to the cord that goes around the product, is also the characteristic logo visible on the vacuum-packed product, and an absolute guarantee of quality. Provolone Valpadana DOP, as tradition demands, is produced in two versions. Dolce, or sweet, is made with calf rennet. Piccante,

or sharp, uses lamb or goat rennet. The Dolce type is aged for a maximum of three months, while the Piccante is aged for at least three months and sometimes for over a year. Moreover, the Provolone Valpadana piccante forms in their eighth month of aging can obtain, after a series of tests and organoleptic analyses of structure and texture, a PVS stamp attesting that it is Provolone Valpadana Stagionato. (Stagionato means aged.) The various types reflect the great versatility of a cheese that can be consumed and used in many ways. It can be tasted on its own or served with honey or fruit chutney. It can be used, both uncooked and cooked, whether diced, sliced or grated, with a variety of different ingredients and in a wide range of dishes. Here we offer a series of tasty, inspiring and simple recipes that are easy to do at home but are impressive both to the palate and to the eye. It is a genuine cheese, made with fresh milk and the century-long experience of its producers. It undergoes continual and assiduous controls, from production to marketing. It can enrich traditional and creative dishes with its fresh yet traditional flavor, a taste that comes from the depths of Italian history and food culture.



CACIO AND PEPE SALAD



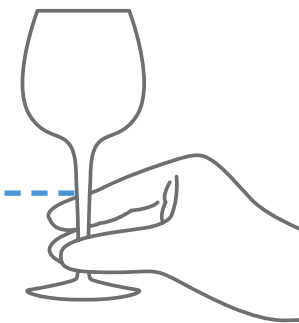
Ingredients

- 2 pears*
- 25 g butter*
- 1 tablespoon brown sugar*
- 1/2 teaspoon ground black pepper*
- 200 g arugula*
- 1 cucumber*
- 1 red onion*
- 200 g Provolone Valpadana DOP*
- 8 thin slices white bread*
- extra-virgin olive oil*

Cut the pear into cubes, slice thinly the onion, cucumber and Provolone. Brush the sliced bread with olive oil and brown in a 180°C oven for 10 minutes. Melt butter in a pan with brown sugar and pepper, then add pear cubes and brown until golden. Arrange the plates, placing the crisp bread on the bottom, then layering arugula, cucumbers, sliced onions and Provolone Valpadana. Top each dish with cubed pears along with their pan juices. Finish with a pinch of salt and pepper ground at the moment of serving.



CELERY ROOT AND POTATOES LASAGNA



Ingredients

500 g celery root

3 potatoes

30 g toasted hazelnuts

300 ml fresh cream

200 g Provolone Valpadana DOP

salt

Peel and slice celery root and potatoes.

Chop hazelnuts and mince Provolone.

Put some of the chopped cheese aside for topping.

Butter a baking dish and arrange layers of celery root, hazelnuts and potatoes, seasoning each layer with a pinch of salt and some Provolone Valpadana DOP. Cover the vegetables with cream and bake in a pre-heated 200°C oven for 40 minutes.

Remove from oven, dot the surface with more Provolone Valpadana DOP and place under grill until cheese is melted and golden.



EGGPLANTS MILLEFOGLIE



Ingredients

2 large eggplants

500 g ripe red tomatoes

1 bunch basil

300 g Provolone Valpadana DOP

salt

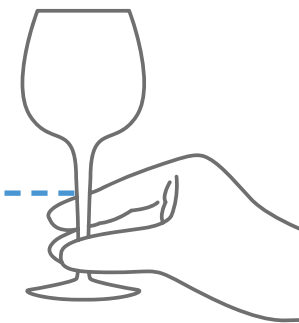
black pepper

extra-virgin olive oil

Cut the eggplants into slices about a half-centimeter thick. Salt them and drain for 30 minutes in a colander. Fry in boiling hot oil and drain on paper towel. Thinly slice tomatoes and Provolone Valpadana DOP. In an oven-proof dish, alternate layers of eggplant, tomatoes seasoned with salt and pepper, and cheese. Finish with the Provolone Valpadana DOP. Bake in pre-heated 200°C oven for about 20 minutes.



FOCACCIA WITH GREEN AND RED TOMATOES



Ingredients

300 g already-proofed pizza dough

200 g Provolone Valpadana DOP

2 green tomatoes

2 red tomatoes

2 garlic cloves

3 tablespoons oregano

extra-virgin olive oil

salt

black pepper

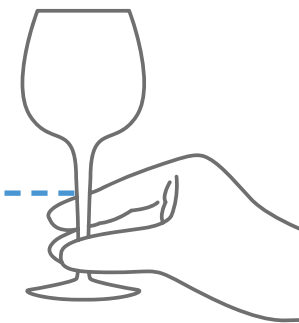
pepe nero

Spread out the dough by hand.

Thinly slice tomatoes, Provolone Valpadana DOP and garlic. Arrange Provolone Valpadana DOP and tomatoes on the focaccia surface. Season with oil, garlic, salt, pepper and oregano. Bake in preheated 200°C oven for about 20 minutes.



LEEK SOUFFLÉ



Ingredients

3 leeks
30 g butter
3 tablespoons flour
200 g warm milk
180 g Provolone Valpadana DOP
thyme
3 yolks
4 egg whites
salt
black pepper
extra-virgin olive oil

Thinly slice leeks and sauté in a little oil.

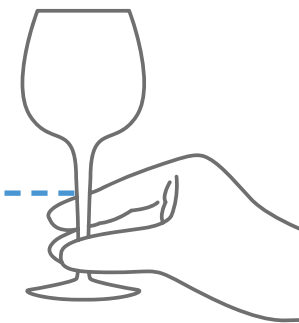
In another saucepan, melt butter over low heat, add flour and mix rapidly. Add milk gradually and continue stirring until mixture thickens.

Remove saucepan from heat and add grated Provolone Valpadana DOP, thyme, a generous grind of black pepper, salt, leeks and egg yolks.

Beat egg whites into peaks and gently fold into milk and cheese mixture. Fill 8 buttered molds and bake in a bain-marie in pre-heated 180°C oven for about 20 minutes.



POTATOES GRATIN



Ingredients

1 kg potatoes

50 g Provolone Valpadana DOP, grated

2 eggs

380 ml cream

40 g butter

nutmeg

parsley

thyme

chives

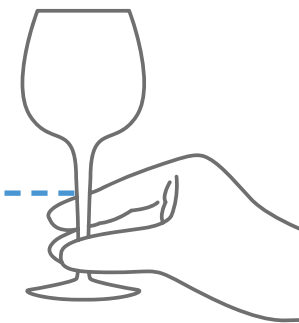
marjoram

salt and pepper

Peel potatoes and thinly slice. Season with salt, pepper and a teaspoon of nutmeg. Arrange potatoes in a well-buttered baking dish and sprinkle with half the grated Provolone Valpadana DOP. Beat the eggs, mix with cream, the rest of the cheese and some tablespoons of chopped herbs. Pour the mixture over the potatoes and bake in a 200°C oven for about an hour.



SMOKED QUICHE



Ingredients

350 g short pastry dough
 150 g artichoke hearts
 2 tablespoons extra-virgin olive oil
 1 clove garlic, 6 shallots, 1 leek
 100 g smoked salmon
 150 g Provolone Valpadana DOP
 in small cubes
 100 g Provolone Valpadana DOP, grated
 2 egg yolks and 2 egg whites
 200 ml fresh cream
 100 ml milk
 3 tablespoons chopped herbs (parsley, mint,
 chives)
 pinch of nutmeg, salt and black pepper

Cover a pan with short pastry dough.

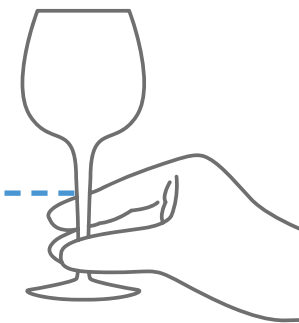
Chop artichokes and brown in pan with olive oil and garlic. When cool, mix with shallots, sliced leeks, chopped smoked salmon and cubed Provolone.

Spread mixture on pastry. Whisk together egg yolks, cream and milk, adding nutmeg, herbs, pepper, salt. Fold in egg whites whipped into peaks.

Pour egg mixture into pan. Bake in pre-heated 200°C oven for about 30 minutes.



SPINACH TORTE



Ingredients

250 g baby spinach

10 g butter

6 shallots

1 teaspoon nutmeg

200 g ricotta

300 g Provolone Valpadana DOP

1 tablespoon chopped parsley

1 tablespoon chopped mint

30 g pitted olives

3 eggs

8 sheets phyllo pastry

salt, pepper

extra-virgin olive oil

Cook spinach in a pan. When cooked, drain well.

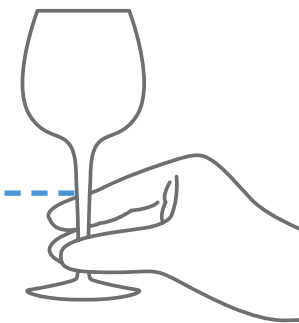
In another pan, brown chopped shallots. When done, add salt, pepper and nutmeg. Combine shallots, spinach, ricotta, grated Provolone Valpadana DOP, parsley, mint, pitted olives cut into quarters, and the beaten eggs. Mix well. Brush the phyllo pastry sheets with olive oil and arrange them on the bottom of a round oven-proof dish.

The pastry should extend over the upper edge of the baking dish. Turn the spinach and cheese mixture into the dish and cover with any remaining pastry.

Bake for about 40 minutes in a pre-heated 180°C oven.



STUFFED ARTICHOKES



Ingredients

8 *artichoke hearts*
 100 g *fresh ricotta*
 150 g *bread soaked in milk*
 200 g *Provolone Valpadana DOP*
 1 *egg*
 40 g *walnuts*
 1 *celery heart*
 1 *sprig marjoram*
 3 *tablespoons extra-virgin olive oil*
 salt

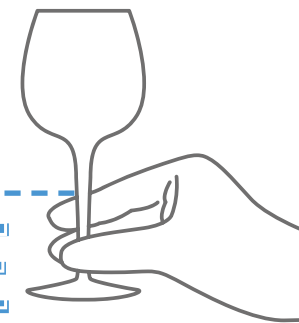
For the fondue:

100 g *fresh cream*
 80 g *Parmigiano Reggiano*

Cook the artichoke hearts in boiling salted water for about 10 minutes. Drain. Chop coarsely celery, walnuts and marjoram leaves. Blend in a bowl with ricotta, crumbled bread, grated Provolone Valpadana DOP and beaten egg. Adjust salt, mix, and stuff generously into artichokes. Arrange artichokes in a baking pan, drizzle with olive oil and bake in pre-heated 200°C oven for about 20 minutes. Serve the artichokes on a Parmigiano Reggiano fondue made by mixing, away from heat, grated cheese and cream brought almost to a boil.



THREE CABBAGE TERRINE



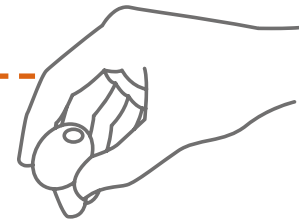
Ingredients

1 cauliflower
8 cabbage leaves
8 red cabbage leaves
2 shallots
4 eggs
200 g Provolone Valpadana DOP
40 cl fresh cream
extra-virgin olive oil
salt
black pepper

Rinse the cauliflower, divide into florets and boil. Blanch the cabbage leaves in boiling water and cool in ice water. Repeat for red cabbage leaves. Chop the shallots and sauté with olive oil, salt and pepper. Purée the cauliflower with eggs, cream and Provolone Valpadana DOP. Season with salt and pepper. Line a casserole with a large sheet of transparent plastic film. Line with cabbage leaves. Pour in half the cauliflower and Provolone Valpadana DOP mixture. Add the shallots and cover with the rest of the cauliflower mixture. Fold the edges of the plastic film over the casserole and cook in a bain-marie for 45 minutes. The terrine is cooked when the blade of a knife comes out clean.



BÖREK



Ingredients

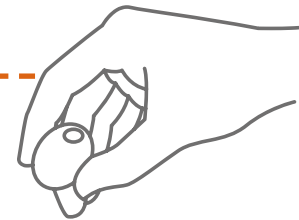
2 sheets of phyllo pastry dough
150 g Provolone Valpadana DOP
40 g onions
1 garlic clove
1 tablespoon chopped herbs
10 black olives
6 cherry tomatoes
salt and black pepper
1 egg white

peanut oil for frying

Using a knife, chop the Provolone Valpadana DOP, olives, tomatoes, garlic and onions. Blend with herbs and a pinch of pepper. Spread two layers of phyllo dough one on top of the other. Divide into squares. Brush the edges of each square with egg white. Place a spoonful of filling in the center. Fold into triangles. Seal edges well. Fry the börek in abundant hot oil. When they are golden brown, drain on paper towel. Serve while hot.



CHEESE MUFFINS



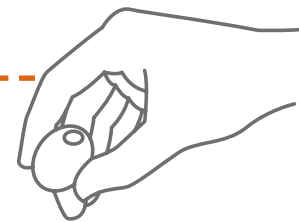
Ingredients

200 g 00 flour (cake)
1 package baking powder
(4 tablespoons or 16 grams)
1/2 teaspoon salt
50 g butter
50 g spring onion
100 g Provolone Valpadana DOP
1 egg
100 ml milk
4 tablespoons white wine

Mix flour with salt and baking powder.
Add butter at room temperature, blending well.
Stir in finely chopped spring onion and grated Provolone. Beat the egg with milk and wine.
Stir liquid into flour mixture until just blended.
Spoon batter into well-buttered muffin pan or forms.
Bake in pre-heated oven at 200°C for about 20 minutes.



CROSTINI WITH ANCHOVIES



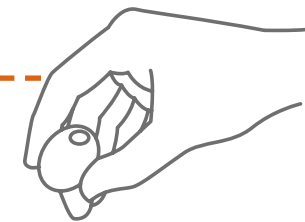
Ingredients

50 g ricotta
150 g Provolone Valpadana DOP
1 egg
1 egg yolk
2 tablespoons white wine
3 anchovy fillets (plus others for garnish)
1 bunch parsley
salt
black pepper
sliced white bread

Chop anchovy fillets and parsley. Mix with ricotta, egg, grated Provolone Valpadana DOP and white wine until well blended. Taste for salt and pepper. Slice bread into small squares, spread with mixture and bake in hot oven for 5 minutes. Cut remaining anchovies in half, roll, and place on each crostino. Serve hot.



DEEP FRIED BITES



Ingredients

400 g *Provolone Valpadana DOP*

100 g *breadcrumbs*

50 g *flour*

2 *eggs*

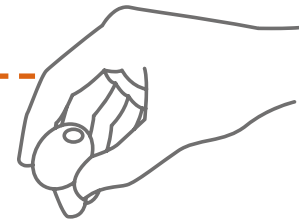
basil, thyme, oregano, parsley

peanut oil for frying

Chop herbs together. Dice Provolone Valpadana DOP into cubes 3 cm per side. Dip cubes into flour, one by one, covering well. Press cubes firmly into chopped herbs, then into beaten eggs and finally into breadcrumbs. Be sure to bread evenly on all sides. When oil is hot, fry cheese cubes a few at a time. When golden, drain on paper towel. Serve hot while cheese is still melted inside.



FRIED CALZONI



Ingredients

300 g pizza dough

100 g ricotta

150 g grated Provolone Valpadana

DOP

100 g onions

100 g speck (a type of smoked prosciutto)

1 tablespoon chopped parsley

salt

black pepper

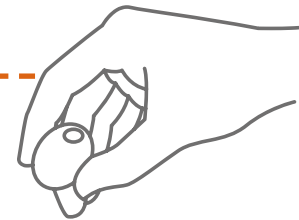
1 beaten egg yolk

peanut oil for frying

Chop onion and sauté with diced speck in 2 tablespoons olive oil. Cool. Add parsley, ricotta and grated Provolone Valpadana DOP, mixing well. Cut disks from proofed, rolled-out pizza dough. Place a tablespoon of cheese mixture in center of disks, brush edges with egg yolk and close, sealing well. Leave calzoni to rise for 15 minutes more, covered with a clean cloth. Fry in abundant hot peanut oil. Remove from oil when golden-brown, drain on paper towel, and serve immediately.



HONEY MINI TOASTS



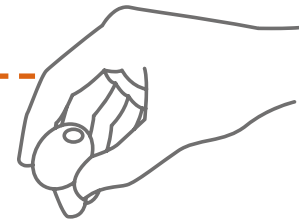
Ingredients

8 slices packaged multi-grain bread
8 slices Provolone Valpadana DOP
2 tablespoons rosemary honey
1 tablespoon white mustard seeds
1 sprig rosemary

Cut each slice of bread into four triangles. Cover each piece with Provolone Valpadana DOP and place under grill of pre-heated oven for a few minutes. Remove from oven and on each triangle place a few drops of honey, 4 or 5 mustard seeds and a few rosemary leaves. Decorate the plate with honey and a sprinkling of mustard seeds. Serve immediately.



MELTED CHEESE SANDWICHES WITH BI-COLOR VEGGIE JUICE



Ingredients

For the sandwich:

200 g Provolone Valpadana DOP
4 slices white bread
2 beaten eggs
extra-virgin olive oil

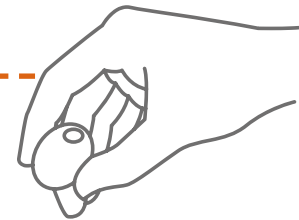
For the juice:

3 carrots
50 g spinach
1 clove garlic
lime
ground black pepper

Cut white bread into triangles and slice the Provolone Valpadana DOP into pieces the same size and shape. Make little sandwiches with the bread and cheese, then dip each into beaten egg. Fry in hot oil. When golden, drain sandwiches on paper towel. Keep warm and decorate with extra slices of cheese. Meanwhile, prepare the drink. Purée carrots in juicer, then add juice of half a lime. Purée spinach with garlic and add a pinch of black pepper. Pour vegetables juices into a tall glass, first the spinach juice and then the carrot, without mixing. Serve along with the sandwich.



SAVORY COOKIES



Ingredients

50 g Provolone Valpadana DOP

2 egg yolks

2 egg whites

30 g flour

15 g butter

1/2 tablespoons salt

grated nutmeg

Beat whites until stiff. Beat yolks with a whisk.

Add to yolks grated Provolone Valpadana DOP, flour, nutmeg, salt and melted butter. Mix well. Fold in the egg whites. Transfer the mixture to a baking sheet lined with parchment paper and distribute with a spatula to a thickness of 1 centimeter.

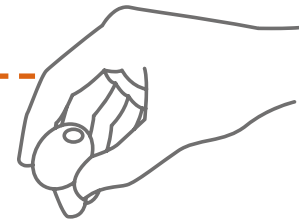
Bake in preheated 200°C oven for ten minutes.

Remove from oven and cut immediately into squares.

Cool on a wire rack.



TASTY GRISSINI



Ingredients

300 g packaged pastry dough

2 beaten egg yolks

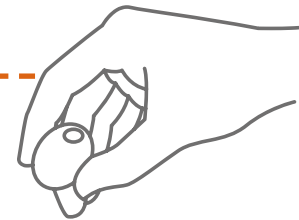
100 g Provolone Valpadana DOP

sesame seeds

Roll out the dough. Sprinkle half the surface with grated Provolone Valpadana DOP and cover with the other half. Roll out the dough several times, folding it on itself. Form a rectangle about 20 cm high and, using a pastry wheel, cut into strips one cm wide. Roll the pastry strips into spirals, brush with egg yolk and sprinkle with sesame seeds. Bake in pre-heated oven at 220°C for 10 minutes.



TRUFFLE AND CHEESE CASSEROLE



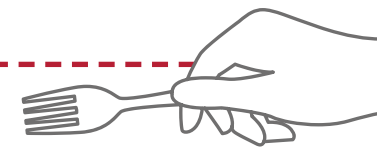
Ingredients

250 g Provolone Valpadana DOP
4 tablespoons grated Parmigiano Reggiano
4 tablespoons fresh cream
4 slices white bread
30 g butter
40 g black truffle
salt and pepper

Remove crusts from bread, flavor with a dusting of black pepper and toast in oven. Slice Provolone Valpadana DOP thinly. Butter 4 individual casseroles and fill with layers of toasted bread, slices of Provolone Valpadana DOP, truffle shavings, cream, Parmigiano Reggiano, pats of butter and a pinch of salt. Bake in pre-heated 180°C oven for about 15 minutes. Serve casseroles warm, topping with more truffle shavings.



CHICKPEA AND SAUSAGE SOUP



Ingredients

150 g pre-soaked chickpeas

150 g fresh sausage

*30 g sharp Provolone Valpadana DOP,
grated*

1/2 cup white wine

1 sprig rosemary

1 clove garlic

extra-virgin olive oil

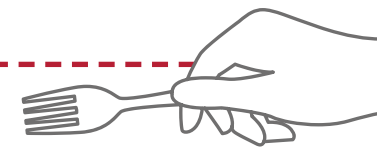
salt

Simmer the chickpeas in water with a garlic clove and a drizzle of olive oil. When tender, purée half with some of the cooking water and add the remaining chickpeas. Taste for salt.

Remove the skin from the sausage and crumble the meat. Brown with a tablespoon of olive oil and the rosemary. Add white wine, reduce and remove pan from heat. Add sausage to the chickpea soup in each plate and serve with a generous sprinkle of sharp Provolone Valpadana DOP and a drizzle of olive oil.



FUSILLI WITH MINT AND PINE NUTS



Ingredients

380 g fusilli pasta

50 g ricotta

2 tablespoons pine nuts

80 g Provolone Valpadana DOP

4 tablespoons extra-virgin olive oil

1 bunch fresh mint

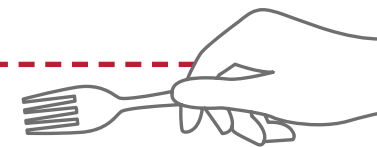
salt

black pepper

Bring to boil a large pot of salted boiling water and cook the pasta. Gently heat pine nuts in a pan until golden and set aside. Blend in a food processor mint, ricotta, grated Provolone Valpadana DOP, pepper and olive oil until mixture is creamy, adding a few tablespoons of hot water from cooking pasta as necessary. Top pasta with sauce, mixing well. Add pine nuts and garnish with a few mint leaves.



MEZZE MANICHE WITH PANCETTA



Ingredients

350 g short pasta, such mezze maniche

70 g Provolone Valpadana DOP, grated

1 onion

100 g pancetta

5 tablespoons extra-virgin olive oil

salt

ground black pepper

ground hot red pepper

Bring salted water to boil in a large pot and cook the pasta. In the meantime, prepare the sauce, sautéing the julienned onion in the olive oil.

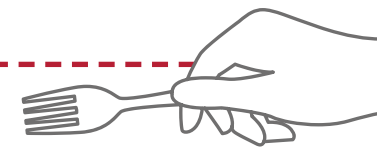
In another pan, sauté pancetta cut into cubes.

Combine onion and pancetta, season with salt, black pepper and a pinch of red pepper.

As soon as the pasta is al dente, drain, add to onion and pancetta pan and blend well. Remove from heat and add Provolone Valpadana DOP.



RAVIOLI WITH SPRING GREENS



Ingredients

For the pasta:

200 g flour 00

2 eggs

For the filling:

200 g mixed spring greens
(baby spinach, chard)

150 g ricotta

80 g Provolone Valpadana DOP, grated

50 g Provolone Valpadana DOP

julienned very finely

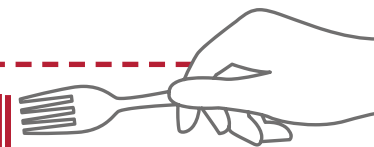
100 g peeled fresh fava beans

70 g butter

Work eggs and flour together energetically until dough is smooth and compact. Leave to rest in refrigerator for half an hour. Chop the spring greens and mix with ricotta, grated Provolone Valpadana DOP and a few pinches of salt. Roll out the dough and cut into rectangles (about 4 x 8 cm). Place a teaspoon of ricotta filling on each. Close, pinching the edges firmly. Cool in salted boiling water together with the chopped fava beans. Drain ravioli and fava beans. Turn into a pan with melted butter and stir well until ravioli are coated. Serve topped with the julienned Provolone Valpadana DOP.



RISOTTO WITH PORCINI MUSHROOMS AND HAZELNUTS



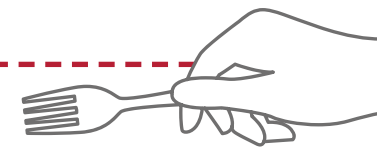
Ingredients

300 g *carnaroli* rice
400 g *fresh porcini mushrooms*
200 g *Provolone Valpadana DOP*
1.5 l *chicken broth*
30 g *toasted hazelnuts*
50 g *butter*
1 *shallot*
1 *bunch thyme*
salt

In a large pot, sweat the shallot in butter, then add rice and stir for a few minutes to toast. Gradually add boiling broth and, after 15 minutes, add mushrooms cut into cubes. Salt to taste and cook rice until soft. Remove from heat and stir in minced Provolone Valpadana DOP, keeping a little aside for topping. Serve, decorating the dish with chopped hazelnuts, the remaining Provolone Valpadana DOP and a sprig of thyme.



ROMAN BROCCOLI AND PASTA SOUP



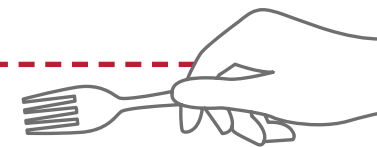
Ingredients

200 g short egg pasta (maltagliati)
1 kg Roman broccoli
1 clove garlic
extra-virgin olive oil
200 g sharp Provolone Valpadana DOP
3 oil-preserved anchovies
salt

Clean the broccoli, separating the florets from the harder central stem. Keep aside the most tender florets. Dissolve the anchovies in a warm pan with olive oil and garlic. Add the broccoli, cover with a few cups of water and cook for 15 minutes. Purée with an immersion blender and taste for salt. Blanch the florets previously set aside for one minute in boiling water. Cool in ice water so they remain crisp. Cook the pasta in the simmering broccoli soup. Transfer to dishes, adding the florets, an abundant dusting of grated Provolone. and finish with a drizzle of olive oil.



SPAGHETTI WITH CAPERS AND ZUCCHINI



Ingredients

*400 g long, thick pasta
(spaghetti or similar)*

6 zucchini

2 garlic cloves

4 tablespoons extra-virgin olive oil

15 g chopped parsley

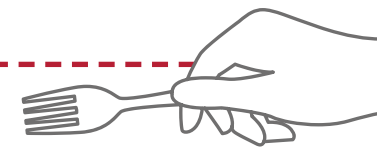
2 tablespoons rinsed capers

80 g Provolone Valpadana DOP

Bring salted water to boil in a large pot and cook pasta. Julienne zucchini lengthwise. Sweat garlic in olive oil and add zucchini, cooking until tender. Drain pasta and stir into pan with zucchini. Remove from heat and add capers, parsley and grated Provolone Valpadana DOP.



SPAGHETTONI WITH BROCCOLI AND ANCHOVIES



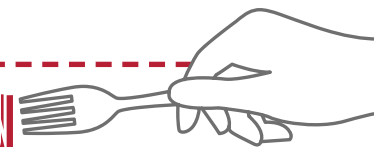
Ingredients

*400 g long, thick pasta
(such as spaghetti)*
50 g Provolone Valpadana DOP
600 g Roman broccoli
4 oil-preserved anchovies
1 clove garlic, unpeeled
hot red pepper (powder)
extra-virgin olive oil

Clean the Roman broccoli, discarding hard central stem. Use the florets and leaves. Sweat unpeeled garlic with olive oil and red pepper. Add broccoli leaves, larger florets, and a few tablespoons of water. Cook until tender. Purée with immersion blender and set aside. Repeat the first procedure, cooking smaller florets in olive oil. Add anchovies and, at the end, the puréed broccoli. Cook the pasta in salted boiling water, drain when al dente and stir into pan containing sauce. Remove from heat and stir in grated Provolone Valpadana DOP.



SQUASH CREAM GRATIN



Ingredients

2.5 kg squash

3 leeks

4 dl vegetable broth

2 dl fresh cream

300 g Provolone Valpadana DOP

8 slices bread

salt

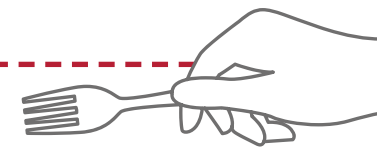
black pepper

extra-virgin olive oil

Cut the squash into large chunks, place on baking sheet, season with salt and pepper. Bake in 180°C oven for about 20 minutes. Meanwhile, cut leek into thin slices and sauté in olive oil in a deep pan. When the squash is soft, add to leeks. Add vegetable broth and purée the mixture with an immersion blender. Simmer for 15 minutes. Remove from heat and add cream. Meanwhile, cut Provolone Valpadana DOP into thin slices. Toast the sliced bread. In a deep oven-proof bowl, arrange layers of toasted bread, Provolone Valpadana DOP and squash puree. Finish with bread covered with slices of cheese. Heat under grill for a few minutes and serve.



TYROLEAN CHEESE DUMPLINGS



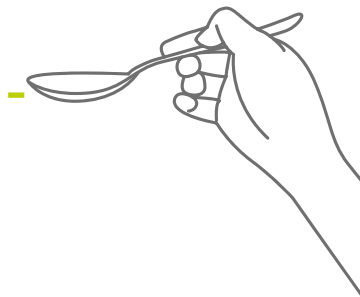
Ingredients

250 g stale white bread
 200 ml milk
 60 g onions
 10 g butter
 15 g flour
 250 g Provolone Valpadana DOP
 50 g grated Provolone Valpadana DOP
 2 eggs and 1 yolk
 1 tablespoon chopped parsley
 1 tablespoon chopped chives
 1 tablespoon olive oil
 80 g butter
 salt

Soak bread in milk. Meanwhile, sweat onions in small amount of olive oil until translucent. Combine bread and onions in a bowl together with finely chopped Provolone Valpadana DOP, flour, eggs and herbs. Add salt, blend dough and form balls, 4 centimeters in diameter. Simmer the dumplings in salted boiling water for about 10 minutes. Drain gently and serve with melted butter and a dusting of Provolone Valpadana DOP.



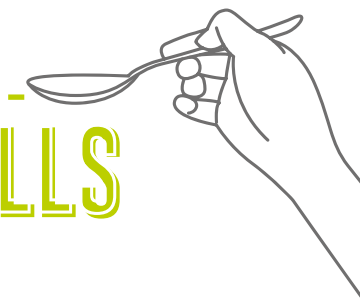
BEEF STRIPS ON CHEESE SAUCE



Ingredients

200 ml fresh cream
200 g Provolone Valpadana DOP
800 g beef strips
extra-virgin olive oil
fresh basil
salt

Bring cream just to a boil. Remove from heat and add chopped Provolone Valpadana DOP, melting it with the help of a whisk. Sauté strips of beef in hot oil, taste for salt, add basil leaves and serve on the Provolone Valpadana DOP sauce.



CABBAGE AND VEAL ROLLS

Ingredients

4 slices veal loin

4 cabbage leaves

4 slices speck (smoked prosciutto)

100 g Provolone Valpadana DOP

extra-virgin olive oil

1/2 cup white wine

salt

black pepper

chives

Blanch the cabbage for a few seconds and cool in cold water. On each cabbage leaf place a slice of lightly salted veal, a slice of speck and strips of Provolone Valpadana DOP. Roll up the leaves, forming 4 rolls. Tie with chives or with kitchen string. Bake in a pre-heated 200°C oven for 25 minutes, basting from time to time with white wine.

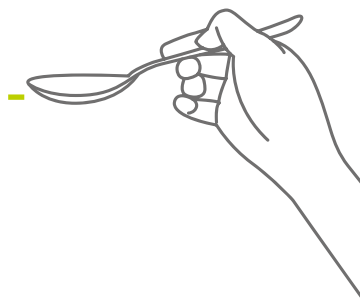


CHICKEN SANDWICH

Ingredients

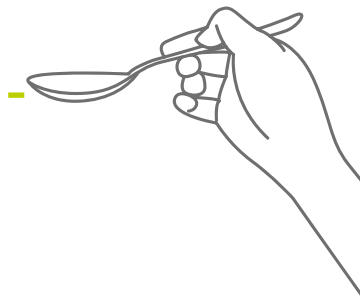
8 thin slices chicken breast
200 g Provolone Valpadana DOP
100 g sliced cooked ham
2 eggs
100 g breadcrumbs
1 tablespoon sesame seeds
salt
peanut oil

Place slices of chicken breast on a board and salt lightly. On four slices, lay some ham and some Provolone Valpadana DOP. Cover with the other four slices of chicken breast to form a sandwich. Place in refrigerator for an hour. Dip each sandwich into beaten egg and then press firmly into breadcrumbs mixed with sesame seeds so that breading adheres well. Fry in abundant hot peanut oil and serve immediately.





LAMB CHEESEBURGER



Ingredients

800 g chopped lamb

1 shallot

1 thyme sprig

salt

black pepper

extra-virgin olive oil

4 sesame rolls

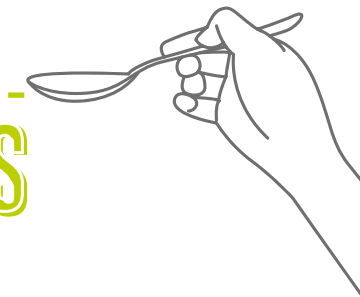
8 slices Provolone Valpadana DOP

4 lettuce leaves

Season the chopped lamb with minced shallot, thyme leaves, salt and black pepper. Shape into 4 flat hamburgers, about 200 grams each. In a non-stick pan, with a drizzle of olive oil, brown the hamburgers well on both sides, leaving them pink in the center. When cooked, place a slice of Provolone Valpadana DOP on each and allow to slightly melt. In the meantime, heat the sesame rolls in the oven. Plate the hamburgers, placing the meat inside the heated rolls along with a lettuce leaf.



MEATLOAF WITH HERBS



Ingredients

1 kg chopped beef

300 g chopped pork

300 g stale bread

milk

2 eggs

100 g Provolone Valpadana DOP

*minced fresh herbs (thyme, sage,
rosemary, marjoram, oregano)*

salt

Blend the meats with bread that has been soaked in milk. Add beaten eggs and salt.

Spread the mixture on a sheet of parchment paper and sprinkle with minced herbs. Place small cubes of Provolone Valpadana DOP down the center.

Roll the meat with the help of the paper, pressing firmly and sealing the meatloaf. Bake in pre-heated 180°C oven for 40 minutes.



ONION FRITTATA

Ingredients

6 eggs

2 large red onions

300 g Provolone Valpadana DOP

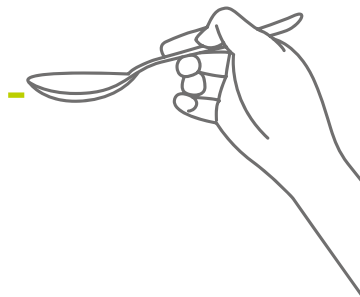
100 g cream

black pepper

extra-virgin olive oil

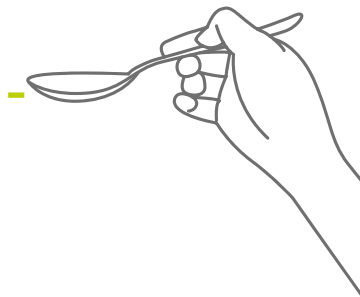
salt

Beat the eggs and season them with salt, pepper and Provolone Valpadana DOP cut into small cubes. Sweat the julienned onions in a non-stick frying pan in a few tablespoons of olive oil, adding if necessary, a little water. When the onions are soft, turn up the heat, add the eggs and cover. Let cook for a few minutes. As soon as the bottom is done, turn the frittata with the help of a cover and finish cooking the other side. Serve immediately with a few cubes of Provolone Valpadana DOP to decorate the plate.





POLENTA TOWER WITH SAUSAGES



Ingredients

300 g cornmeal for polenta

50 g fresh sausage

1 red onion

150 ml vegetable broth

400 g Provolone Valpadana DOP

extra-virgin olive oil

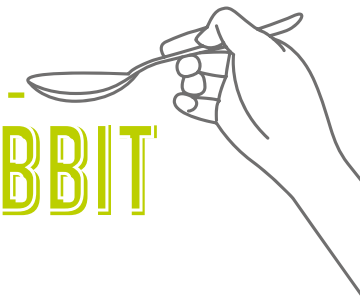
butter

salt

Bring one liter of lightly salted water to a boil and pour in the cornmeal. Cook for about 45 minutes over low heat, stirring with a wooden spoon. When polenta is cooked, turn it out onto a large wooden board, level with a spatula and let cool. Slice the sausages and brown in a pan. Add julienned onion and vegetable broth. Simmer. Cut the polenta into circles using a pastry cutter. Arrange the circles in an oiled baking pan. Bake in oven for a few minutes until golden. Build a tower, alternating layers of polenta with sausage and slices of Provolone Valpadana DOP. Finish with polenta, dot with butter and bake in 180°C oven for 15 minutes.



SALAD GREENS AND RABBIT



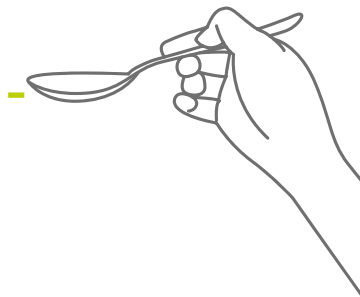
Ingredients

400 g mixed salad greens
 4 rabbit thighs
 thyme
 chives
 pitted black olives
 100 g Provolone Valpadana DOP
 extra-virgin olive oil
 salt
 1/2 cup white wine

Brown the rabbit thighs in a pan with 2 tablespoons of olive oil. When the meat is well-browned, salt and add white wine. Allow to reduce. Cover and simmer on medium heat for 40 minutes. When tender, cool the rabbit, remove from bone and cut into bite-sized pieces. Slice the Provolone Valpadana DOP into cubes and add to greens along with rabbit, olives, thyme leaves and chives. Dress with a pinch of salt and the juices from the meat.



VEAL TARTARE EXTRA



Ingredients

800 g veal fillet

1/2 spring onion

2 egg yolks

200 g Provolone Valpadana DOP

fleur de sel

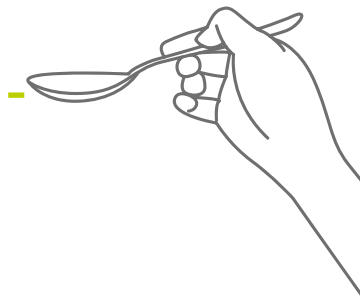
black pepper

extra-virgin olive oil

Chop the veal by hand, dicing it into very small pieces. Reserve in refrigerator. Dice Provolone Valpadana DOP into cubes about 4 mm per side. Beat the yolks with a whisk, adding oil and a little salt, until dense. When ready to serve, season the meat with olive oil, chopped spring onion, salt and pepper. Add Provolone Valpadana DOP, mix and plate, shaping with the help of a stainless steel ring mould. Garnish with egg sauce, spring onion rounds and a grinding of black pepper.



ZUCCHINI MINI CAKES



Ingredients

1 kg zucchini

4 eggs

100 ml fresh cream

50 g flour (00 or cake)

220 g Provolone Valpadana DOP

salt

black pepper

Grate the zucchini, season with a little salt and leave to drain in a colander. Combine them with the cream, grated Provolone Valpadana DOP, sifted flour, salt and pepper. Pour the batter into buttered moulds and bake in a pre-heated 190°C oven for 35 minutes.

*From
starters to main dishes,
from finger food to first courses,
new delicious ideas for playing
in the kitchen with the inimitable flavor
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Forty recipes for food fans, designed
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sweet or sharp flavors.*

