



Christmas Recipes

Fratelli Pagani S.p.A., Via Ennio, 20
Milano 20137, Italia
Tel. +39 02 5456785
marketing@fratellipagani.it

Veal coulant with creamy heart gelatin with roast bottom

INGREDIENTS

For the meat preparation:

1 kg of minced beef mixed with:
70 gr NOVIT TRAMEZZINI NA 66711
Mitfer FRH-20 (quantity according to ST)
10 gr MARINATA CHEF 72001
Strips of fresh bacon without the rind.

For the gelatin preparation:

BOVINA ORO GELATIN
MIX FONDO COTTURA ARROSTO 46104

For decoration:

PANGROSSO ARANCIO 71030
GUSTOSÌ LA ROSA
Cream cheese

Suggestions

Preheat the oven to 180° for 25 min
to 35 min.

PREPARATION

Gelatin preparation

1. Using a blender, mix 100 gr of MIX FONDO COTTURA ARROSTO 46104 with 1 liter of water at 70°.
2. Pour the mixture into a preheated pan.
3. Dissolve 35 g of GOLD BOVINE GELATINE in the hot broth.
4. Pour the mixture into a mold and let it cool.

Coulant preparation

1. Knead the meat with: NOVIT TRAMEZZINI NA 66711, 100 g of water, the indicated Mitfer FRH-20 and 10 g of MARINATA CHEF 72001.
2. Form meatballs of approximately 120 gr and pass them through PANGROSSO ARANCIO 71030.
3. Introduce the meatball into a mold and make a hole in the middle.
4. Introduce the previously elaborated FONDO COTTURA ARROSTO 46104 gelatin in the hole.
5. Mix the cream cheese with the GUSTOSÌ LA ROSA (20 g of GUSTOSÌ LA ROSA and 250 g of cream cheese) and place it in a disposable pastry bag with a starry pastry nozzle.
6. Place a strip of fresh bacon around the coulant and tie it with thread without tightening excessively.
7. Decorate with the cream cheese flavored with GUSTOSÌ LA ROSA and place it on a bakeable wafer.
8. Decorate to taste with edible flowers, cherry tomatoes, grapes, etc.





Filled loin **"BUON NATALE"**

INGREDIENTS

For the meat preparation:

1,5 kg of loin in one piece
1 kg of mixed minced meat
1 kg of fresh bacon without the rind
35 gr NOVIT SALSICCIA 66102
Mitfer FRH-20 (quantity according to ST)
MARINATA CHEF 72001
GUSTOSÌ LA BOSCAIOLA
20 gr PORCINI MUSHROOMS CUT
2/6MM
20 gr CARROT IN GRANULES
Apricot apricot
Taquitos of fresh foie
Cured ham
Fresh wild asparagus

For decoration:

PINK PEPPER
DEHYDRATED FLOWERS
GUSTOSÌ LA ROSA
CHOPPED PISTACHIOS

PREPARATION

1. Knead the meat with 35gr NOVIT SALSICCIA 66102, 100 gr of water, the indicated Mitfer FRH-20, and 10 gr of MARINATA CHEF 72001.
2. Hydrate the vegetables and add them to the meat, along with the dried apricots and the foie cut in cubes.
3. Make three cuts in the loin: start cutting in the center of the piece and make the two remaining cuts on each side without reaching the bottom of the loin. Apply GUSTOSÌ LA BOSCAIOLA on each cut.
4. In the central cut, add our minced meat preparation. In the lateral cuts, introduce the cured ham, the fresh bacon strips, and the wild asparagus.
5. Pack the whole piece with strips of fresh bacon.
6. Tie the piece applying loops every approximately 3 cm.
7. Apply GUSTOSÌ LA ROSA over the entire piece.
8. Decorate with the CHOPPED PISTACHIOS, PINK PEPPER balls, and DRIED FLOWERS.

Suggestions

Preheat the oven to 160° for approximately 90 minutes.

We recommend adding broth, white wine, etc., on the baking tray.





Christmas tree

INGREDIENTS

For the meat preparation:

1 kg of mixed minced meat
 40 gr NOVIT POLPETTONE 66019
 40 gr NOVIT BURGER SPECK 66033
 Mitfer FRH-20 (quantity according to ST)
 MARINATA CHEF 72001
 2 puff pastry sheets
 Cooked ham
 Edam cheese

For decoration:

PINK PEPPER
 DEHYDRATED FLOWERS
 GUSTOSÌ LA ROSA

Suggestions

Preheat the oven to 180° for approximately 30 minutes (we recommend following the puff pastry manufacturer's instructions)

PREPARATION

1. Divide the meat into two portions of 500 gr. Knead one part with 40 gr NOVIT POLPETTONE 66019. Knead the other part with 40 gr NOVIT BURGER SPECK 66033, 50 gr of water, the indicated Mitfer FRH-20, and 5 gr of MARINATA CHEF 72001.
2. Stretch the minced meat until it is dense and thin. Make a layer of the cooked ham and the Edam cheese. Put another layer of minced meat preparation on top, as if we wanted to make a "meat sandwich."
3. Place two sheets of puff pastry (removing the protective parchment paper) above and below the meat sandwich.
4. Cut the "meat sandwich" horizontally (lengthwise) to obtain three pieces of equal length. These three pieces will come together to form the Christmas Tree, like this:
 - a. The base. Curve the first piece in the shape of a "C."
 - b. The center. Fold the second piece into an "S" shape, attaching it to the base.
 - c. The tip. Fold the third piece into an "S" shape. Join all the pieces together to obtain a single piece with a "snake" shape.
5. Join these three parts with a skewer stick (from bottom to top), making it stick up a little.
6. Put a zucchini star on the upper end.
7. Decorate the whole piece with GUSTOSÌ LA ROSA and PINK PEPPER balls.





*Merry Christmas
and Happy New Year*

