



VALENTINE'S DAY MENU





MILLEFEUILLE OF THREE MEATS

Starter

INGREDIENTS

FOR THE MEAT

- 1 kilo of minced pork
- 1 kilo of minced chicken meat
- 1 kilo of minced beef
- 80 gr PREMIX BURGER FORMAGGIO 66011
- 80 gr PREMIX BURGER PIZZAIOLA 66012
- 80 gr PREMIX POLPETTONE 66002
- MITFER FRH-20
- 10 gr MARINATA CHEF 72001

OTHER INGREDIENTS

- SLICES OF EDAM CHEESE
- SLICES OF MORTADELLA

DECORATION

- WHITE SESAME SEEDS
- POPPY SEEDS
- GUSTOSÌ LA PICCANTE
- CHIVE HERB

COOKING TIPS

Oven 160° from 25 to 35 min.

PREPARATION

1. Mix each of the meats:

_1 kg CHICKEN +80 gr PREMIX POLPETTONE 66002+80 WATER;
_1 kg PORK+80 gr PREMIX BURGER FORMAGGIO 66011;
_1 kg BEEF+80 gr PREMIX BURGER PIZZAIOLA 66012;
Add 100 gr water (except chicken, 80 gr), the indicated MITFER FRH-20 and 10 gr MARINATA CHEF 72001 to all mixes;

2. Using a square mold, cut one piadina into two equal squares. Repeat the same operation with the cheese and the mortadella;

3. Form balls of each prepared meat about 40 grams;

4. Place one of the piadina squares in the square-shaped mold and arrange each meat ball in the mold, separating them with a slice of edam cheese and a previously cut slice of mortadella;

5. Cover with the other square of piadina and press to make it even. Continue pressing until the pie is removed from the mold;

6. Toss our millefeuille in a mixture of WHITE SESAME SEEDS and PAPAVERO SEEDS mixed at 50%;

7. With the help of a brush, paint the top base with GUSTOSÌ LA PICCANTE;

8. Place the cheese in a disposable pastry bag with a star-shaped nozzle and decorate our heart;

9. Decorate with a small heart of mortadella and CHIVE HERB to taste.





HEART OF MEAT

Starter

INGREDIENTS

FOR THE MEAT

- 1 kg of minced pork
- 80 gr PREMIX BURGER FORMAGGIO 66011
- MITFER FRH-20
- 10gr MARINATA CHEF 72001

OTHER INGREDIENTS

- SLICES OF PROVOLONE CHEESE
- SLICES OF SERRANO HAM

DECORATION

- WHITE SESAME SEEDS
- POPPY SEEDS
- GUSTOSÌ LA ROSSA
- CHIVE HERB

PREPARATION

1. Mix the meat with PREMIX BURGER FORMAGGIO 66011, adding 100 g of water, the indicated MITFER FRH-20 and 10 g of MARINATA CHEF 72001;
2. Using a heart-shaped mold, cut a piadina into two equal hearts;
3. Form patties of about 120 g and roll them in a mixture of WHITE SESAME SEEDS and PAPAVERO SEEDS mixed at 50%;
4. Place one of the piadina hearts inside the heart-shaped mold, place the meat ball in the mold and press the meat against the walls of the mold, shaping it and leaving a hole in the center;
5. Place the provolone cheese and serrano ham, both finely chopped (it is recommended to use twice as much cheese as ham), then cover with the other piadina heart and press so that it is even, pressing until the cake is removed from the mold;
6. Using a paintbrush, paint the top base with GUSTOSÌ LA ROSSA;
7. Place cheese in a disposable pastry bag with a star-shaped nozzle and decorate the heart;
8. Decorate to taste with chopped CHIVES.

COOKING SUGGESTIONS

Preheated oven at 180° x 25 min to 35 min





TENDER HEARTS

Second course

INGREDIENTS

FOR THE MEAT

- 1 kilo pork meat MIX (50% venison + 50% pork)
- 45 g NOVIT BURGER MIX 66025
- MITFER FRH-20
- 10 g MARINATA CHEF 72001

PREPARATION

1. Chop the meats;
2. Add 45 g NOVIT BURGER MIX 66025 together with MITFER FRH-20 and make a first mix;
3. Add 100 g water and 10 g MARINATA CHEF 72001;
4. knead until the water is completely absorbed;
5. Form dough balls of desired weight;
6. Form the burgers with a heart-shaped mold.

