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L'ORIGINALE

The Definition of Class

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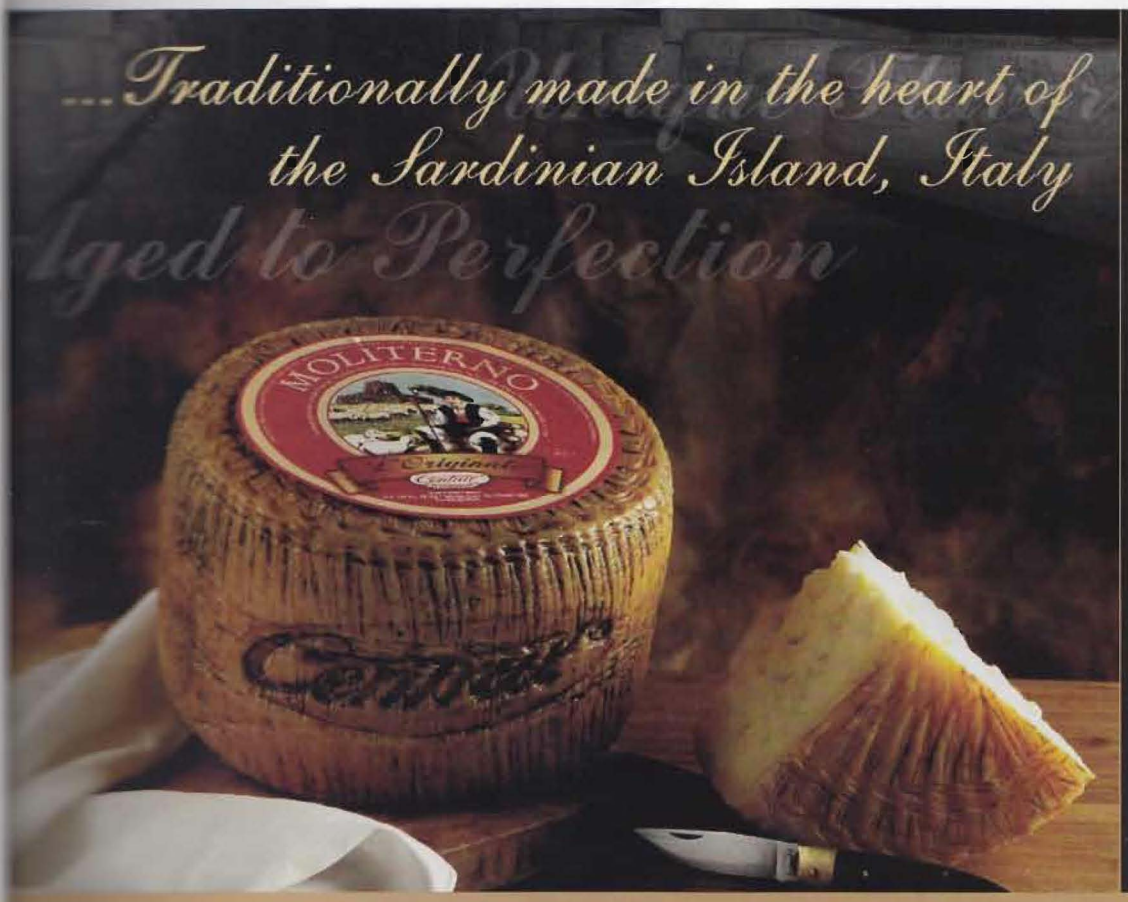

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MOLITERNO DI CENTRAL CAN BE USED AS A DELICIOUS APPETIZER, SLICED IN THIN PIECES ON YOUR FAVORITE CRACKER, OR CUBED AS PART OF AN ANTIPASTO PLATE, OR AS A CREATIVE ALTERNATIVE TO OTHER GRATING CHEESES.

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ACETUM

Dinner in a Blaze®...

Like Chefs, bring white table cloth restaurant presentation in your kitchen. With the special pourer and squeezable bottle, create beautiful and creative presentations to all your dishes.

Applications

Bruschetta and sanwhiches

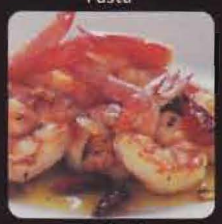
Grilled chicken

Grilled vegetables

Salads

Pasta

Meat


Seafood

Fresh fruit and ice cream

PATENTED

For more information and exclusive recipes, visit our website: www.acetum.it

recipes *january & february 2009*

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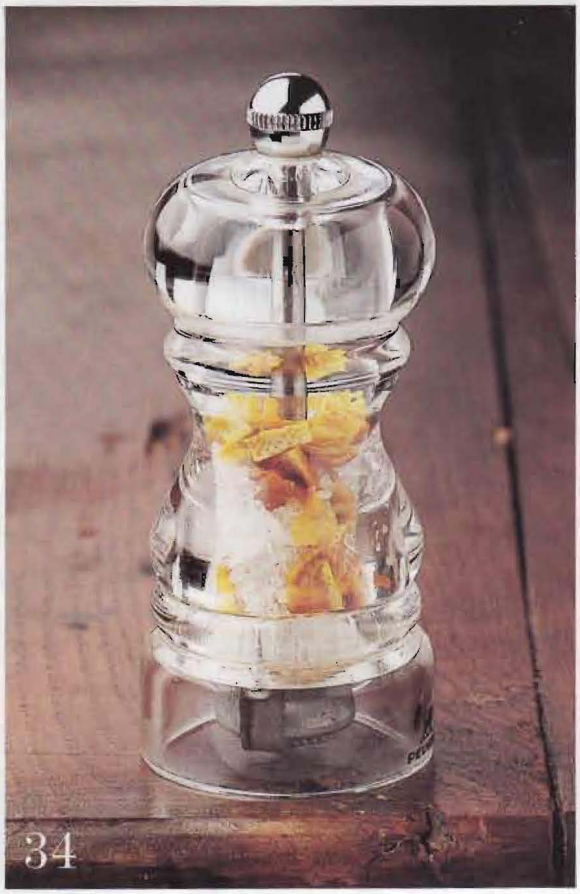

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Amarone della Valpolicella
Corte Brà 2004
Silky tannins and texture. Full bodied, with citrus and ripe-plum aromas.
-Wine Spectator, Oct. 15, 2010

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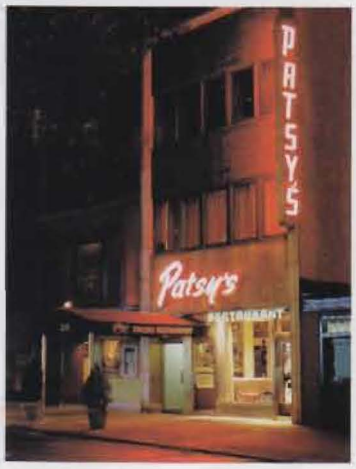

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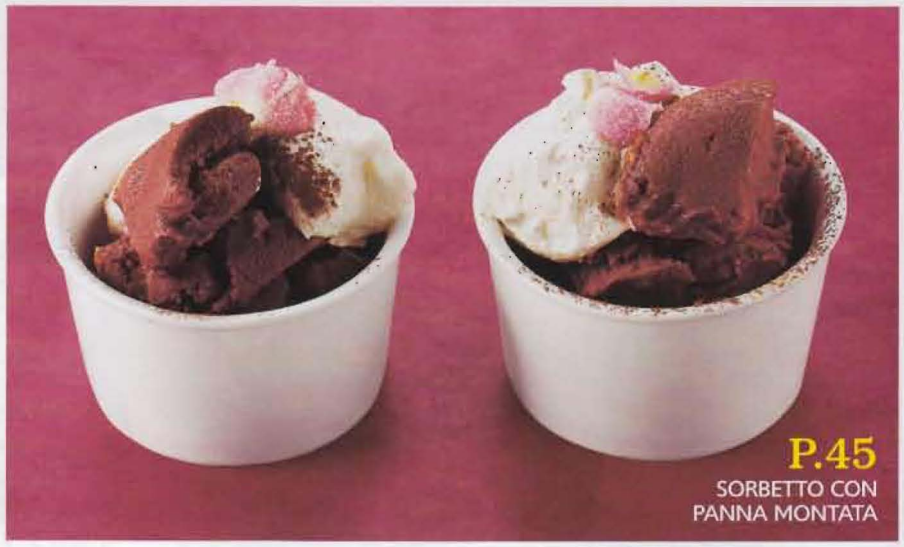

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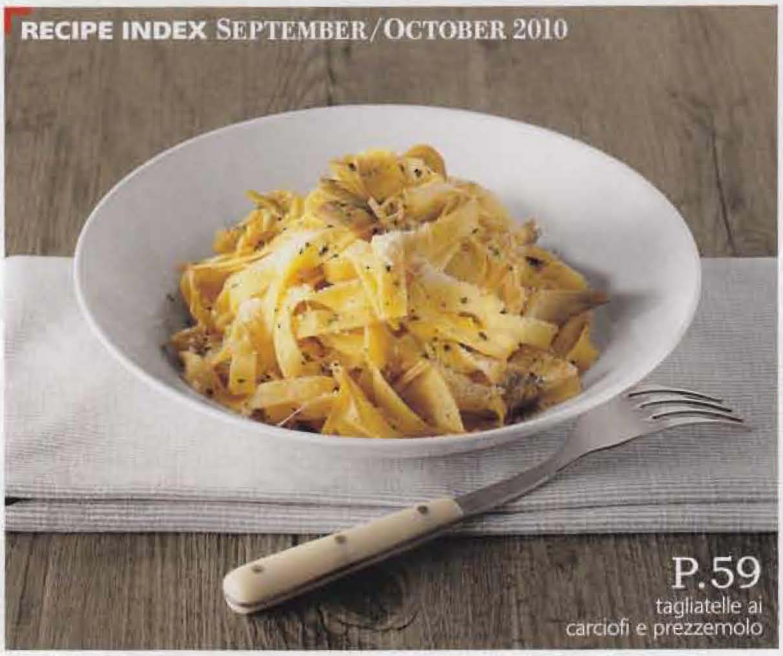

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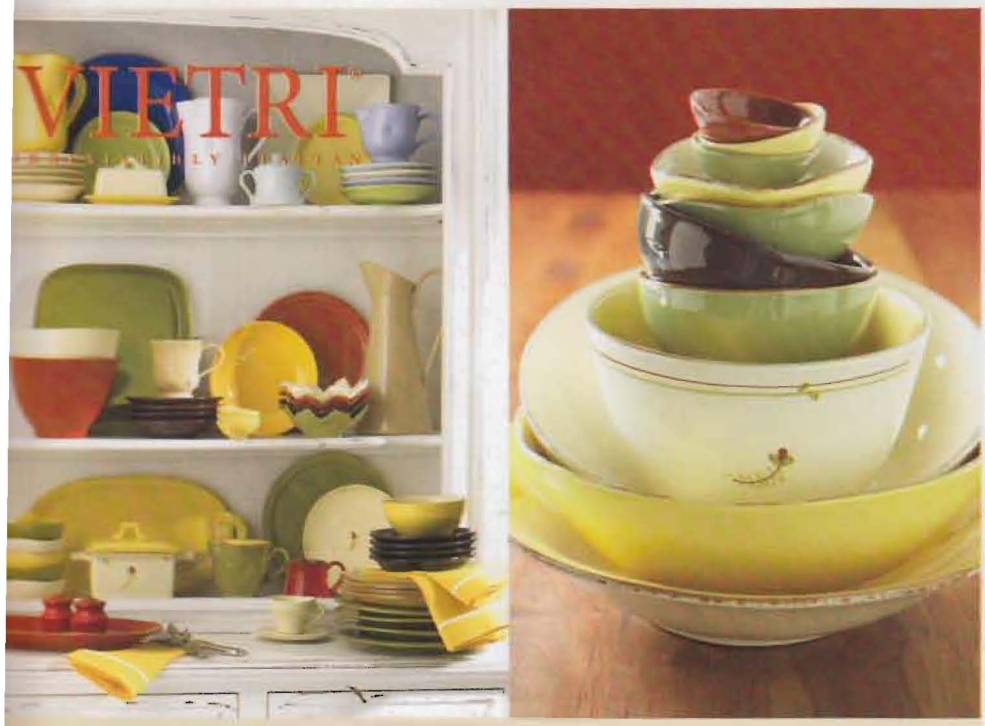

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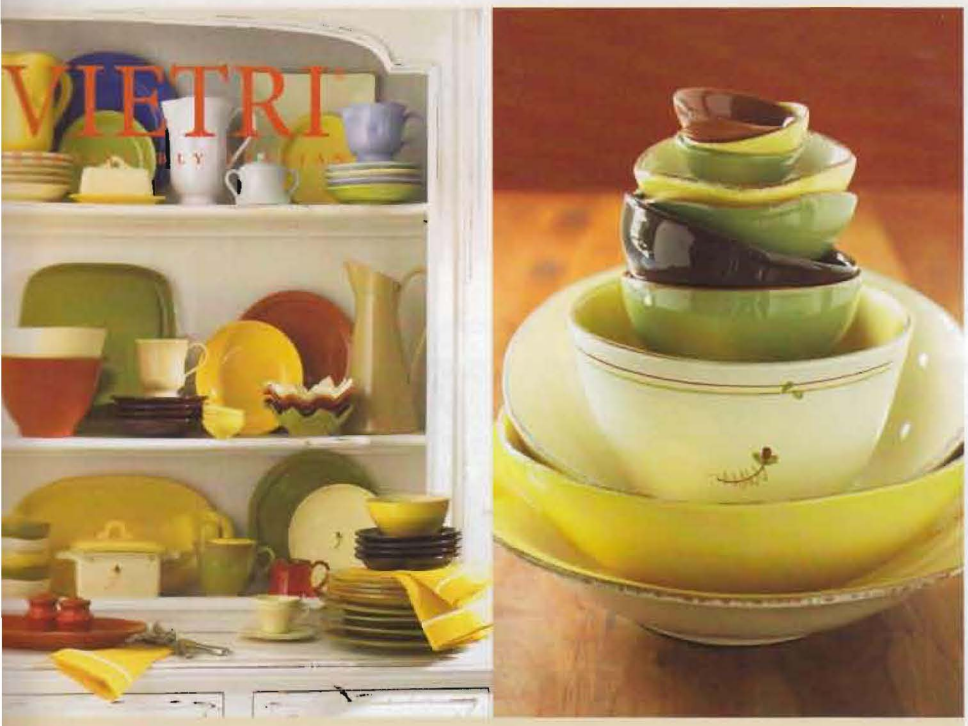

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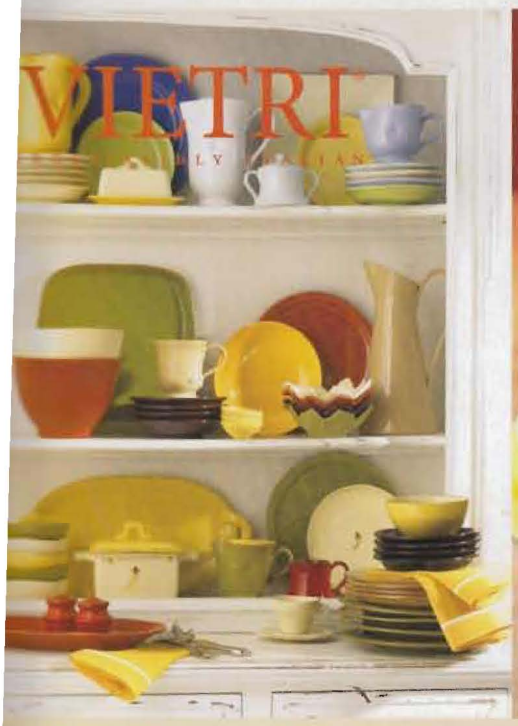

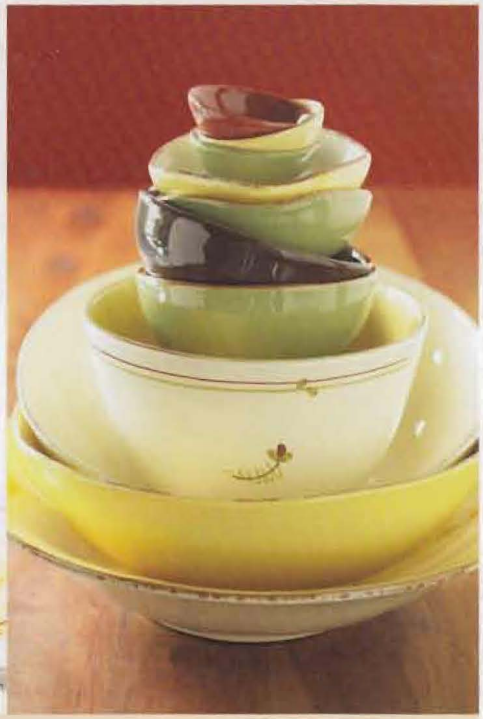

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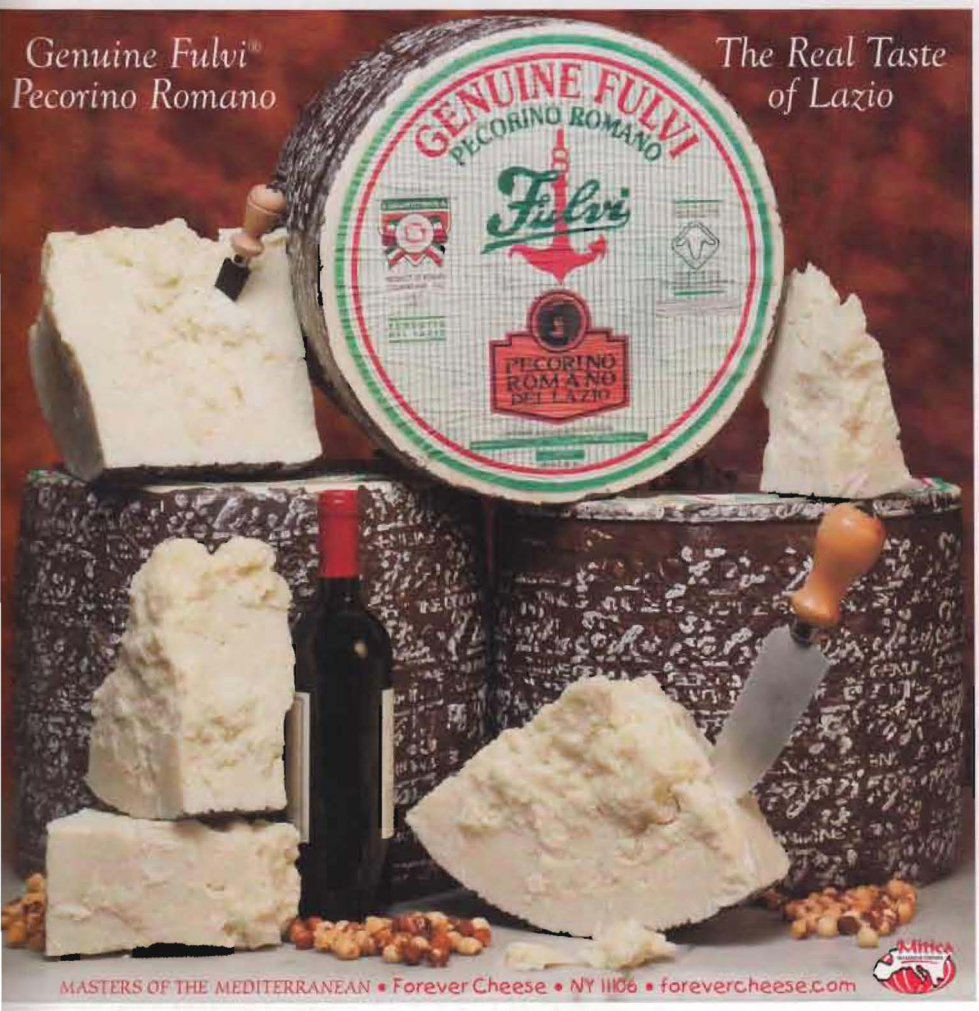

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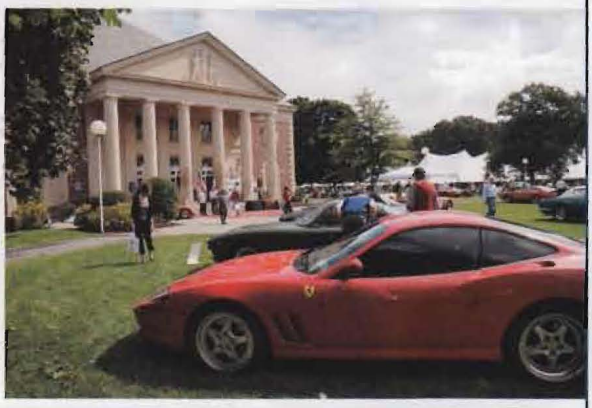

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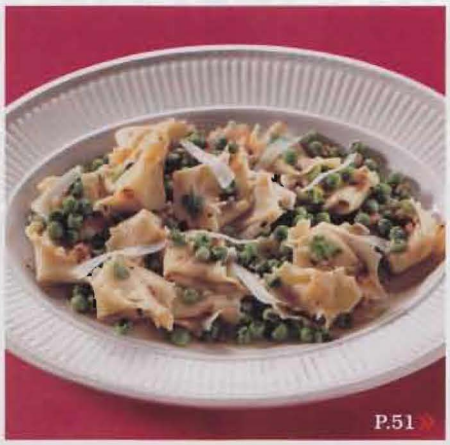

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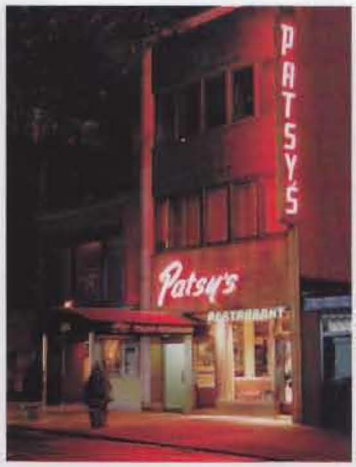

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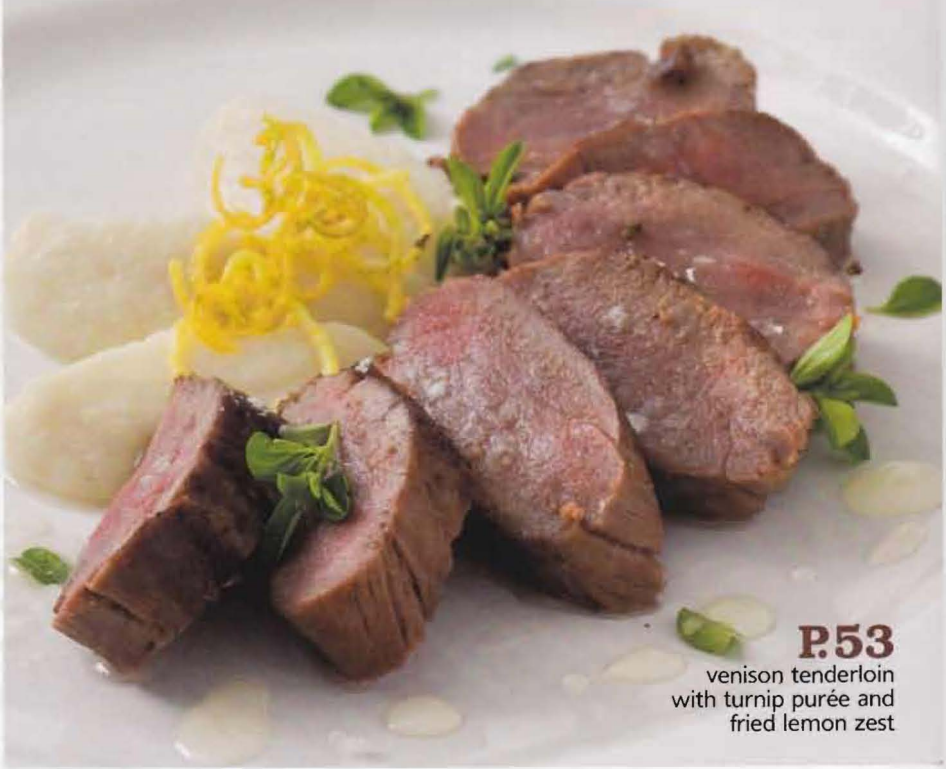

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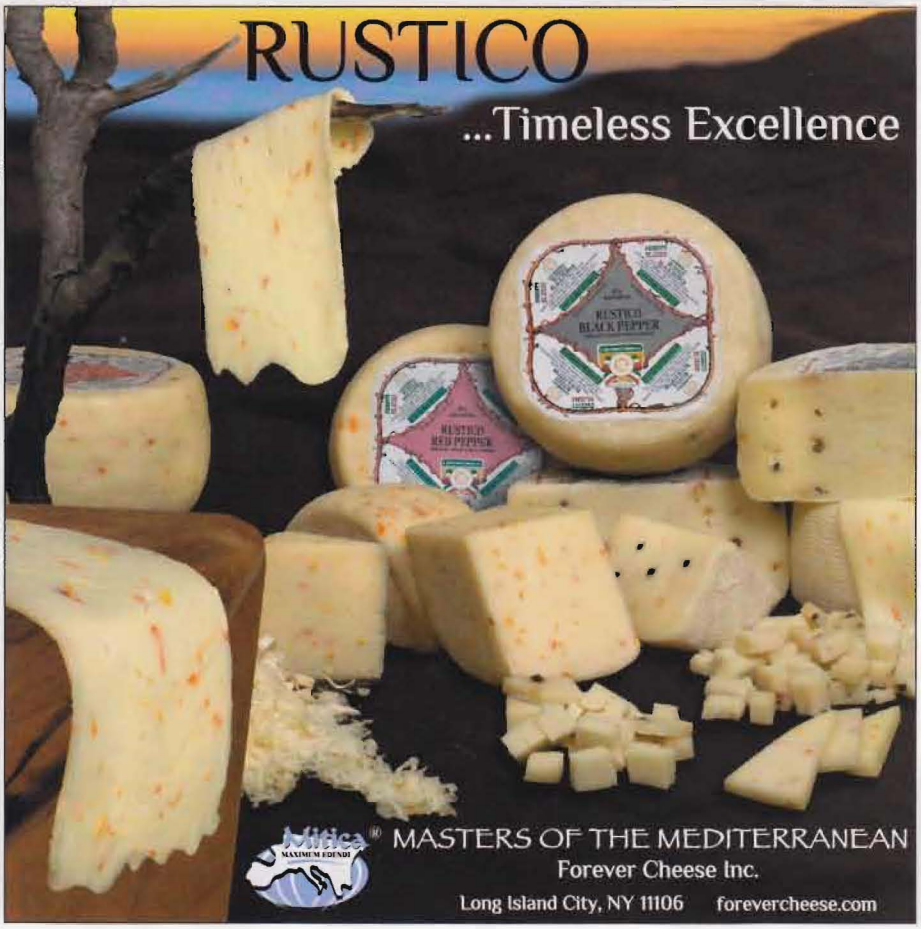
PHOTO: ELLEN SILVERMAN; FOOD STYLIST: CARRIE PURCELL; PROP STYLIST: DEBORAH WILLIAMS



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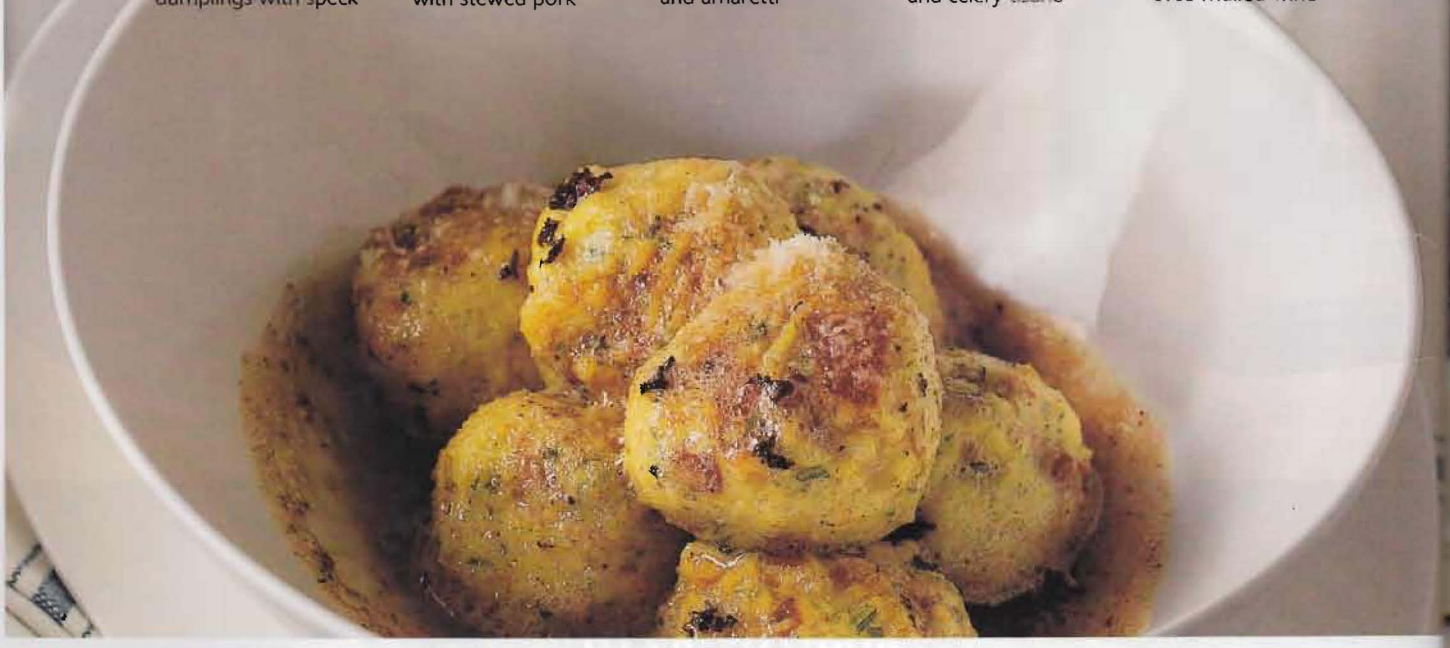

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FISH, MEAT, POULTRY & CONTORNI

BACCALÀ MANTECATO CON TARTUFI
P.36 baccalà mantecato with truffles

GRATIN DI COSTE E TALEGGIO
P.71 swiss chard and taleggio gratin

STINCO DI VITELLO CON SALSA DI TARTUFO
P.40 braised veal shank with truffle sauce, roasted apples and cauliflower

DESSERTS & COCKTAILS

BISCOTTINI AL CIOCCOLATO CON GANACHE AL GELSOMINO
P.58 chocolate crinkles with white chocolate-jasmine ganache

CANTUCCI LIMONE E PISTACCHIO
P.62 candied lemon and pistachio cantucci

CROSTATINE CON CREMA DI PERA E GELATO AL TÈ VERDE
P.44 pear tartlets with green tea gelato

FROLLINI DELICATI ALLA CREMA DI MIRTILLO
P.58 pine nut shortbread and blueberry cream sandwich cookies

GELATO CON ARANCIA CANDITA VARIEGATO AL CIOCCOLATO
P.73 walnut gelato with candied orange and dark chocolate

GHERIGLI FARCITI DI GANACHE FONDENTE
P.71 black and white walnut truffles

MINI CAKE AL TÈ AFFUMICATO
P.63 mini lapsang souchong tea cakes with apples and figs

ROTOLINI AL TÈ MATCHA
P.60 matcha tea jelly roll cakes

P.58
chocolate crinkles with white chocolate-jasmine ganache

Auricchio Provolone.
Don't just slice it!

We didn't spend the last 136 years perfecting our provolone just to make delicious sandwiches.

There are so many more creative ways to enjoy Auricchio Provolone. Shred it over pasta and in soup. Chop it in a salad. Bake it in broccoli quiche. Or enjoy it as a healthy snack. Auricchio Provolone can be enjoyed in as many ways as your imagination allows.

The Auricchio family has been crafting provolone in Italy since 1877 from the "secret recipe" of Gennaro Auricchio and is still handmade by our expert cheese makers today.

For recipes, visit: ***ambriola.com***
The Ambriola Company is the exclusive importer of Auricchio.

AURICCHIO PROVOLONE. AGED TO PERFECTION.

APPETIZERS, SALADS AND SAUCES

FONDUTA
P.43

INSALATA DI PENNE E SALMONE
P.29 penne with salmon trout, fennel and dill

INSALATA SAPORITA DI PATATE, CAVOLFIORE I BROCCOLI
P.26 potato, cauliflower and broccoli salad

RADICCHIO E DATTERI IN TEGOLE DI PARMIGIANO-REGGIANO
P.68 radicchio, artichoke and date salad in cheese crisps

TORTA ROVESCIATA CON RADICCHIO E PATATE
P.72 upside-down radicchio, pancetta and potato tart

PASTAS, RISOTTOS & SOUPS

GNOCCHETTI CON POMODORO SECCO E CIME DI RAPA
P.38 gnocchetti with dried tomatoes and broccoli rabe

GNOCCHI AL GAMBERI IN BRODO
P.38 gnocchi with shrimp in broth

GNOCCHI CON BURRO NOCCIOLA, LIMONE SOTTO SALE E RICOTTA
P.36 gnocchi with brown butter, preserved lemon and ricotta

GNOCCHI DI PATATE
P.36 potato gnocchi

MINESTRA DI ORZO CON POLLO E PANCETTA
P.32 barley soup with chicken and pancetta

PASTA E CECI CON SCAMPI E OLIO AL ROSMARINO
P.24 chickpeas, pasta and shrimp with rosemary oil

RAVIOLONI DI MARE AL RADICCHIO
P.68 seafood ravioloni with radicchio

RISOTTO ALLE PATATE CON SALAMELLE
P.30 risotto with sausage, marsala and potatoes

RISOTTO AL PROSECCO E RADICCHIO TARDIVO DI TREVISO
P.72 prosecco risotto and late-harvest treviso radicchio

SAUTÉ DI STRANGOLAPRETI DI PATATE E FUNGHI MISTI
P.40 strangolapreti gnocchi with mushrooms and mint

FISH, MEAT & POULTRY

FILETTO ALLE NOCI CON RADICCHIO CARAMELLATO
P.72 pork tenderloin with walnuts and sweet radicchio

ORATA IMPANATA AL PROFUMO DI ARANCIA
P.28 citrus-breaded flounder with cauliflower

SOPRACOSCE DI POLLO BARDATE
P.27 stuffed chicken thighs wrapped in pancetta

DESSERTS & COCKTAILS

2000 MILES COCKTAIL
P.19

CROCCANTINO CON FRUTTA SECCA
P.51 chocolate nut-and-fruit crisps

ROSMARINO SPRITZ COCKTAIL
P.18

SEMIFREDDO AI TRE CIOCCOLATI
P.52 three-chocolate semifreddo

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P.51 nut and cocoa pastry with chocolate sauce

SOUFFLÉ MORETTO CON LAMPONI
P.46 chocolate soufflé with raspberries

TORTA MORBIDA CON AMARENE IN GUSCIO FRIABILE
P.46 chocolate and sour cherry torta

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P.51 gianduia cream puff pastries

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