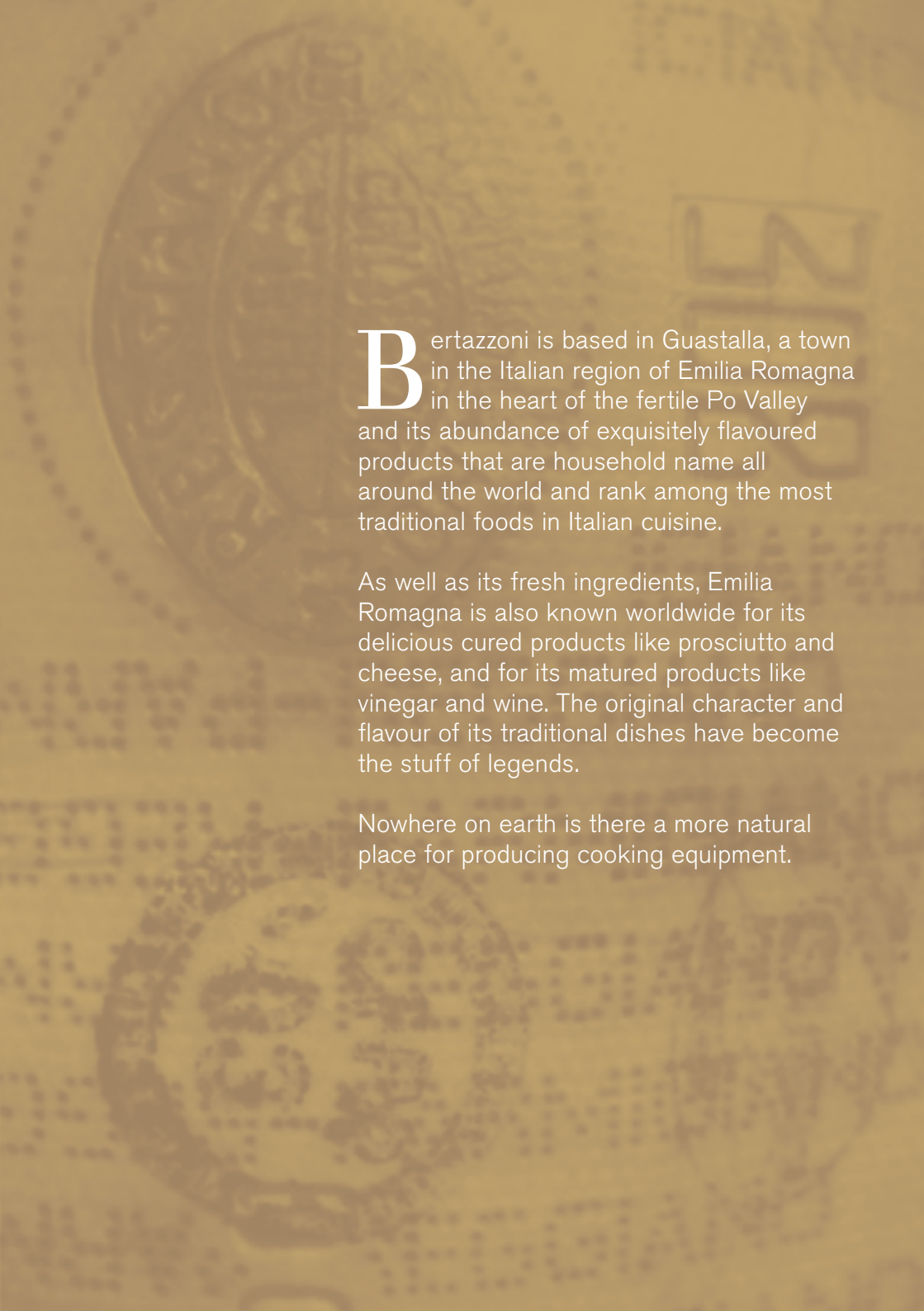

Casa Bertazzoni
Recipe Book





Bertazzoni is based in Guastalla, a town in the Italian region of Emilia Romagna in the heart of the fertile Po Valley and its abundance of exquisitely flavoured products that are household name all around the world and rank among the most traditional foods in Italian cuisine.

As well as its fresh ingredients, Emilia Romagna is also known worldwide for its delicious cured products like prosciutto and cheese, and for its matured products like vinegar and wine. The original character and flavour of its traditional dishes have become the stuff of legends.

Nowhere on earth is there a more natural place for producing cooking equipment.



Chicken salad with mixed berries and Marsala wine

Each recipe has its leading actor and, in this case, it is Prince Marsala who plays the role of the protagonist. Marsala, the famous Sicilian wine produced in the countryside between Trapani and Marsala, was born from the marriage of British entrepreneurship with Sicilian wine-growing skills. It was John Woodhouse, around 1773, who first took a fancy to this nectar, whose flavour is so intense and liqueur, a close relative of the Portuguese Madeira and Porto. He exported it to England, mixed with brandy, in order to better brave the journey. As is the case with all great wines, Marsala is used as a noble ingredient for sauces, marinades, meat, poultry, fish and soup. Thanks to its fortified character, it is also used for cakes, cream and ice cream.

INGREDIENTS

(serve 4)

300g/10.5oz chicken breasts
 150g/5.3oz mixed salad
 50g/1.7oz rocket salad
 30g/1oz pine nuts
 100g/3.5oz berries
 30cl/10fl oz Marsala wine
 50g/1.7oz celery
 50g/1.7oz carrots
 50g/1.7oz onion
 evo oil q.s.
 salt, pepper q.s.
 fresh herbs
 (parsley, thyme, rosemary) q.s.

Rinse the fresh herbs, then hash them. Divide the chicken breasts. Remove the bones and fibrous parts. Set the scraps aside. Rub the chicken breasts into the chopped herbs and seal them by briefly browning them on both sides, in a frying pan, without using any oil, on your induction hob, at high power. Preheat the oven to a 165°C/329°F temperature. Toast the pine nuts evenly, then remove them from the oven. Insert the food probe into the thickest part of a chicken breast and roast the meat until it has reached a 78°C/172°F temperature. Then prepare the sauce. Brown the chicken scraps in a little oil on the induction hob. When they begin to brown, add the coarsely chopped celery, the carrots and the onions. Keep your induction hob at high power and add the remaining fresh herbs, then pour some Marsala wine and keep cooking until it evaporates. Lower the power to a minimum setting and let the sauce simmer. When the chicken breasts are done, let them cool down before slicing them. Prepare the salad dressing with oil, salt, pepper and a few crushed mixed berries. Arrange the salad in the center of a plate, cover with the chicken breasts and decorate it with pine nuts and the remaining mixed berries. Garnish with some filtered Marsala sauce.



Insert the probe into the deepest point of the dish so the tip reaches the desired area. By doing this, you will obtain maximum cooking precision. It is important to keep the probe tip at least 2 cm away from any bones to avoid inaccurate temperature readings.

Tower of buffalo mozzarella, tomato and basil sauce

In a country where a thousand dialects are spoken, never ask where the term "mozzarella" comes from, because some will tell you "from the operation of dividing the thickened mixture of whey and curd"; others will say "from an ancient type of cheese, called "mozza", others "from the string tightening mozzarella and almost severing it". The important thing is that mozzarella be fresh and genuine. So watch out for imitations! Mozzarella must be exclusively made from buffalo milk. Tradition has it - and gourmets confirm it - that buffalo mozzarella production area is a triangle whose angles are formed by the cities of Naples, Caserta and Salerno. Mozzarella produced in Latium and Puglia is also excellent. What is certain is that, if properly chosen, the delicate taste of mozzarella allows you to savour a typically Mediterranean summer food.

INGREDIENTS

(serve 4)

250g/8.8oz buffalo mozzarella

2 large red tomatoes

10g/0.3oz thyme

25g/0.8oz basil

60ml/2fl oz evo oil q.s.

garlic q.s.

salt, pepper q.s.

brown sugar q.s.

Cut the mozzarella and the tomatoes into equal-size slices.

They must be about 0.5cm/0.2in thick. Set the mozzarella slices aside and arrange the tomato slices in a baking tray. Sugar and salt the slices in equal quantity. Add a few sprigs of thyme.

Cut the garlic cloves into halves and spread them over the tomatoes. Add a little olive oil and caramelise for 40 minutes in a convection oven at a 120°C/248°F temperature.

While waiting for the tomatoes to be done, put the basil under very hot running water, using a strainer. Dry it and then season it with 60ml/2fl oz of olive oil, salt and pepper.

When the tomatoes are caramelised, arrange two towers of flavours and colours, by alternating buffalo mozzarella and tomato slices. Garnish with basil sauce.

This dish can be served either warm or cold.



Preheat your Bertazzoni oven to about 30° above the desired cooking temperature to achieve the best cooking results. Pre-heating the oven to a higher temperature has the following advantages: better flavour and a crunchier crust, shorter cooking times and energy saving.





Baked Tomino cheese with valerian and dried fruit

From the village of Mombarcaro your vision can expand from the Alps to the Ligurian Sea. The Peak of the Langhe -as the village is called- is the ideal place to penetrate the essence of this Piedmont cheese. In fact, from this village, set at an altitude of about one thousand metres above sea level, you can hear the impetuous mistral clashing with the ambiguous south-west wind and you can see the boundless pastureland of generous grass feeding the cows that provide the milk for Tomino cheese. Savour a bite: it is a freshly milked cream, protected by a small basket and made with century-old skill. Then delight yourself as you wish: you can eat it fresh, sautéed, grilled, with honey, bacon or dried fruit. Tomino cheese is not going to disappoint you.

INGREDIENTS

(serve 4)

4 tiny Tomino wheels

3 eggs

150g/5.3oz valerian

120g/4.2oz dried fruit

3 tbsps acacia honey

1 tbsp mustard

1 sprig thyme

evo oil q.s.

flour q.s.

breadcrumbs q.s.

salt, pepper q.s.

Preheat the oven to a 160°C/320°F temperature in convection mode. Clean the white surface of the Tomino wheels by scraping them with the blunt side of a knife.

Rub the cheese in the flour, then in the beaten eggs and, to finish with, in breadcrumbs. Bread carefully, repeating the operation twice. Take a baking tray and cover it with baking paper. Arrange your Tomino wheels. Season with salt, pepper and oil. Bake for about 6-7 minutes, making sure they do not break. Meanwhile, heat a pan to medium power on your induction hob and toast the dried fruit (almonds, hazelnuts and pine nuts) for 2 minutes.

Remove the pan from the cooking zone and season the dried fruit with honey, mustard, a pinch of salt and the thyme leaves. Dress the valerian separately. Arrange the Tomino wheels on a serving plate with the sauce and the valerian.



For a perfect bake, reduce to a minimum the size of any greaseproof paper and avoid any 'flappy' overlaps. If the greaseproof paper is over-sized and flaps around in the oven, it interferes with the air flow produced by the fan with unpredictable effects on the evenness of the bake.

Gnocco fritto

Let's make it clear right away: gnocco fritto is not the traditional type of deep-fried dumpling made of flour, water and potatoes, nor does it resemble the Roman semolina dumpling. It is made from leavened and deep-fried bread dough. Similar types of deep-fried bread dumplings are also prepared in the rest of Italy, of course! Nearly every region claims having invented this dish, even if every one calls it by a different name. These tasty, golden, flour bubbles can turn any appetiser into a banquet. They combine with everything: salami, ham and any type of cheese, honey, mostarda and jam. You can even dip them into cappuccino. In short, you can eat them for lunch, dinner and breakfast. What else? Here is the Emilian recipe!

INGREDIENTS

(serve 8/10)

1kg/35oz pastry flour

0.25l/8.4 fl oz water

0.25l/8.4 fl oz milk

50g/1.7oz yeast

25g/0.8oz salt

2l/68 fl oz frying oil

3 tbsps evo oil

Pour part of the water into a bowl and dissolve the salt.

Set it aside. Heat the remaining water with the milk, to a

30°C/86°F temperature and dissolve the yeast. Knead the flour with the oil, then add the salted water. Knead all the ingredients. Let the dough rise, in the oven, after setting it on proofing mode: your dough will double in about 15 minutes.

Once the dough has leavened, roll it out till it is about 3mm/0.1 in thick and cut several 8cm/3.1 in lozenges with a pastry wheel cutter. Deep-fry them in hot oil for 30 seconds, until the lozenges swell and take a golden colour.

When your dumplings are done, put them to dry on paper towels and pat them gently.

Serve them in a simple basket, accompanied by ham, salami, cheese or anything your imagination might suggest.



Always use abundant amounts of oil when you fry to prevent the aqueous residue in the oil from evaporating too quickly, making the oil unusable. By using large quantities of oil, your fry will be crisp and golden. To understand if the oil has reached the right temperature, try dipping the tip of a toothpick in the hot oil. If this creates a lot of bubbles, the oil is ready.





Loaves of bread in three colours

If you want to get an idea of its importance, just look for the word “bread” on Google and scroll through millions of visualizations, in any language. You can also flip through any encyclopaedia or dictionary and check the space that the word occupies. According to archeology, bread has always been a loyal and valuable companion of humanity, since the times of Mesopotamia and Ancient Egypt. In Italy alone there are about 250 types of traditional bread, produced with wheat flour: more or less 25 different types of bread made in the bakeries of each single region. Not to mention corn bread and the bread made from rye, hulled wheat and whole wheat flour. This is how to make white, yellow and brown bread!

INGREDIENTS

500g/17.6oz pastry flour
10g/0.3oz yeast
12g/0.4oz salt

White bread:

240ml/8fl oz water
25g/0.8oz evo oil
½ teaspoon sugar

Yellow bread (saffron):

300ml/10fl oz water
25g/0.8oz butter
2g/0.07oz saffron

Brown bread (cocoa):

270ml/9fl oz water
50g/1.7oz evo oil
13g/0.4oz unsweetened cocoa

Follow the same mixing instructions for the three types of bread: arrange the flour, then add the warm water after dissolving the yeast, the sugar and possibly the colouring ingredient (saffron or cocoa) into it. When the water has been absorbed, add the extra virgin olive oil, or the butter and the salt. Knead vigorously until the dough gets smooth and homogeneous.

Set the oven on “proofing” mode. Let the doughs rest in the oven for about 20 minutes, in an oiled baking tray. Remove the three coloured doughs from the oven and shape them. You can flavour the white one with dried or dehydrated fruit, or with dried herbs and spices. Let the doughs rise again for about 80/90 minutes, until their volume has doubled.

Keep using the “proofing” mode. Once you have obtained the correct degree of leavening, remove the doughs from the oven, then set it on convection mode and pre-heat it to a 210°C/410°F temperature. Once the right temperature has been reached, bake your loaves until they get golden brown. It will take about fifteen minutes for small loaves and about forty for large ones.



If you are pressed for time and want to accelerate some of your food preparation steps, use the proofing function available on some Bertazzoni ovens. This functions means your dough can double in bulk in half the time: about 15 minutes compared to the traditional 30 minutes at room temperature.

Asparagus rolls with cherry tomatoes

Well before the arrival of swallows, it is the sprouting of asparagus which announces the arrival of spring. These archaic looking vegetables, resembling an artist's brush turned towards the sky, have been considered as treasure chests of healthy nutrients since antiquity. Asparagus are also easy to cook. You can prepare delicious dishes in a short time. They can be combined with fried eggs, or simply steamed and eaten with a little olive oil, lemon and a pinch of salt. They are also perfect as an ingredient for crepes, risottos and lasagna. The asparagus rolls that we are presenting to you have been created as a tasty appetiser, but they may very well serve as an unusual and tasty main course, preferably on a warm spring Sunday.

INGREDIENTS

(serve 4)

200g/7oz Parmesan

10g/0.3oz butter

150g/5fl oz milk

50g/1.7fl oz fresh cream

35g/1.2oz all purpose flour

36 asparagus

100g/3.5oz cherry tomatoes

12 sheets phyllo dough

evo oil q.s.

basil q.s.

garlic q.s.

Marinate the cherry tomatoes with garlic and basil in a bowl.

Season with salt and a little olive oil and set them aside.

Meanwhile clean the asparagus and bake them for a few minutes - 3 minutes will suffice - in a steam oven, on "full steam" mode. Prepare a Parmesan fondue in a saucepan, on your gas hob, by combining the butter, the flour, the cream and the milk. Simmer over low heat until the sauce has thickened, then remove it from the burner.

Add the Parmesan cheese, whipping vigorously, then let it cool. Pour the sauce into a sac-à-poche, or pastry bag.

Cut 24 rectangles out of 12 phyllo dough sheets and unite them two by two. Prepare the rolls by placing 3 asparagus and a portion of Parmesan fondue on each rectangle.

Roll up carefully and sprinkle with a little oil. Arrange the rolls in the baking tray and bake them, in static mode, at a 170°C/338°F temperature for about 10 minutes, until they turn golden brown. Serve along with the cherry tomatoes, you will have removed from the marinade.



Using the oven in static mode is very useful with some dishes. However when using this function, remember to remove all unused accessories and baking trays to allow direct heat from above and especially from below.





Pumpkin risotto

Pumpkin risotto is a blaze of colour, a first course with a very special and delicate flavour, due to its main ingredient, pumpkin. Its taste is enhanced by the Parmesan cheese, used to make it thicken. It is an autumn dish, perfect if served on a cold autumn evening, when we all start counting down the days till Christmas. It is a traditional countryside recipe. Pumpkin, in fact, is an inexpensive but versatile vegetable, which farmers used to make nutritious risottos, as well as ravioli and soups. In autumn, they would sit in their kitchens, while wine was already bubbling in the barrels. Then they would gather around the fire, talking and listening to the news and stories.

INGREDIENTS

(serve 4)

300g/10.5oz Carnaroli rice

200g/7oz pumpkin

80g/2.8oz Parmesan

60g/2.1oz butter

1l/34oz meat broth

1 onion

100ml/3.3oz dry white wine

First prepare the broth, then cook the pumpkin in the oven, after cutting it into large chunks. Leave both the peel and the seeds. Turn on the oven to a 220°C/428°F temperature.

No preheating is required. Bake for 40 minutes.

The pumpkin's orange colour will grow more intense, tending towards brown at the edges. Baking will provide the pumpkin with a delicious flavour. Chop up the onion and brown it on your gas hob, in a deep saucepan, with one third of the butter, then stir in the pumpkin you will have cut into cubes.

Add the rice and sauté. Stir with a wooden spoon, so that it doesn't stick. Pour the wine and let it evaporate, then continue to cook adding the broth little by little.

After cooking, remove from the heat, and melt in the remaining butter and the grated Parmesan cheese.

Serve hot, if possible with a glass of Lambrusco wine.



It is important to always use a lid when cooking with saucepans to prevent liquids from evaporating too fast and to help water come to the boil faster when cooking pasta or rice. This will also make the dishes you prepare softer and help to save energy.

Green tagliatelle alla crudaiola

Making noodles – a long format egg pasta - is an art form. Their name reminds us of the artisanal way in which they are made, that is by cutting the rolled dough with a knife. They belong to the same family as lasagna, pappardelle, tagliolini and fettuccine. In fact noodles differ from fettuccine for a few millimeters only in width. According to the Bolognese tradition, tagliatelle must be 8mm/0.3in wide once cooked and 7mm/0.27in wide before cooking. No mistakes are permitted. Green noodles are obtained by adding spinach to the dough. Noodles "alla crudaiola" - that is to say with a raw sauce - are a particularly tasty first course, whether they are served hot or cold. Raw ingredients and extra virgin olive oil are used to enhance their flavour.

INGREDIENTS

(serve 4)

300g/10.5 oz pastry flour

75g/2.6oz spinach

2 eggs

400g/14.1 oz cherry tomatoes

8cl/2.7fl oz evo oil

1 clove garlic

6 basil leaves

salt, pepper q.s.

First, prepare the dough: place the flour on a board and make a well in the centre, then crack the eggs into it.

Add the spinach. Use a blender to finely mix the eggs with the spinach. Knead vigorously until the dough becomes smooth. Fold the dough in plastic wrap and let it rest in the refrigerator for at least 20 minutes. Meanwhile rinse the tomatoes, remove the seeds, cut them into thin slices and place them in a bowl with olive oil, fresh basil leaves, chopped garlic, salt and pepper. Remove the dough from the refrigerator and roll it out till it is about 0.5mm/0.02in thick. Flour the dough, roll it on itself then cut it into many slices about 7mm/0.27in wide. Unroll them immediately and place the pastry strips on a floured board.

Make sure they do not stick to one another. Boil your noodles for about 1 minute in lightly salted water, drain them and cover with the sauce, rich in vitamins and light.

Pour the noodles and the sauce into a large pan and quickly sauté, creating a thick and well-blended sauce, then serve.



Remove any residues of food or drops of salty water that may have splashed out of the saucepan while cooking pasta. Salt attacks stainless steel very quickly and can leave irremovable surface stains.





Lasagne alla Bolognese

Lasagna is an Italian symbol of national identity. From Sicily to Tyrol there is not a single restaurant, tavern, snack bar, which does not include lasagna in its menu.

This dish is also famous abroad, as it stands for good Italian food. It is a princely course for a Sunday meal and for any festivity, when families come together to renew their love bonds.

A generous dish, which pleases everyone. What may change, if ever, is its sauce. It is here that the richness of regional cuisines emerges: Ligurian, Venetian, Neapolitan, Molise, Sicilian, Bolognese lasagna, indeed. It is precisely lasagna Bolognese that we would like to recommend, for a very special occasion.

INGREDIENTS

For the meat sauce:

160ml/5.4fl oz water

150g/5.3oz beef

150g/5.3oz bacon

40g/1.4oz carrots

40g/1.4oz celery

40g/1.4oz golden onions

90g/3.2oz tomato concentrate

40g/1.4oz grated Parmesan

100ml/3.3fl oz red wine

100ml/3.3fl oz evo oil

2 bay leaves

black pepper q.s.

salt q.s.

For the béchamel:

4dl/13.5fl oz milk

35g/1.2oz butter

30g/1oz flour

salt, grated nutmeg q.s.

Prepare the dough as the recipe on page 18.

Let it rest in the refrigerator for at least 20 minutes. Put the vegetables and the bay leaf in a saucepan on your induction hob and brown on medium power with a little oil. Add the minced beef, pork shoulder and chopped bacon and raise the power, to brown them properly, then season with salt and pepper, pour the red wine and let it evaporate. Lower the power and stir in the tomato concentrate. Cover with water and simmer on low power for at least 30 minutes. To prepare the béchamel, melt the butter, add the grated nutmeg and the salt on low power. Add the flour and toast it. Pour a little milk and stir to thicken the sauce. Cook on full power for a few minutes. Roll out the dough and cut it into rectangles. Bring the water to a boil and cook the pastry sheets for 1 minute. Cool in cold water and pat dry. Butter a baking tray and place the pastry sheets. Add, in turn, the meat sauce and the béchamel. Sprinkle with grated Parmesan cheese. Form several layers, until you have reached the rim of the pan. Sprinkle again with Parmesan cheese and bake in a steam oven at a 175°C/347°F temperature on convection plus steam mode for 15 minutes to have a moist and crispy lasagna.



The Bertazzoni induction hobs have a special function that keeps the hob temperature constant. This function is very useful for slow cooking dishes with long cooking times, such as béchamel and other sauces. Try using it with this recipe and you'll achieve excellent results.

Tortelli d'Erbette

Tortelli d'erbette - i.e. Swiss chard ravioli - is perhaps the most typical dish of Emilia-Romagna, and it is always prepared for the most important festivities. It seems that *tortelli* (literally "bent") owe their name to the fact of being made of egg pasta dough that has been "folded" to contain the filling. Already known and appreciated in the Po Valley around the twelfth century as a typical dish of the wealthy families, it has become, over the centuries, a dish within everyone's reach, for its easily available and cheap ingredients. It is a tasty and nutritious dish, that combines proteins, vitamins and carbohydrates and is therefore perfect as a main course.

INGREDIENTS

(serve 4)

300g/10.5oz pastry flour
4 eggs
150g/5.3oz cow's milk ricotta
200g/7oz Swiss chard
200g/7oz grated Parmesan
50g/1.7oz butter
salt, pepper q.s.
nutmeg q.s.

Place the flour on a board and make a well in the centre, then crack 3 eggs into it. Knead vigorously until the dough has become smooth. Fold the dough in plastic wrap and let it rest in the refrigerator for 30 minutes.

Meanwhile, prepare the filling, by sifting the ricotta and incorporating the boiled Swiss chard, finely chopped, the yolk of an egg, 100g/3.5oz of Parmesan cheese and some grated nutmeg. Roll out the dough with a rolling pin to a thin pastry sheet over a board and, with the tip of a knife, divide it into 6/8-cm/2-3in squares. Put some filling on each square, with a *sac-à-poche* or pastry bag, then cover the squares with the edge of the pastry sheet. Cut your tortelli with a pastry wheel cutter. Boil them in salted water in a large pot and cook for about 3-4 minutes. Drain and sauté with butter and grated Parmesan cheese. Serve them hot.



Choose the right burner for the type of saucepan to get the best performance. A small burner below a large saucepan will create a very hot area in the centre and will not heat the outer areas of the saucepan. Vice versa, a large burner below a small saucepan will cause the food in the saucepan to burn, waste heat and could damage the saucepan handles.





Maltagliati with an artichoke sauce

When Italy was an agrarian country, supermarkets did not exist and most of the products were grown in home orchards, at that time families were very careful not to throw any left-overs away. That is why maltagliati, irregular petals of left-over dough, were used to lend substance to soups, while all the rest of the dough was used to make fettuccine and tagliatelle.

Over the centuries, these humble scraps of dough have gained a reputation, becoming a new type of pasta, both capable of enhancing the taste of the savouriest sauces, and of combining with delicate fish, legume or vegetable sauces. Here is a delicious recipe for you: maltagliati with an artichoke sauce, to exquisitely prove what we were saying.

INGREDIENTS

(serve 4)

200 g (7 oz) of all-purpose flour

2 eggs

4 artichokes

60 g (2 oz) of grated

Parmesan cheese and

Parmesan flakes

40 ml (1.3 fl oz) of evo oil

1 clove of garlic

1 cup of dry white wine

2 ladles of vegetable broth

parsley q.s.

salt, pepper q.s.

Mix the eggs with the flour until the dough becomes smooth and well blended. Cover with a plastic wrap and let it rest for at least 20 minutes. Meanwhile clean the artichokes and remove their outer and harder leaves. Peel the stems with a vegetable peeler. Divide the artichokes into halves lengthwise and remove their inner tassels, using a teaspoon. Then cut the artichoke halves into thin slices lengthwise. To finish with, cook them in a pan, on a gas hob, with oil, garlic and parsley. Season with salt and pepper to taste. As soon as the artichokes will have browned, pour the white wine and let it evaporate, then add a little broth and finish cooking. It will take about ten minutes. When the artichokes are cooked, roll out the dough with a rolling pin till it gets very thin, then wrap it around itself and cut it into irregular lozenges. Unwrap the lozenges and you will have your maltagliati. Let them dry, by spreading them over a lightly floured board.

Take care that they do not overlap too much. Boil your maltagliati in salted water, drain them al dente and sauté them briefly in the pan with the sauce. Remove from heat and season them with grated Parmesan cheese. Garnish with a few leaves of parsley and Parmesan flakes, then serve hot.



Sometimes using the cooking water to add the finishing touches to your pasta sauce can save your meal. If you have drained off too much water, for example and you have to stir fry the pasta in a pan with other ingredients, or if your time management is not perfect (as can sometimes happen when preparing meals).

Eggplant rolls with tagliatelle, tomato and ham

"Mulignana, milinciana, pumo or petronciana". However you may call it, according to the different dialects, the eggplant is the most important vegetable of the Mediterranean cuisine and it is perfect in any preparation: fried, baked or grilled. Native to Asia, the eggplant was introduced to Sicily by the Arabs and it is in this region that it is now cultivated intensively.

The cultivation of the eggplant has since then spread, over the centuries, until it has become a staple food of the Italian cuisine, both as a basic ingredient, and as a sauce for delicious dishes: Parmigiana, caponata, pasta alla Norma, etc. This is how you can cook eggplants in an original way, to serve a crisp, nourishing, surprising dish.

INGREDIENTS

(serve 4)

2 purple eggplants

200g/7oz egg noodles

60g/2.1oz raw ham

150ml/5fl oz tomato sauce

100g/3.5oz Parmesan

salt q.s.

evo oil q.s.

Cut the eggplants into slices 0.5cm/0.2in thick. Sprinkle both sides with salt and let them stand for at least 20 minutes, so they lose their bitter vegetation liquid. Then rinse, dry them carefully and rub them in a little oil. Grill them on a Teppan-Yaki griddle plate and place them on a cutting board to cool. Boil a pot of water on a gas burner and pour the noodles into it. Meanwhile, in a pan, roast the ham you will have cut into rather thick strips - the width of noodles - and sprinkle it with white wine. After 3 minutes add two-thirds of the sauce. Drain the noodles al dente and toss them into the sauce. Sprinkle the eggplants with a pinch of grated Parmesan cheese and arrange on each slice a small portion of noodles with sauce. Sprinkle with Parmesan cheese and close the rolls, with the help of a toothpick. Arrange on a baking tray covered with waxed paper and spread over each roll a bit of the remaining sauce and Parmesan cheese. Finally cook au gratin for 5/10 minutes in a steam oven, preheated to a 175°C/347°F temperature, on convection plus steam mode. We recommend that you accompany the rolls with green sauce. (See *Steamed daily fish recipe*)



The Bertazzoni Teppan-Yaki plate is very simple to clean. Thanks to its construction in solid stainless steel, all you need is a pair of ice cubes and a squeeze of lemon juice and the plate will be clean and shiny without the use of detergents or chemical additives.





Rosa di Parma

When cooking is an art, a rose appears at the center of each slice of beef tenderloin roast, in a trio of ingredients: Parma dry-cured ham and flakes of Parmesan cheese, on the background of beef tenderloin roast. La Rosa di Parma – literally *Parma rose* - is a superb compendium of culinary knowledge, a summit of Emilia-Romagna food culture. A dish boasting a unique flavour, a blending of plain and mountain taste, it has a generous heart made of ham and cheese in a soft body of beef tenderloin. It is a real treat, capable of turning any lunch into a success, a true celebration, accompanied by Lambrusco wine, which "*has the colour of ruby, smells like violets, foams like beer and champagne*" as poet Luigi Bertelli wrote in the nineteenth century.

INGREDIENTS

(serve 4)

600g/21oz beef tenderloin

40g/1.4oz Parmesan flakes

100g/3.5oz dry-cured ham

3 cloves garlic

1 sprig rosemary

70ml/2.3fl oz red wine

20ml/0.7fl oz Marsala wine

1dl/3.3fl oz cream

60ml/2fl oz evo oil

30g/1oz butter

salt, pepper

Cut the beef tenderloin into a large steak and pound to tenderize it. Season with salt and pepper, then spread the slices of ham and Parmesan flakes over the steak.

Roll and tie the tenderloin like a roast, using some cooking twine. Put a pan on the induction hob and brown the tenderloin at medium-high power, without using any butter or oil.

Add previously chopped rosemary and garlic and roast for a few seconds. Dilute the cooking juice with red wine and Marsala and cook for about half an hour on low-power.

Remove the meat, add the cream to the cooking juice and cook on for a few minutes. Roast the tenderloin at a 180°C/356°F temperature in an electric convection oven. Insert the food probe into the thickest part of the meat and continue cooking until the meat has reached the temperature of 50°C/122°F.

Once done, wait for a while before you cut the tenderloin into thick slices. Cover with the sauce and serve.



After using the oven, avoid leaving food or salty water residues to deposit for long periods of time because they may stain the enamel, especially if the residues are left in the oven during subsequent use. It is preferable to clean the oven each time after you have used it, especially after roasting.

Stuffed vegetables

In addition to pleasing the palate, any good recipe can also be read as a fragment of everyday life. The stuffed vegetables recipe - a typical Italian dish - reminds us of a long past rural Italy. A dish prepared for the festivities, when the best products of a family's vegetable garden were brought to the table. A dish that, in the transformation of its filling, from a "poor" filling made with a vegetable mixture to a "rich" one made with minced meat, tells us about the changes in the Italian economy from the boom of the sixties onwards. This simple summer recipe takes us back to what this dish once was.

INGREDIENTS

Peppers:

3 peppers (yellow, red, green)
700g/24.6oz mashed
pumpkin
700g/24.6oz mashed
potatoes
10g/0.3oz thyme
50ml/1.6fl oz evo oil
15g/0.5oz capers
13g/0.5oz olives

Zucchini:

2 zucchini
100g/3.5oz goat cheese
20g/0.7oz grated Pecorino
100g/3.5oz ricotta
5g/0.2oz marjoram
10g/0.3oz salt
100ml/3.3fl oz water

Peel the vegetables. Slit the peppers right down the middle, open them and remove their seeds and filaments.

Cut each zucchini into three pieces, obtaining 6 cylinders.

Dig a hole inside each cylinder, taking care not to break the skin. Cook the pulp quickly on your induction hob, seasoning with marjoram, salt and pepper.

Let it cool and combine all the other ingredients. Stuff the peppers, with the help of a pastry bag: some with mashed pumpkin, others with mashed potatoes. Flavour with thyme, capers, olive oil and olives. Arrange them in a baking tray. Stuff the zucchini and put them too in the baking tray.

A tip: to make your vegetables crispier, sprinkle them with breadcrumbs and cheese to taste.

Turn on your microwave oven to convection plus microwave mode and bake for 25 minutes at a 155°C/311°F temperature. Serve hot.



For “eco-aware” people looking for advice on how to save energy, this is a simple trick: switch the oven off a few minutes before the cooking time is up and the dish is ready. The dish will continue to cook by inertia, allowing you to save up to 40% energy.





Steamed daily fish

Who has ever tasted the delicious flavour of freshly baked bread, when it has just come out of a steam oven? The secret lies in the steaming, which does not "dry" the bread, making its crumb soft and its surface crispy. Nowadays steam ovens have become increasingly common in our homes, as steam cooking enhances flavours, preserves nutrients, does not require oil, or grease and makes food healthier and lighter. This recipe, whose ingredients can vary according to your taste, provides for the steaming of fish and several vegetables, including celeriac, which is not so fashionable in Italy, but is very popular in northern Europe. The recommended dressing is a tasty green sauce made with anchovies, capers and parsley.

INGREDIENTS

4 200g/7oz fish fillets
100g/3.5oz celeriac
100g/3.5 peas
200g/7oz green beans
200g/7oz new potatoes
200g/7oz asparagus
100g/3.5 turnip greens
200g/7oz cauliflower
8 hardtacks

For the green sauce:
2 salted anchovies, olive oil
2 hard-boiled yolks,
8 olives
30g/1oz capers,
1 clove garlic
20g/0.7oz pine nuts
40g/1.4oz parsley,
breadcrumbs, vinegar q.s.

Prepare the green sauce: whisk all the ingredients together and add a little bit of oil. Use half of the garlic to rub the hardtacks. Set everything aside. Peel the vegetables and cut them into small, similar pieces. Cut celeriac into cubes. Separate the flower buds of the cauliflower. Arrange three perforated baking trays to be used for steam ovens and set the oven on steam mode. Place the first baking tray - with new potatoes, cauliflowers and celeriac cubes - on level 1, the first level starting from the bottom. Set the cooking time to 10 minutes and start baking.

After 6 minutes place the second baking tray - where you will have arranged turnip greens, asparagus and green beans - on level 2.

After 1 minute place the last baking tray - with fish fillets and peas - on level 4. Keep cooking for 3 more minutes. Serve the fillets and the vegetables with green sauce and hardtacks.



It is advisable to use drinking water to fill the steam oven tank; you can use tap water. The mineral salts dissolved in tap water will help you to give more flavour to foods, even if using tap water will "force" you to regularly de-scale the steam circuit.

Pork tenderloin with herbs and Balsamic Vinegar sauce

A tenderloin is an exquisite cut of meat, as it combines a soft texture and a delicate flavour. These characteristics allow you to create an exquisite meat course. We have chosen pork meat for this recipe, as it matches perfectly with aromatic herbs and balsamic vinegar sauce, creating a unique palette of flavours. It is a tasty dish, easy to prepare and always successful.

You are certainly going to impress your guests!

Tenderloins can either be served warm or cold, but their sauce must be hot ...

INGREDIENTS

(serve 4)

500g/17.5 oz of pork tenderloin
50g/1.7 oz of mixed herbs
250ml/8.5 fl oz of Balsamic Vinegar
100ml/3.4 fl oz of dry white wine
30g/1 oz of butter
15g/0.5 oz of corn starch
3 sprigs of rosemary
1 cinnamon stick
1 small onion
1 carrot
1 celery
evo oil q.s.
salt, pepper q.s.
a pinch of sugar

Cut the pork tenderloin into medallions by eliminating the fat and the scraps, which should not be thrown out, but kept aside. Chop up the different herbs together. Rub the medallions with the herbs, then brown them in a pan with a little oil. Place the medallions in a baking tray and arrange them in the oven you will have preheated to 90 °C (194°F).

Insert the meat probe into the thickest part of one of the medallions and cook until it reaches a 57 °C (135°F) temperature at the core. It will take about an hour.

Meanwhile start preparing a Balsamic Vinegar sauce by sautéing the meat scraps with chopped up celery, carrot and onion.

Add the bay leaf and cook until the meat scraps and vegetables brown. Deglaze with white wine and vinegar. Incorporate the butter, sugar, cinnamon and rosemary. After 10 minutes strain your sauce and thicken it with corn starch, after dissolving the starch in a little cold water. Season to taste. It is up to you to decide how thick your sauce should be.

Serve the medallions with hot sauce and fresh salad.



To get the maximum power from your induction hob, you can use the booster function that conveys all available power to a particular area for a limited period of time. You can use this function to seal or brown meat in a short time without dispersing heat or smoke.





Parmesan cheese pie with asparagus sauce

"There was a mountain of grated Parmesan cheese" ... This sentence is drawn from Giovanni Boccaccio's Decameron, written around 1350. He is describing the Land of Abundance. Two centuries later, during the Renaissance, Parmesan cheese was one the favourite dishes of the Ottoman Empire and Venetian merchants got richer and richer, by loading Parmesan cheese wheels on the galleys heading for Constantinople. Its thousand-year old, worldwide success is easy to understand: you just have to taste a bite. A great protagonist, Parmesan cheese can both play the role of the lead actor, at the table, and the supporting actor for pastas, risottos, soufflés, soups, side dishes, jam, honey, etc. What else? Try it in this pie, with an asparagus sauce!

INGREDIENTS

(serve)

1 bunch of asparagus
70g/2.4oz Parmesan
140g/4.9oz fresh cream
2 eggs
10g/0.3oz butter
1 shallot
1 lemon
2 sprigs fresh thyme
1 ladle vegetable broth
1 cup white wine
breadcrumbs q.s.
nutmeg q.s.
evo oil q.s.
salt, pepper q.s.

Whisk the eggs with the cream, the Parmesan cheese and the grated rind of a lemon in a large measuring cup.

Add salt, pepper and nutmeg to taste. Keep the butter at room temperature for a while, then butter the inner sides of a sufficient number of molds to contain all the mixture and coat them with breadcrumbs. Pour the mixture into the molds and bake in the static oven at a 160°C/320°F temperature for 20 minutes in a bain-marie, if you want to brown your small pies, or at a 140°C/284°F temperature for 35 minutes, in a bain-marie, if you want them softer. To prepare the sauce, clean the asparagus with a potato peeler and cut them into small pieces. A tip: cut the asparagus tips, quickly parboil them and set them aside for the decoration. Sauté the roughly chopped shallot with the asparagus on a gas hob, in a pan, with a little olive oil, for about 2 minutes. Pour the wine and let it evaporate, cover with broth and cook until the asparagus become soft, then blend with a mixer. Add the thyme leaves and season with salt and pepper. Pour a ladle of sauce onto each plate, unmold the small pies, decorate them as you prefer and serve them.



To clean the oven cavity and chrome-plated grilles properly, use a neutral detergent and warm water or a non-aggressive degreaser. In case of obstinate dirt, soak the components in hot water and washing-up liquid.

Sea bass all'acqua pazza

"Acqua pazza" (literally *crazy water*) is a typical preparation of the Neapolitan cuisine and it boasts ancient historical roots. It consists in the simmering of fish in water, oil, garlic and chopped tomatoes. The fish chosen for this recipe is the sea bass! Greatly appreciated for its flavourful and exquisite meat, the sea bass "all'acqua pazza" is a perfect dish for the spring and summer seasons. It is a light but extremely tasty dish, thanks to the delicious sauce that is formed while cooking the fish. The sea bass may be flavoured up, when it is almost done, with chopped parsley and it may be accompanied by durum wheat bread, the so-called Saragolla bread, made with this ancient and nutritious type of hard grain.

INGREDIENTS

(serve 4)

1.5kg/53oz sea bass

1 golden onion

20g/0.7oz basil

(leaves and stems)

2 cloves garlic

300g/10.5oz tomatoes

parsley q.s.

salt, pepper q.s.

Scale and clean the sea bass and cut it into fillets.

Cut them into eight portions and deprive them of their bones.

Finely chop the onion with a sharp mincing knife.

Brown the onion, the garlic and the basil - including the stems - with extra virgin olive oil, in a pan, on your gas hob.

Slit the tomato skin, then parboil and peel them: you will obtain a tastier sauce. Add the tomatoes to the sauce and mash. Sauté for about 5 minutes. Pour water to cover.

Cook 10 more minutes, until the sauce gets glossy and appetising. Dip the sea bass fillets into the "acqua pazza".

Place them on the bottom of the pan, and never turn them round. Finish cooking while constantly covering the sea bass fillets with sauce. When they are done, remove the garlic and the cooked basil from the sauce, add the remaining fresh basil leaves, after shredding them with your hands.

Serve your fillets hot and in a soup plate.



The Bertazzoni high performance gas hobs are excellent for cooking over a high heat, slow cooking and cooking at a very low heat, offering maximum flexibility. Thanks to the careful calculation of the distances between the burner, burner ring and saucepan, Bertazzoni gas hobs offer the best heating times in their category, optimising gas consumption.





Ligurian focaccia

Ligurian *focaccia*, or flat bread, has always been synonymous with Genoa, a bit like “*pesto*” or “the Lighthouse”. Tradition has it that Ligurian flat bread must be baked in a wood-fired oven, in generous amount, shiny with oil, at least one inch thick, a masterpiece of culinary balance, with a crispy surface and a soft crumb. A miracle performed by bakers all over the world. And, to the delight of your palate, there are numerous varieties of flat bread: with rosemary, with olives, with small pieces of cheese, with cheese and ham, with sausages, with bacon... It is up to you to choose the one you prefer. We simply wish to suggest that you try the classic recipe, suitable for a homemade production, but still capable of setting your taste buds to work...

INGREDIENTS

(for a baking tray)

300g/10.5oz pastry flour

10g/0.3oz fresh yeast

165ml/5.5fl oz water

evo oil q.s.

salt q.s.

a pinch of sugar

Dissolve 8g/0.2oz of salt in one third of the water and 5g/0.1 oz of sugar in the remaining water. Make sure that these two ingredients are thoroughly dissolved, to ensure proper dough leavening. Dissolve the yeast in the water containing sugar. Place the flour on a cutting board and make a well in the centre. Add the sugared solution first. When it is absorbed, add some extra virgin olive oil. Once absorbed, pour the salted water solution and knead until the dough is smooth. Let it rest for about 15 minutes in an oiled baking tray, covered with a cloth. Spread the dough with your hands till it is 0.5in thick. After 10 minutes spread the dough again with your hands until the dough covers the baking tray completely. Form a few dips on its surface with your fingertips. For the sauce, add 30ml/1fl oz of water to 10g/0.3oz of salt and 20ml/0.6fl oz of olive oil. Emulsify the mixture and pour it over the dough. Holding the baking tray in your hands, let the dressing penetrate into the dips. Let the dough rise for 1 hour and 40 minutes in the heat. Bake in a convection oven at a 210°C/410°F temperature until golden brown. Serve your focaccia warm, cut into strips, because that is the way they eat it in Liguria! To make it even tastier you can stuff it with ham, cheese and rocket salad.



When baking bread or flatbreads in the electric oven, place a bowl of water in a corner of the oven. As the water evaporates it will keep the oven environment humid providing your bread with a softer inner crumb and a crunchier crust.

Sbrisolona with zabaglione

Never judge by appearances! *Sbrisolona*, for instance, a traditional almond cake, has a rough, uneven appearance, and yet, as soon as you taste a bite, its exquisiteness wins you over. It is so good that even the noble and wealthy members of the House of Gonzaga - dukes of Mantua - were very fond of this cake. *Sbrisolona* originates as a cake made by Mantua poor peasant families, who, in order to save money, prepared it with corn flour only, hazelnuts and lard, instead of the more expensive butter. It is an absolutely delicious cake, for its firm but crumbly texture, for its simple and unmistakable flavour. And, as tradition has it, *Sbrisolona* is to be placed at the center of the table, be broken into pieces and eaten with your hands.

INGREDIENTS

(for a 20cm/7.8in cake pan)

For the cake:

200g/7oz pastry flour

150g/5.3oz sugar

70g/2.4oz corn flour

150g/5.3oz almonds

150g/5.3oz butter

2 egg yolks

20ml/0.6fl oz brandy

lemon zest

For the zabaglione:

1 egg yolk per person

1 tbsp sugar per person

1 tbsp Marsala wine per person

Turn on the oven to a 160°C/320°F temperature in convection mode. Arrange the unpeeled almonds on a cutting board and pound them with a meat mallet. In a large bowl, fold the sugar into the butter, at room temperature, the broken almonds, the flour and the grated lemon zest. Combine the ingredients by rubbing them, as if you were washing your hands. You'll have to form a crispy dough, quite similar to a crumble. Finally add the egg yolks and the brandy, repeating the same movement. Put the dough into the cake pan, without flattening it, as its surface has to remain full of irregularities. Bake for 30 minutes in the oven. Prepare the zabaglione at the very last minute. Use a deep steel bowl and a whip, that you will use energetically. An electric mixer can also be used. Add the egg yolk or the egg yolks - depending on the number of guests - then stir in sugar and Marsala wine, blending it all. Heat water in a pot on your induction hob, and bring it almost to a boil, then put the bowl with the ingredients to cook on it on a bain-marie.

Never stop whipping the zabaglione: it will take about 10-15 minutes before it gets soft and velvety. Serve the zabaglione in small ceramic bowls, break the *Sbrisolona* into irregular pieces and serve it after having sprinkled it with sugar.



When using the Bertazzoni oven grill function, it is important to place the food at the correct distance from the grille to make the most of the heat transmitted from the heating element. Pay attention to how long it takes for the food you are grilling to form a thin crunchy crust. If it takes too long, the food will start to "transpire" and its water content will start to evaporate and lower its temperature.





Gianduja mousse

Gianduja is the Carnival mask representing the city of Turin, but it is also the name of a cocoa and hazelnut mixture, while Gianduiotti are the chocolates made from it. The story is easily summarised: in 1806 Napoleon implemented the continental blockade of raw materials from the British colonies. There was a shortage of cocoa and Turin chocolate makers did their best to overcome the situation. They decided to blend the little cocoa available on the market with the sweet local hazelnuts. It was a huge success, which was replicated during the 1865 Carnival, when in the streets of Turin valets in Gianduja costumes offered the first Gianduiotti made with the famous recipe, to make the world a sweeter place. This is how to make Gianduja mousse!

INGREDIENTS

(for 12 small glasses)

150ml/5fl oz milk

120g/4.2oz hazelnut paste

4 ½ egg yolks

85g/2.9oz sugar

390g/13.7oz 75% coverage

530g/18.6oz semi-whipped cream

200g/7oz fresh/frozen

raspberries

½ sheet gelatin

Boil the milk and the hazelnut paste on your induction hob.

Beat the egg yolks and add the sugar. Then combine with the milk and the hazelnut paste. Pasteurise at a 85°C/185°F temperature. Always on your induction hob, add the chopped dark chocolate bar 75% cocoa and warm it up to about a 30°C/86°F temperature, then incorporate the semi-whipped cream. To prepare the sauce, boil the raspberries with sugar for 2 minutes and whisk it all. Filter through a strainer.

If you want, you can add half a sheet of gelatine, previously soaked in cold water and squeezed. This will contribute to make your sauce thicker. Once the sauce is prepared, fill the small glasses, alternating a layer of hazelnut mousse and a layer of raspberry sauce. Freeze for a couple of hours.

Garnish the portions with wafers, toasted hazelnuts covered with white caramel, or with chocolate flakes, as you prefer.

Let them thaw out before serving.



The Bertazzoni induction hobs are resistant to wear and very easy to clean. First use a degreasing product and afterwards a product for glass. Or use a cloth dampened with hot water and soap.

Apple cake

There are desserts that make us think of a gesture of love, of the sweetness of a family, of the warmth of a home. An apple cake reminds us of all of these things. Not only is this cake an evergreen, a true classic of the Italian cuisine, it is also a hymn to the quality of Italian apples. In fact, Italy is top ranking in the world production, alongside with giants, such as China and the US. Alto Adige and Trentino hold the national production record. It is therefore no wonder that apples are the basic ingredient for a lot of recipes, including pancakes, pies, strudels and mousses, even if it is the apple cake which gets the podium.

INGREDIENTS

(for a 24cm/9.5in cake pan)

150g/5.3oz pastry flour

100g/3.5oz sugar

10g/0.3oz butter

2 eggs

2 apples

cream q.s.

1 baking powder sachet

1 lemon

cinnamon powder q.s.

salt q.s.

Whisk the eggs with the sugar in a bowl, with an electric blender. Add the pastry flour, sifted with baking powder, half a teaspoon of cinnamon, alternating it with cream, then the lemon zest and a pinch of salt. Rinse and peel the apples, then cut them into thin slices. Grease a ceramic 24cm/9.5in cake pan, pour the mixture, alternating it with the sliced apples. Bake at a 150°C/302°F temperature in a microwave oven, that you will have preheated to medium power, for about 15 minutes.



Use the microwave function in a Bertazzoni combi microwave oven to significantly shorten food cooking and regeneration times compared to traditional ovens. You will not only save energy but better preserve the nutritional properties of the food. Try it.





St. Ilario's shoes

Everything started with a nice pair of shoes that a cobbler, moved with compassion, gave to a poor man, a stranger, who happened to be passing by Parma, wearing a broken pair of shoes, in a very cold winter day of many, many centuries ago. That man's name was Ilario. He was a French theologian, a holy man, so holy as to be able to perform miracles. The generous cobbler found that out on the following day when, opening his craft shop, he saw a nice pair of shoes made of solid gold, instead of the broken shoes belonging to the unknown wanderer. St. Ilario of Poitiers later became the patron saint of Parma and, on January 13th, the day of his anniversary, by tradition, the "miracle" of his shoes is renewed.

INGREDIENTS

(for 35 biscuits)

500g/17.6oz pastry flour

250g/8.8oz butter

200g/7oz caster sugar

5 egg yolks

1 tbsp cold water

1 lemon grated zest

1 orange grated zest

For the decoration:

150g/5.3oz peeled almonds

150g/5.3oz chocolate

1 package mixed sugar tails

Fold all the ingredients together gently with your fingertips.

Envelop the dough in plastic wrap and let it rest in the refrigerator for at least 2 hours. Then, using a rolling pin, roll out the

shortcrust pastry till it is 4mm/1.1in thick. Take the typical mold used to make St. Ilario's shoes and give shape to the biscuits.

Place them in a baking tray and put them in the refrigerator once again for 20 minutes. In the meantime start preparing the

decorations. Preheat the oven to a 160°C/320°F temperature, in convection mode. Place the almonds in a baking tray and let them dry for 1-2 minutes, without toasting them. When they have cooled down, grind them to a fine crumble.

On a gas hob melt the chocolate in a bain-marie, to obtain a fluid cream. Once the biscuits are done, you can have fun decorating the "shoes" in different ways and giving them different tastes! With a spatula, spread on some of them a thin coating of chocolate, then, at will, add a handful of mixed sugar tails.

Cover up others with almond crumble. Set the electric oven to a 175°C/347°F temperature and cook for 13/15 minutes. The cooking time depends on the size of the "shoes". The important thing is that you get a perfectly even browning!



The Bertazzoni electric ovens feature a fan function that guarantees even heat distribution inside the oven cavity. This makes it possible to cook one or more dishes on various levels without mixing flavours. Use this function to achieve evenly baked and browned dishes.

Apricot jam with cardamom

Round, generous and sweet, this fruit, native to northern China, fascinated ancient Romans, who introduced it to Italy: we are referring to the apricot - from the Arabic words al-Barquq - which is a sort of natural treasure chest full of precious minerals and vitamins. Apricot jam is a great classic of Italian cuisine, not only by tradition, but also because it is widely used by confectioners. It is easy to prepare and tasty, synonymous with summer and with fruit ripened under the Mediterranean sun. It is a simple food, which is certain to awake sweet memories in all of you. Ideal for breakfast, rubbed on bread, and perfect for desserts such as cakes and pies, it is also delicious with cheese!

INGREDIENTS

(for 4 250g/8.8oz glass jars)

1kg/35.2oz apricots

500g/17.6oz sugar

1 vanilla bean

Peel the apricots, stone them and cut them into pieces.

Then put a vanilla bean - slitted and freed from the seeds - in a bowl with 3/4 of the sugar for at least three hours. Place a large saucepan on a gas burner, prepare a syrup, adding the remaining sugar and a glass of water. Simmer on low heat. A few minutes after the syrup has come to a boil, add the apricots and the sugar, flavoured with vanilla. Continue stirring for half an hour, adding 1-2 cardamom seeds to taste.

Meanwhile sterilise the jars and caps at a 100°C/212°F temperature, in a microwave oven, for 30 minutes, after making sure that the caps are clean. Leave them in the oven until the last minute. Half an hour later, you can check the density of your jam by pouring a small amount on a plate. Tilt it and, if it does not slide too quickly, the jam is ready.

While it is still hot, pour it into glass jars. Close and flip the jars and leave them upside down until they have cooled down, in order to obtain vacuum-sealed jars. Store your jars away from the light and in a cool place.



To keep your gas hob intact, looking beautiful and to preserve its excellent performance, clean regularly the burners, burner rings, caps and flame spreaders with warm soapy water and then rinse and dry well. It is advisable to use products with an ammonia base.



Casa Bertazzoni is the exhibition center that brings together history, engineering and the culture of good food, to offer you a unique sensory experience.

This is where we turn dreams into reality: we design and build household appliances for the most beautiful homes in the world. Here in our active kitchen, you can test out every cooking technology possible and then get a taste of the outcome, namely our delicious Italian specialities.

With this collection of recipes, you can take a slice of our tradition home with you to share the joys of cooking with the people you love the most in your life.



BERTAZZONI PRIMA SERIES

The Bertazzoni Prima Series is a line of cooktops and ovens designed to meet the needs of modern kitchens. The cooktops are available in three colors: black, red, and blue. The ovens are available in three colors: black, red, and blue. The Prima Series is a line of cooktops and ovens designed to meet the needs of modern kitchens. The cooktops are available in three colors: black, red, and blue. The ovens are available in three colors: black, red, and blue.

#TheBertazzoniExperience

Photography:
Alessandro Zoboli

Design:
Arteaparte

Copy:
Rosanna Amadei

Recipes:
Tommaso Moroni

Printed in Italy

©Bertazzoni SpA 2017

Fratelli Bertazzoni, Bertazzoni
and the winged wheel symbol
are registered trademarks of
Bertazzoni SpA.



TO COOK BEAUTIFULLY