



COOKING LESSON

34 RECIPES



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APPLE PIE

by Unknown

INGREDIENTS

2 eggs
200 g of flour
100 g of butter
5 spoons of sugar
1 glass of milk
1 kg of apples
1 lemon peel
1 sachet of vanilla sugar
1 sachet of yeast
1 pinch of salt

RECIPE PROCESS

- 1) Using a wooden spoon, work well the eggs together with 3 spoons of sugar;
- 2) add the lemon peel, milk, a pinch of salt, flour, yeast and vanilla sugar;
- 3) peel the apples and cut them into very small cubes; add them in the dough and mix well;
- 4) pour the dough in a baking buttered pan and covered with flour.



Put the cake in the oven, over medium heat, and cook for about one hour.

AVOCADO MAYONNAISE

by Gabriel Bisi

INGREDIENTS

- 1 avocado
- ½ lemon
- 1 pinch of salt
- 1 spoon of mustard

RECIPE PROCESS

- 1) Peel the avocado, next crush it with a fork: it should be very soft;
- 2) add lemon juice, add mustard and salt.



Mix obtaining a smooth cream.

MY CHICKEN

by Filippo Bacci

INGREDIENTS

½ kg chicken meat
1 small onion
½ kg pepper
½ glass of white wine

RECIPE PROCESS

- 1) Cut meat into small cubes and chop the onion.
- 2) then fry meat and onion with white wine.
- 3) cut the peppers into small cubes and cook them adding some water;
- 4) add the chicken to the peppers.



30 minutes.

PIZZA

by Beatrice Mazza

INGREDIENTS

500 g of flour
1 cube of yeast
1 little spoon of salt
1 little spoon of oil
Cheese
Tomatoes

RECIPE PROCESS

- 1) Dissolve the yeast in a glass of water;
- 2) then mix in a bowl: flour, salt, oil and yeast working with your fingers;
- 3) divide the dough in two balls and then put oil into the mould.
- 4) stretch the dough in it and spread tomato over the dough and add the cheese or other ingredients if you want.



Put the pizza in the oven for 25 minutes.

BOENS

by Ruth Benedo

INGREDIENTS

- 1 Kg of flour
- 1 pinch of salt
- 1 pinch of sugar
- 1 cup of water
- 1 small spoon of yeast
oil

RECIPE PROCESS

- 1) Mix the flour, yeast, salt and water in a bowl;
- 2) then take with a V spoon some of the pastry and put it in a hot pot with much oil.



When the pasry is brown, take it out and put il in a bowl.

CAKE OF RICOTTA CHEESE AND CHOCOLATE

by Federica Torelli

INGREDIENTS (for the pastry)

300 g flour
100 g sugar
100 g butter
1 egg
1 Bertolini yeast

INGREDIENTS (for the pastry)

400 g ricotta cheese
100 g sugar
150 g dark chocolate

RECIPE PROCESS

- 1) Mix the butter, the flour, the egg, the sugar and the Bertolini yeast together in a bowl;
- 2) put the baking paper in a mould;
- 3) in another bowl, mix the ricotta cheese with sugar and dark chocolate;
- 4) put half crumble pastry in the mould. Then add the stuffing;
- 5) after that, crumble the half pastry on the stuffing.



Bake it for 30 minutes.

CHOCOLATE ROLL

by Unknown

INGREDIENTS

5 eggs
150g of sugar
10g of honey
100g of flour
Vanilla

RECIPE PROCESS

- 1) Whisk the yolks of the eggs for 6-7 minutes with 90 gr of sugar, the honey and the vanilla;
- 2) whisk the glair of the eggs with 50gr of sugar;
- 3) mix the two results and add the flour.



Cook the mixture at 220°C for 6-7 minutes, strewed it with a bit of sugar and cover it with a trasparent film. When it's cold spread it with Nutella, and roll it.

GNOCCHI WITH BLUE CHEESE

by Nicolò Tacchini

INGREDIENTS

gnocchi
blue cheese
cooking cream

RECIPE PROCESS

- 1) First of all you must put the cheese in a pan with cooking cream until become a cream;
- 2) then put the water in a pot and wait until it is bolling;
- 3) in the meantime put the salt in the water;
- 4) after that put the gnocchi in the pot and wait a few minutes, then put the gnocchi on the dish and add the cream.



20 minutes.

LASAGNE: a speciality of Bologna

by Filippo Campanini

INGREDIENTS

½ kg of flour
5 eggs
1 cup of spinach cut into very small pieces
½ kg of grinding meat
oil, salt, pepper
1 onion
1 carrot
2 tomatoes
½ kg of butter
½ l. of milk
Parmigiano Reggiano cheese

RECIPE PROCESS

- 1) Mix the flour, the eggs, the spinach in a bowl with a little water, stirring it with hands. After that stretch the pastry and cut it in squares;
- 2) fry the onion , the meat, the tomatoes, the carrot, the salt and the pepper for two hours to have a mix named “Ragù”;
3. Melt the butter and mix it with the flour and the milk to do a sort of cream;
4. Cook the pastry in salty water for 5 minutes;

5) take a square of pastry and put a layer of “Ragù” and some spoons of the sort of cream named “Besciamel”, then put some Parmigiano Chese and so on again and again to do five layers



Put the “Lasagne” in the oven for 45 minutes at 180°.

LEMON CAKE

by Martina Felisetti

INGREDIENTS

300 g of flour
200 g of sugar
½ cup of oil
1 cup of milk
3 eggs
salt
2 lemons peel
yeast

RECIPE PROCESS

- 1) Mix the ingredients: beat sugar, eggs and lemons peel next add flour, milk, oil, salt, yeast;
- 2) pour the liquid into a pan and bake it in hot oven for 40 minutes at 180 C°;
- 3) when the cake is cooking make holes in it, and pour lemon juice over the cake.



40 minutes.

PASTA DELLA NORMA

by Giuditta Fabiani

INGREDIENTS (for 4 people)

400 g of pasta
1 big aubergine (or two small ones)
4 tomatoes
basil
garlic
oil
salted ricotta cheese

RECIPE PROCESS

- 1) First, slice the aubergine in small cubes and put some salt on them to eliminate their bitter taste;
- 2) wash the tomatoes and cut them into pieces, then put them in a fry pan with some garlic and oil;
- 3) add the aubergine previously fried;
- 4) cook the pasta in salted water for ten minutes, and, after that, mix it with tomato and au-

bergine sauce;

5) serve the dish with some fresh basil and grate some ricotta cheese on it.



20 minutes.

RICE CAKE

by Alessio Nicolini

INGREDIENTS

1 l milk
150 g rice
150 g sugar
3 eggs

RECIPE PROCESS

- 1) Pour the milk in a pot and make it boil;
- 2) when the milk boils, add the rice and make it cook for 15 minutes;
- 3) add sugar and cream all together;
- 4) leave to cool down. Then add the eggs and stir well with a spoon.
- 5) Pour the mixture in a baking tray.

Enjoy your cake!!!



Bake at 160°-170° for about 35-40 minutes.

CIAMBELLA

by Giulia Zobbi

INGREDIENTS

400 g of flour
180 g of sugar
100 g of margarine
4 egg yolks
120 g milk
1 baking powder
granulated sugar

RECIPE PROCESS

- 1) Mix margarine and sugar, add 4 egg yolks, then flour and baking powder, at last the milk;
- 2) form a "S" with the pastry;
- 3) cover the pastry with granulated sugar.



Bake the pastry in a hot oven (180°) for 30/35' minutes.

RICOTTA CAKE

by Mattia Zobbi

INGREDIENTS

250 g of Ricotta cheese
200 g of flour
200 g of sugar
50 g of melted butter
50 g of dark chocolate
2 eggs
1 part of sourdough
1 pinch of salt

RECIPE PROCESS

- 1) First, chop the dark chocolate into small pieces, and put it aside;
- 3) then mix eggs, sugar, butter, ricotta and salt in a bowl for a minute;
- 4) after that, add flour, sourdough and chocolate and mix again for a minute;
- 5) next, put the dough in a greased and floured baking pan.



Let it cook in the oven for about 45 minutes at 180°.

THE PIE WITH CREAM CHEESE AND NUTELLA

by Matteo Caselli

INGREDIENTS

250 g of flour
120 g of butter
120 g of sugar
2 eggs
16 g of yeast
250 g of cream cheese

RECIPE PROCESS

- 1) First melt the butter in the oven and broke the eggs;
- 2) then mix the butter with sugar, after that add the flour, the eggs and the yeast, forming the ball and put it in the fridge for 20 minutes. After that mix the cream cheese with sugar and one egg;
- 3) then spread the pastry in a bowl, put-up the Nutella and the cream cheese.



Put the pie in the oven and bake it for 40 minutes at 180°.

THE QUEEN'S GLASS

by Lucia Pia Di Criscienzo

INGREDIENTS

- ¾ of a glass of milk
- 4 spoons of strong coffee
- 1 little spoon of cream-cacao liquor

RECIPE PROCESS

- 1) First mix in the glass everything and then you drink them slowly;
- 2) if it is too strong, add milk.



3 minutes.

ENGLISH TRIFLE

by Giovanni Vezzosi

INGREDIENTS

30	sponge biscuits
½	glass of Sassolino liqueur
2	glasses of Alchermes liqueur
12	spoons of sugar
7	spoons of unsweetened cocoa powder
12	spoons of flour
3	eggs
1 l	of milk
½	lemon
1	pinch of salt

RECIPE PROCESS

- 1) Cut in half sponge biscuits and make wet with Alchermes and Sassolino liqueur;
- 2) moisturize the biscuits. Line a bowl with drunked biscuits then make the chocolate cream;
- 3) mix sugar, cocoa powder, flour and a pinch of salt, add milk and cook slowly on the fire;
- 4) after than pour the cream in the bowl and cover with other biscuits;

5) then make the custard : mix sugar, eggs, flour and milk, next mix it quickly on the fire, using a fork with a lemon;

6) pour the custard in the bowl and cover with biscuits;

7) let the dessert cool in the fridge; finally turn upside down at meal time.



50 minutes.