



# COOKING LESSON

*3E RECIPES*



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# **APPLE PIE**

*by Nicolò Sassi*

## *INGREDIENTS*

2        eggs  
200 g    of flour  
          butter  
150 g    spoons of sugar  
          milk  
1        kg of apples  
1        lemon  
12 g     yeast

## *RECIPE PROCESS*

- 1) Mix two whole eggs with 150 gr of sugar, and add 200 gr of flour.
- 2) After that add 1 peel of grated lemon and add a little spoon of milk.
- 3) Add 12 gr of yeast dissolved in warm milk and knead.
- 4) Grease with butter the baking tin, dust the bread crumbs and after that pour the dough.

5) Then cover it with 1 Kg of peeled and sliced apples, and cover it with a little spoon of sugar and a little butter.



*Put it in the oven for an half hour at 180°.*

# APPLE PIE

by Aurora Tondelli

## INGREDIENTS

700 gr of apple  
1 lemon peel  
1 berry vanilla  
2 eggs  
200 ml of milk  
200 g of sugar  
200 g of flour  
1 spoon of cinnamon  
100 g of butter  
1 pinch of salt  
1 packet of yeast

## RECIPE PROCESS

- 1) First peel the apples, next remove the core and cut it into slices.
- 2) Beat with the eggs with the sugar with a whisk in a container.
- 3) After that add butter, a peel of lemon, cinnamon, milk, the packet of yeast, a berry vanilla and  $\frac{1}{4}$  of salt: after mixing all, add the apples.
- 4) Mix again and finally pour the mixture into a baking dish.



*Bake in a hot oven for 50/60 minutes at 180°.*

# MARS CAKE

by Maria Chiara Gibertoni

## INGREDIENTS

200 g rice Krispies  
7 bar of Mars  
80 g butter

## RECIPE PROCESS

- 1) Chop the bars of Mars and heat it for 20 minutes in a saucepan with the butter.
- 2) After that add the rice krispies and stir the ingredients very fast.
- 3) Then put the ingredients in a baking tin and finally put the cake in the fridge for an hour.



120 minutes.

# APPLE PIE

by Ivi Capiluppi

## INGREDIENTS

400 g of flour  
300 g of sugar  
4 eggs  
1 Kg of flour  
1 cup of milk  
1 peel of lemon  
2 spoons of oil  
1 packet of yeast

## RECIPE PROCESS

- 1) Peel and slice the apples.
- 2) Beat the eggs with the sugar; add the flour, the oil, the lemon's peel, the milk and the yeast.
- 3) Stir the apples at the dough.
- 4) Butter and flour a baking tin and pour the mix in the dough.



*Cook it for 40 minutes.*



# CHEESECAKE

by Chiara Sassi

## INGREDIENTS

- 2 cups of vanilla wafer crumbs
- 6 spoons of melted butter
- 1 bag kraft caramels
- 1 can of evaporated milk
- 1 chopped pecans toasted
- 2 table spoons of softened cheese cream
- 2 tablespoons of sugar
- 1 vanilla packet
- 2 eggs
- ½ semi-sweet chocolate chips (melted)

## RECIPE PROCESS

- 1) Combine crumbs and butter and press onto bottom of 9" spring form pan.
- 2) Bake at 350°C for 10 minutes.
- 3) Melt caramels with milk in saucepan over low heat, stirring frequently until smooth.
- 4) Pour over crust. Top with pecans.
- 5) Combine cheese cream, sugar and vanilla, mixing at medium speed until well blended.

6) Add eggs, one at a time, mixing well after each addition. Blend in chocolate pieces; mix well.

7) Pour over pecans.



*Bake at 350° C for 40 minutes. Loosen cake from rim of pan. Cool before removing rim of pan. Chill. Serves 10 to 12.*

# CHOCOLATE CAKE

by Emanuele Romagnani

## INGREDIENTS

- 200 g of chocolate
- 150 g of butter
- 200 g of icing sugar
- 4 eggs
- 1 packet of vanillin

## RECIPE PROCESS

- 1) First dissolve chocolate and butter .
- 2) Mount red eggs and icing sugar.
- 3) Mount the eggs whites and cook for about twenty minutes then put it in the fridge.



20 minutes.

# CHOCOLATE CAKE

by Diletta Corsi

## INGREDIENTS

250 g Butter  
250 g Sugar  
5 Eggs  
315 g Flour  
315 ml Milk  
200 g Chocolate (crushed)

Salt (a pinch)  
Chocolate for garnishing (melted)

## RECIPE PROCESS

- 1) Mix butter and sugar in an electrical mixer, until they become creamy.
- 2) Add the eggs in the mixture and mix everything.
- 3) Then add milk and continue to mix with the electrical mixer.
- 4) Now take out all the mixture in a bowl.
- 5) Then add the flour, the crushed chocolate

and the pinch of salt. After that, mix all.

6) Pour it in a baking tray and put it in the oven.



*Cook it at 180°C for 10 or 15 minutes, after that take it out. When the cake is cold, garnish it with the melted chocolate.*

# **RICE CAKE**

*by Giorgio Fontanili*

## *INGREDIENTS*

1 L of milk  
200 g of rice  
100 g of sugar  
4 eggs

grated lemon peel

## *RECIPE PROCESS*

- 1) Boil milk, rice, sugar and grated lemon peel for 30 minutes.
- 2) After that, add 4 eggs slowly and put all into a baking pan.



*Bake the cake in a hot oven at 180° for 40 minutes.  
It's very good warm or cold.*

# **APPLE PIE**

*by Stella Giambalvo*

## *INGREDIENTS*

150 g of flour  
100 g of sugar  
100 g of butter  
2 eggs  
3 apples  
  
half spoon of yast

## *RECIPE PROCESS*

- 1) Mix melted butter with eggs and add sugar, flour and yeast. If necessary add some milk.
- 2) Turn on the oven at 170°C.
- 3) Put the mixture in a buttered and floured baking tin and distribute the sliced apples on the cake.
- 4) Sprinkle with sugar.



*Keep in the oven for 30minutes. Serve it warm with vanilla cream.*

# **MATTEO'S CAKE**

*by Matteo Cigarini*

## *INGREDIENTS*

100 g of flour  
150 g of butter  
200 g of sugar  
60g of chocolate  
4 eggs  
1 "Bertolini" paper

## *RECIPE PROCESS*

1) Mix everything in a large bowl.



*Cook it for 30 minutes at 180°C.*



# RICE CAKE

by Gregorio Menzà

## INGREDIENTS

1 l of milk  
200 g of rice  
1 lemon peel  
½ glass of cold milk  
200 g of sugar  
a pinch of salt  
vanilla  
3 eggs

## RECIPE PROCESS

- 1) First cook the rice in the milk and next add vanilla, 100 g of sugar and some salt.
- 2) Then cook the rice and beat the eggs with the remaining 100 g of sugar.
- 3) After that melt the butter and, when the rice is cold, mix all the ingredients together.



*Put it in the oven for 50-60 minutes.*

# **PANCAKES**

*by Unknown*

## *INGREDIENTS (for 12 pancakes)*

125 g of flour  
25 g of butter  
2 eggs  
15 g of sugar  
6 g of chemical baking powder  
some maple syrup

## *RECIPE PROCESS*

- 1) Melt the butter at low fire, and let it warm.
- 2) While the butter is warming divide the yolks from the egg whites. Shed the yolks in a bowl and beat them with a whisk.
- 3) After that add the fuse butter and the milk, keep mixed with the whisk. Whisk the mixture until it will be light.
- 4) Unite the yeast to flour and sift it in the bowl with the egg compound. Whisk it with the

whisk to amalgamate everything.

5) Mix the egg whites, shedding little by little the sugar and blend it into the egg mixture, with movements from top to bottom.

6) Put to heat up on medium fire on a large nonstick pan and, if is strictly necessary, grease it with a little bit of butter. Pour in the center of the pan a ladle of preparation , there will be no need to expand it.

7) When the first bubble appears and the top is golden, turn it on the other side with a spatula, so let it make golden the other side. After that, the pancake will be ready to be eaten.

8) Repeat the operation with the rest of the dough. More or less, at the end, they will be 12 pancakes. At the end pour the maple syrup.



*15 minutes.*

# LARGE RING-SHAPED CAKE

by Maria Chiara Benevelli

## INGREDIENTS

250 g of flour  
130 g of water  
250 g of sugar  
3 eggs  
a small paper of yeast  
130 g of Seed oil  
a spoon of Bitter Cocoa

## RECIPE PROCESS

- 1) First mix with an electric beater the eggs and the sugar for 7 minutes.
- 2) Then add the water, the oil and the flour and mix it again for another minute, with the electric beater. After that add the yeast and mix.
- 3) Put  $\frac{3}{4}$  of the dough in the cake pan and in the remainder  $\frac{1}{4}$  add the spoon of bitter cocoa, mix it and put it in the cake pan.



*Finally put the cake pan in the oven at 180°C for 40/45 minutes.*

# **FRIED MOZZARELLA**

*by Massimo Lari*

## *INGREDIENTS*

- 4 slices of mozzarella
- 1 egg
- 1 spoon of milk
- breadcrumbs
- salt,pepper
- oil to fry

## *RECIPE PROCESS*

- 1) Put the slices of mozzarella in the egg beaten with milk and breadcrumbs, mixed with salt and pepper.
- 2) Let them get brown on both sides in the boiling oil.
- 3) Drain them on a paper towel and place on the plate.



*10 minutes.*

# **MASCARPONE CREAM**

*by Matteo Ferretti*

## *INGREDIENTS (5/6 portions)*

½ kg mascarpone cheese  
5 eggs (5 egg yolks and 1 or 2 whites)  
100 g dark chocolate  
190 g of sugar  
Cocoa

## *RECIPE PROCESS*

- 1) Bring all the ingredients to room temperature then separate egg yolks and whites.
- 2) Put sugar and egg yolks in a large bowl. Beat well until the mixture is light and creamy.
- 3) Add mascarpone and beat well.
- 4) Beat the egg whites until stiff and add them in the mascarpone cream. If you want you can put on the top cocoa.

5) Chill in the fridge for  $4/5$  hours or better overnight.



*4/5 hours.*

# **RICE CAKE**

*by Davide Cattani*

## *INGREDIENTS*

300 g of rice  
300 g of sugar  
1 L of milk  
5 eggs  
1 vanilla bean  
2 lemons  
1 little glass of Sassolino

## *RECIPE PROCESS*

- 1) First put into a baking tin the milk, a vanilla bean, one lemon's peel and a cup of water.
- 2) When the mixture boils, add the rice and cook it for about ten minutes.
- 3) After that put the rice in a bowl and let it get cold.
- 4) When the rice is cold, add the sugar, one lemon's grated peel and take the vanilla bean out.



5) Then add the egg yolks and the whipped egg whites; before pouring the rice into a cake pan add a glass of Sassolino.

6) Finally bake it at 160° for about one hour.



*1 hour and a half.*

# **RICE CAKE**

*by Nicholas Bertoldi*

## *INGREDIENTS*

150 g of rice  
150 g of sugar  
1 L of milk  
3 eggs  
1 pinch of salt  
1 grated of lemon  
3-4 spoonfuls of Sassolino

## *RECIPE PROCESS*

- 1) Boil milk with a pinch of salt. When it boils, add rice, mix and cook for nine minutes.
- 2) After that, switch off the stove, mix and, when it's warm, add sugar, a grated lemon peel, the eggs and 3 or 4 spoonfuls of Sassolino. The eggs should be put one at a time.
- 3) Then, pour into the mold, after buttering and flouring, and let it stand for 2 hours.
- 4) After that, put into the oven at 180° for 45

minutes.

5) Then remove from the oven, sweeten slightly the hot cake, sprinkle with Sassolino on the cake and let it stand for 2 hours.



*3 hours.*

# CREPES

by Greta Scaglioli

## INGREDIENTS

3 eggs  
250 g of flour  
500ml of milk  
40 g of butter  
(salt)

## RECIPE PROCESS

- 1) First smelt the butter.
- 2) Then, put the eggs in a bowl and beat them with a fork.
- 3) After that mix the eggs and the milk and next add some salt, the flour and the butter.
- 4) Shed the compound in a no stick pan. Let it cook for 10 minutes.
- 5) Finally, add a sweet or a salty stuffing.



15 minutes.

# **ITALIAN FRIED RICE BALL**

*by Filippo Salati*

## *INGREDIENTS*

500 gr of rice  
2 spoons of oil  
40 gr of butter  
150 gr of beef  
60 gr of chicken livers  
400 gr of tomato puree  
1 L of beef broth  
120 gr grated Parmesan  
2 eggs  
100 ml of wine  
Pepper and Salt  
200gr of mozzarella

## *RECIPE PROCESS*

- 1) Pull chicken livers.
  
- 2) Melt the butter in a pan with oil and add beef
  
- 3) Brown the livers for 5 minutes and fade away with wine.
  
- 4) Add the tomatoes puree, salt, pepper and let the past thicken over medium heat.
  
- 6) When the sauce will be ready add rice.

- 7) Led to cooking the rice adding the meat broth
- 8) Turn off the heat and add butter and Parmesan cheese, mix well and add two eggs.
- 10) Blend all ingredients and put them in a shallow dish and let them cool.
- 11) Cut the mozzarella and put it in a strainer so that it could lose water.
- 12) When the rice will be cold inside from supplì with mozzarella: after all the supplì steps, put in whisk eggs and the crumbs bread.
- 14) Fry at 180°C.

To be served hot.



*25 minutes.*

# SBRISOLONA CAKE

by Matteo Sidoli

## INGREDIENTS (for 4 people)

200 g of shelled almonds  
200 g of flour  
1 paper of vanillin  
200 g of caster sugar  
1 zest of limon  
2 eggs yolks  
200 g of butter  
Salt  
Icing sugar

## RECIPE PROCESS

- 1) First chop the almonds. Next combine the flour, vanilla, sugar, lemon zest and egg yolks: knead well by hand.
- 2) Next add the melted butter with a pinch of salt and mix again.
- 3) Pour the mixture to rain on a baking sheet.
- 4) Bake at 180° for 40-45 minutes; finally let it cool filling with icing sugar and break the cake with your hands.



1 hour.

# CRUMBLED CAKE

by Benedetta Colnaghi

## INGREDIENTS

300 g of flour  
100 g of sugar  
100 g of butter  
1 egg  
1 sachet of yeast  
450 g of Nutella

## RECIPE PROCESS

- 1) First mix the flour, the sugar, the butter, the egg and the yeast, until you have a crumbled dough.
- 2) Use two thirds of the crumbled to make the base, then put on the base Nutella and cover with one third of the remaining crumble.



*Finally bake the cake for 40 minutes at 200° C.*