

ICONS *of* EUROPEAN TASTE 



ICCO
CANADA 

Grana Padano Cheese Panna Cotta with Roasted Pears & Aged Balsamic

For the Panna Cotta:

- ¼ ltr 35% cream
- ¼ ltr milk
- 2 tsp powdered gelatin
- ½ cup finely grated Grana Padano cheese
- 1/8 tsp salt

Mix the gelatin with the Grana Padano and set aside.

Place the milk in a pot and season with the salt, bring the milk to boil and remove from heat. Add the Grana Padano/gelatin mix and whisk well, immediately add the cream and whisk. Pour the panna cotta in four ramekins about 4oz size and refrigerate for at least 2 hours or until the panna cotta sets.

For the Pears:

- 2 bosc pears
- 2 tbsp sugar
- ¼ lemon zest
- 2 tbsp melted butter
- A pinch of salt
- Aged balsamic to drizzle

Cut the pears into quarters and remove the pit, sprinkle with sugar, a pinch of salt, lemon zest and butter, toss to coat the wedges well. Place the wedges on a baking tray and bake at 400 F for about 10 minutes or until you see caramelization, do not overcook.

Turn the panna cotta out of the ramekins and place two slices of caramelized pears beside it, drizzle with Balsamic and serve.



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Prosciutto di San Daniele with Roasted Figs, Ricotta Crispy Lavash

- 12 slices of Prosciutto di San Daniele
- 8 fresh figs
- ½ lb fresh ricotta
- 1tbsp honey
- 1tsp sugar
- Olive oil to drizzle
- 1 leaf of lavash toasted
- Salt to taste

Whip the ricotta using a whisk, season with salt and sugar and mix until creamy.

Cut the figs into quarters and place into a bowl, sprinkle some honey and a little olive oil, place the figs cut side up onto a lined baking sheet and broil on high for about two minutes or until you see the edges browning. Remove from the broiler and set aside.

Compose the dish by placing a few slices of Prosciutto di San Daniele on a plate then place a few small scoops of ricotta on it and rest a piece of fig beside each mound of ricotta, finally stick a few pieces of lavash into each mound of ricotta, drizzle some olive oil and serve.



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Gnocco Fritto, Prosciutto di Parma, crema di Grana Padano & Arugula

- Prosciutto di Parma
- 1lb pizza dough
- 8 oz Grana Padano cheese finely grated
- Oil for deep frying
- 8 oz whole milk
- 2 tbsp flour
- 2 tbsp butter
- 2 cups of arugula
- Salt to taste

For the Padano Cream:

Warm the milk to almost boiling. Melt the butter in a pot on medium heat, add the flour, whisk well and when the mixture looks creamy remove from the stove and add the milk whisking well to prevent lumps, return to the stove and bring to boil stirring constantly, season to taste. Simmer for a few minutes and then remove from the fire, add the Padano, and keep whisking until smooth and shiny, set aside.

Preheat a pot with about two inches of vegetable oil to 350F.

Using a rolling pin roll the pizza dough to about half a centimeter thickness, cut rectangles about 10 centimeters square and immediately plunge into the frying oil, turn when it is golden and allow it to puff up nicely. Remove from the oil and place on a tray along with thinly sliced Prosciutto di Parma, a bowl of arugula and a bowl of Padano cream.

To eat it cut open the fried dough, spread some cream, add arugula and add Prosciutto di Parma to your liking.



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