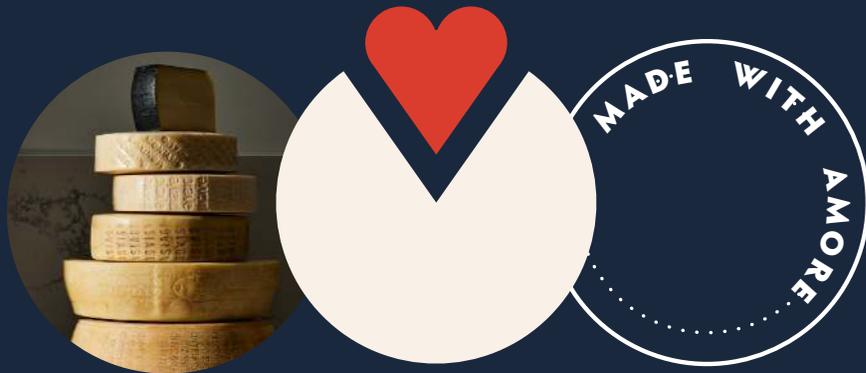


MADE WITH AMORE  
From the  
Heart of Europe

# RECIPES



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## Asiago Stagionato PDO

Originating from the alpine plateau of the same name, the Asiago Stagionato is a semi-fat hard cheese with a semi-cooked curd. It has a smooth and regular rind and a grainy, straw-coloured paste scattered with small eyes.

## Piave PDO

The Piave is the most famous cheese from the Belluno region. Created by local master cheesemakers, it is still, to this day, made using traditional techniques. Its mild and penetrating flavour intensifies as it ages.



## Montasio PDO

Montasio is a traditional table cheese from the Friuli Venezia Giulia region and the northeastern part of the Veneto. This semi-hard cheese is characterized by its dense texture and white- or straw-coloured paste dotted with eyes.



## Asiago Fresco PDO

Asiago Fresco is a fresh table cheese from the alpine plateau of the same name. This semi-hard cheese has a white or pale yellow paste with irregular eyes and a thin and flexible rind.



## Parmigiano Reggiano PDO

Parmigiano Reggiano is a fine cheese known and eaten across the world. Made from raw cow's milk, this white or straw-coloured semi-fat cheese has a delicately granular texture and is covered with a natural pale yellow rind.



## Grana Padano PDO

Produced in the Padan plain, Grana Padano is a fine cheese that is widely known across the world and epitomizes Italy's exceptional gastronomy. Made from semi-skimmed cow's milk, this semi-fat cheese has a dense and grainy texture and a white or yellow paste covered by a hard and thick golden rind.

To learn more, visit [aop-agriform-cheese.com](http://aop-agriform-cheese.com)

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EUROPE



# Potato & onion tart with Asiago PDO

A recipe full of flavours, perfect to share.

MADE WITH MORE  
**From the Heart of Europe**

PORTIONS:  
**3-4**

PREP TIME:  
**10 - 15 MIN**

TOTAL TIME:  
**1H**

DIFFICULTY:  
**MEDIUM**



## INGREDIENTS

- Caramelized onions (read instructions below)
- 4-5 small potatoes, cut into 1/8 inch slices
- 1 shortcrust pastry (store-bought or homemade)
- 3 tablespoons of butter and 1 tablespoon of creme fraiche (cream is optional)
- 1 1/4 cup of grated Asiago PDO cheese
- 5 sprigs of thyme, without the stem
- 3 garlic cloves, minced
- The zest of a small lemon
- Salt and pepper
- Egg yolk, beaten

### For the caramelized onions:

- 1 red onion, thinly sliced
- 1 tablespoon of sugar
- 1 tablespoon of balsamic vinegar

## PREPARATION

### For the onions

- 1-** Heat two tablespoons of olive oil in a medium pot, on medium heat.
- 2-** Add onions and stir often so they caramelize but don't burn. Adjust heat if necessary.
- 3-** After 20 minutes, add the sugar and a pinch of salt. Continue to stir until the onions take a deep golden colour, then add the balsamic vinegar and cook 2-3 minutes longer, until the liquid has evaporated. Let cool completely.

### Assemble the tart

- 1-** Preheat the oven to 200°C.
- 2-** Lay the shortcrust pastry on a sheet of parchment paper. Place approximately half of the onions at the center of the shortcrust pastry, followed by all of the garlic and half of the potato slices. Leave a 1 1/2 to 2 inches of border all around. Lightly salt and pepper and garnish with half the cheese and thyme.
- 3-** Pour half of the butter and cream and sprinkle a handful of the grated Asiago PDO cheese.
- 4-** Pursue with the rest of the potato slices, more salt and pepper, the other half of the onions\*, cheese, thyme and sprinkle the lemon zest.
- 5-** Fold the pastry border on the tart and brush it with the beaten egg yolk. Cook in the oven for 45 to 50 minutes, until it has a nice golden colour. Let cool for 5 to 10 minutes before serving.

TIP



Add a drizzle of balsamic cream on the tart, it will enhance the flavours of the Asiago PDO cheese.

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# Eggplant, tomato & Piave PDO tian

An exquisite recipe, being passed on from generations.

MADE WITH MORE  
**From the Heart of Europe**

PORTIONS:  
**2-4**

PREP TIME:  
**15 MIN**

TOTAL TIME:  
**1H**

DIFFICULTY:  
**EASY**



## INGREDIENTS

- 3 small eggplants, cut into ¼ inch slices
- 5 to 6 medium tomatoes stems off and cut into ¼ inch slices
- ½ cup of olive oil
- ½ cup of Piave PDO cheese, grated
- 2 garlic cloves, minced
- 1 tablespoon of fresh thyme, chopped
- A few fresh basil leaves
- Salt, pepper

## PRÉPARATION

- 1-** Put the eggplant and tomato slices in a medium bowl. Salt, drizzle with olive oil and mix. Let rest for 15 minutes.
- 2-** Cover the bottom of a dish (oven-safe) with half of the minced garlic. Drizzle olive oil. Add salt, pepper and half the thyme.
- 3-** Arrange the vegetables, alternating between eggplant and potatoes, in the dish. Make sure there are no empty spots.
- 4-** Drizzle olive oil on top, the rest of the minced garlic and thyme. Add half of the Piave PDO on top, season with salt and pepper.
- 5-** Cook in the oven at 350°F for 40 minutes. Keep an eye on it.
- 6-** For a grilled version, add the rest of the Piave PDO cheese on top. Broil for 5 minutes until the cheese is coloured. Serve with meat or fish.

TIP



The tian can be prepared in advance and eaten lukewarm.

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# Mushrooms, peas, pancetta & Montasio PDO risotto.

A simple, delicious and comforting recipe that will delight your winter evenings with family.

MADE WITH MORE  
**From the Heart of Europe**

PORTIONS:  
**4**

PREP TIME:  
**20 MIN**

TOTAL TIME:  
**40 MIN**

DIFFICULTY:  
**MEDIUM**



## INGREDIENTS

- 400 g of risotto type rice, such as arborio
- 60 ml ou 1 glass of white wine
- 500 ml of water
- 500 ml of vegetable broth
- 100 g of fresh peas, shelled
- 200g wild mushrooms such as Porcini, pinarello, or Paris, cut into small pieces
- 1 tablespoon (30 ml) of creme fraiche
- 100g of diced pancetta
- 1 cup of Montasio PDO, shaved or grated
- Salt, pepper
- A bunch of basil (optional)
- 1 clove of garlic, minced
- Some lemon or lime zest

## PRÉPARATION

### Mushrooms and pancetta

- 1- In a large pan, brown the mushrooms and pancetta in some cooking oil. Add the garlic, cook for one more minute. Set aside.

### Risotto

- 2- In a large pan, cook the onion in half of the butter until tender. Add the rice and cook for 1 minute, stirring so it is coated in butter. Add the white wine and let it reduce until almost dry.
- 3- On medium heat, add the broth and water, around 125 ml (½ cup) at a time, stirring often until the liquid is completely absorbed each time. Season with salt and pepper. Cook for twenty minutes or until the rice is al dente. Add broth if needed.
- 4- Away from the heat, add ½ cup of Montasio PDO and the creme fraiche. Stir until you get a creamy texture.
- 5- Add the peas, pancetta and the mushrooms, then cook on low heat for 2 minutes.
- 6- Serve the risotto in bowls. Garnish with the rest of the herbs and of the Montasio PDO and sprinkle some lemon or zest lime.

TIP



The citrus zest and the peas add some freshness that cuts through the risotto's richness.

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# Shrimp & Asiago Fresco PDO tacos

Sharing  
is caring with  
this festive recipe.

MADE WITH MORE  
**From the  
Heart of Europe**

PORTIONS:  
**4**

PREP TIME:  
**20 MIN**

TOTAL TIME:  
**20 MIN**

DIFFICULTY:  
**EASY**

## INGREDIENTS

- 8 corn tortillas
- 16-24 medium shrimps, peeled
- 2 tablespoons of olive oil
- ½ cup of Asiago Fresco AOP cheese
- 1 teaspoon of chili powder
- 1 teaspoon of paprika
- ½ teaspoon of cayenne pepper
- Juice of 1 lime
- 2 garlic cloves, minced
- 2 limes, quartered
- ½ a cup of cilantro, chopped
- 2 tomatoes, diced
- 2 avocados, sliced or diced
- 1 mango, diced
- ½ jalapeño, diced
- ¼ of red cabbage, thinly sliced
- Salt and pepper



## Preparation

- 1-** Pour the oil in a pan, on medium high heat. Cook the shrimps for 4 to 5 minutes with the chili, paprika, cayenne pepper and lime juice. Add the garlic and cook for another minute. Season with salt and pepper and reserve.
- 1-** Mix all the other ingredients - except the avocado - together to make a salsa and reserve a small amount of cilantro to garnish at the end.
- 1-** Heat the tortillas in a pan, a few minutes on each side.
- 1-** Garnish the tortillas, starting with the red cabbage, then the avocados. Add the salsa and shrimps. Sprinkle with Asiago Fresco AOP cheese.

TIP



Drizzle lime juice from the quartered limes over the tacos. Serve with tortillas, sour cream and guacamole.

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# Tagliatelle and Parmigiano Reggiano PDO pesto

A simple but  
flavourful recipe!

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**From the  
Heart of Europe**

PORTIONS:  
**2-3**

PREP TIME:  
**15 MIN**

TOTAL TIME:  
**30-40 MIN**

DIFFICULTY:  
**EASY**



## INGREDIENTS

- 1 packet of fresh tagliatelle
- 25 g of pine nuts
- 1 garlic clove
- 50 g of fresh basil
- 25 g of Parmigiano Reggiano PDO, freshly grated
- 5 cl of extra virgin olive oil
- A handful of pistachios, crushed
- Salt, pepper

## PREPARATION

- 1-** Brown the pine nuts in a pan, until they take on a light colour.
- 2-** Mince the garlic and thinly chop the basil.
- 3-** With a mortar and pestle, or a food processor on low speed, mix the garlic, basil and pine nuts.
- 4-** Add the Parmigiano Reggiano PDO and slowly stream in the olive oil to obtain a creamy and smooth pesto.
- 5-** Bring water to a boil. Cook tagliatelle 3-4 min or following the instructions. Drain them.
- 6-** Mix the tagliatelle and the pesto. Serve and top with crushed pistachios and grated Parmigiano Reggiano PDO.

TIP



Do not rinse the  
tagliatelle, to keep  
their flavour.

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# Tuna, citrus & Grana Padano PDO salad

Sunny recipe that is sure to bring joy!

MADE WITH MORE  
**From the Heart of Europe**

PORTIONS:  
**2-3**

PREP TIME:  
**10 MIN**

TOTAL TIME:  
**10 MIN**

DIFFICULTY:  
**EASY**



## INGREDIENTS

- 1 can (80 g - 100 g) of tuna in olive oil
- 4 cups of arugula
- 1 endive, cut into small pieces
- 2 clementines
- 1 lemon or ½ grapefruit
- A handful of zest from the lemon and clementines
- ½ apple, sliced
- 1/2 cup of fennel, diced
- 1 roasted pepper (store-bought or homemade)
- 1/2 bunch of basil
- A few sprigs of dill
- 2 tablespoons of capers
- 2 tablespoons of balsamic vinegar
- 4 tablespoons of olive oil
- 1 thinly sliced shallot
- 1 teaspoon of Dijon mustard
- 1/4 teaspoon of pepper
- 2 tablespoons of Grana Padano PDO shavings.

## PREPARATION

- 1- Drain the tuna and reserve the oil.
- 2- In a large bowl, mix the arugula, endive, fennel and tuna.
- 3- Peel the clementines, the lemon or the ½ grapefruit and cut it into supremes\*. Cut into small pieces.

\*Cut the quarters of pulp in between the white parts of the fruit.

- 4- Cut the roasted pepper into small pieces and thinly slice the apple.

Option: To make a roasted pepper at home, you can grill it in a pan or on the barbecue, then soak it in olive oil with salt pepper for 20 minutes.

- 5- Add the fruits and the pepper into the salad bowl and mix.
- 5- In a small bowl, whisk together the balsamic vinegar, shallot, capers, mustard and pepper. Add the oil while you whisk everything.
- 5- Add the dressing to the salad; garnish with tuna and Grana Padano PDO cheese shavings. Sprinkle a few citrus zests, basil leaves and some dill.

TIP



Use a potato peeler to make nice Grana Padano PDO shavings.

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# PDO cheese plate

A great gift for your hosts  
and a pleasure to share  
amongst friends.

MADE WITH MORE  
**From the  
Heart of Europe**

PORTIONS:  
**4-8**

PREP TIME:  
**15 MIN**

TOTAL TIME:  
**15 MIN**

DIFFICULTY:  
**EASY**

## INGREDIENTS

### Cheeses

- Grana Padano PDO - 300-400 grams
- Parmigiano Reggiano PDO - 300-400 grams
- Piave PDO - 300-400 grams
- Asiago PDO - 300-400 grams
- Montasio PDO - 300-400 grams

### Fruits and nuts

You can pick any fruit you like or that are in season.  
The list is for inspiration.

- 2 pears
- 100-200g of mixed nuts
- 1 bunch of white grapes
- 10-15 pitted dates
- 1 small container of blackberries
- 1 small container of currants
- 50-100g of green olives
- 1 orange, sliced and cut into half slices of 1/2 inch
- 1 bunch of cherry tomatoes

### Others

- 5 tablespoons of olive oil
- 2 tablespoons of balsamic vinegar
- Cracker and bread of your choice

### Suggestions of chutneys and jams

- Orange marmalade (Asiago PDO et Montasio PDO)
- Pear chutney (Piave PDO)
- Onion chutney (Grana Padano & Parmigiano Reggiano PDO)



## Preparation

- 1- Take the cheeses out of the fridge and let them get to room temperature, 30 minutes to 1 hour before serving.
- 2- Place the cheeses on a wooden board, with space between them. Cut a few pieces and fill the empty spots with the fruits, nuts, crackers and bread slices. Add a few fresh herbs for decoration, and you are done!

TIP



You can enjoy your  
cheese plate with a  
lambrusco, prosecco  
or an italian red wine  
such as Sicily pericone  
or a Tuscany wine.

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