

In the Kitchen with Pecorino Toscano DOP

Cooking and Pecorino Toscano DOP

This small recipe book describes certain recipes conceived to best exalt the incredible potential for adding taste and scent of Pecorino Toscano DOP.

In the recipe book, you will find tantalising and tasty recipes of Tuscan starters, main courses and even desserts. Some of these recipes are traditional, others are the fruit of the creative flair of Tuscan chefs who have reinterpreted our cuisine, without moving too far from the authentic flavours of our land.

Simple recipes to enjoy and appreciate with this exceptional Tuscan product.

Pecorino Toscano DOP, besides being enjoyed au naturel, can be melted, kneaded in dough, fried, seasoned, or even grated. It exalts the taste of every recipe, and the flavour and delicateness of the dish.

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Maccheroni salad and Pecorino Toscano

Ingredients for 4 persons:

400 g of maccheroni,
200 g of ripe, diced tomatoes,
100 g of fresh, sliced Pecorino Toscano,
100 g of seasoned Pecorino Toscano,
500 g of Tuscan extra-virgin olive oil,
a sprinkle of minced basil leaves, salt and pepper to taste

Preparing the dish

Place the tomatoes, Pecorino Toscano, oil, basil, salt and pepper in a terrine and let them marinade. In the meantime, cook the pasta, rinse it (*al dente*), place it in on dish with a drizzle of extra-virgin olive oil, pour the marinade on it, and serve it warm.

Potato gnocchi with grated Pecorino Toscano

Ingredients for 4 persons:

For the gnocchi: 400 g of white potatoes, 130 g of whole-wheat flour (00),
70 g of butter, 2 egg yokes,

For the sauce:

150 g of fresh Pecorino Toscano, 150 g of seasoned Pecorino Toscano, 200 g of tomatoes, 100 g of Tuscan extra-virgin olive oil,
100 g of mascarpone, 1 glass of warm water.

Preparing the gnocchi:

Wash, boil and peel the potatoes while they are still warm, and pass them through a sieve. Mix in the flour with the egg yokes, knead the dough and let it sit for 10 minutes. Stretch out the dough to form strips 1 cm high and cut them length-wise every 3 cm. Press the gnocchi with a thumb on the tip of a fork. Bring a pot full of water to boil and then throw in the gnocchi. The gnocchi are ready when they come up to the surface.

Preparing the sauce:

Cut the tomatoes cross-wise on the bottom, then boil them for 2 minutes, peel and slice them. Stir-fry the tomatoes on a light flame, until they start crumbling apart. Add the fresh, diced Pecorino Toscano and the water until you have a creamy mixture, then pour the cooked gnocchi on the cream and add the mascarpone. Mix the gnocchi and cream, add

the seasoned Pecorino Toscano cut into thin slices, a few knobs of butter and bake in an oven at 200 °C, until a thin crust forms. Serve warm.

Tortelli with Pecorino Toscano in spicy sauce

Ingredients for 4 persons:

For the pasta: 300 g of whole-wheat flour, 2 eggs, 1 tablespoon of Tuscan extra-virgin olive oil, 1/2 a glass of water, salt to taste.

For the filling: 200 g of fresh Pecorino Toscano, 100 g of seasoned Pecorino Toscano, 100 g of fresh ricotta cheese, 1 egg and 1 yoke

For the sauce: 200 g of tomatoes, 120 g of Tuscan extra-virgin olive oil, 1 red onion, 1/2 a glass Tuscan red wine, 1 glass of warm water, 1 fresh, thinly sliced chilli pepper.

Preparing the pasta:

Dissolve the salt in the water, knead it with all the other ingredients until you have a soft dough, wrap it with a damp cloth and let it sit for 1 hour.

Preparing the filling:

Shred the fresh and seasoned Pecorino Toscano, knead it with the ricotta cheese and the egg, then let it sit for 20 minutes in the fridge.

Then, stretch the dough so that it is about 3 mm thick, cut it into squares of about 10 cm, spread the filling on the squares, with the aid of a tablespoon, fold them into triangles and seal the edges with a fork.

Preparing the sauce:

Cut the tomatoes cross-wise on the bottom, then boil them for 5 minutes, peel and slice them. Slice the onion, fry it with the tomatoes in oil on a low flame until they start crumbling apart, add salt and then the wine. Let the wine evaporate and then add the water, chilli pepper, and cook it until it is fresh.

Cook the tortelli, rinse and dry them, then arrange them on a dish; add the sauce and serve the dish with a decoration of minced parsley.

Fusilli melted with Pecorino Toscano

Ingredients for 4 persons:

400 g of fusilli, 1 small red onion cut into thin slices,
200 g of ripe tomatoes, 150 of fresh, diced Pecorino Toscano, 30 g of coarsely grated, seasoned Pecorino Toscano, 50 g of Tuscan extra-virgin olive oil, a sprinkle of minced basil leaves, 1 chilli pepper, salt to taste

Preparing the dish

Boil the tomatoes for 2 minutes, remove the skin and cut them into slices. Sauté the onion in the extra-virgin olive oil (*on a medium flame until it browns*), add the tomatoes and cook them for 5-10 minutes, cook the pasta, rinse it (*al dente*) and toss it in the pan along with the tomatoes for 2 minutes (*on a medium flame*); add the grated cheese, the chilli pepper, the salt, a tablespoon of cooking water, and finally the fresh Pecorino; make the water evaporate until the sauce nicely covers the fusilli (*the fresh Pecorino will be stringy*), add the minced basil leaves and serve warm on a dish, with a basil leave on top.

Bresaola ham with Pecorino Toscano 9

Ingredients for 4 persons:

12 slices of bresaola ham, lemon juice and Tuscan extra-virgin olive oil to season the ham

For the filling:

250 g of ricotta cheese,
50 g of seasoned, thinly diced Pecorino Toscano, 100 g of fresh, thinly diced Pecorino Toscano, 18 cherry tomatoes sliced in 4 cloves, 2 sprinkles of fresh rucola salad, thinly shredded, 1 fresh, spicy chilli pepper, thinly shredded, salt to taste.

Preparing the dish

Mix the ricotta, fresh and seasoned Pecorino Toscano, rucola, chilli pepper and add the salt; finally, add the tomatoes, arrange the bresaola in the shape of a cone and stuff it with the filling using a tablespoon or a pastry bag, garnish the bresaola with the oil and lemon juice. Let it sit in a fridge for 15-30 minutes. Serve cold, decorating the dish with some cherry tomatoes and rucola salad.

Chicken legs in Pecorino Toscano crust

Ingredients for 4 persons:

8 chicken legs,
50 green string-beans, cleaned and boiled,
200 g of seasoned Pecorino Toscano (*of which 8 thin slices and the rest cut into sticks*),
500 g of Tuscan extra-virgin olive oil,
1 glass of brandy,
salt and pepper to taste

Preparing the dish

After having cut, boned and beaten the chicken legs, fill them with 5 or 6 string beans, placing a stick of Pecorino in the middle; tie them with cooking thread, place them in a pan with hot oil, sear them evenly on each side, adding the brandy, and cook until the liquor has evaporated. Lay a thin slice of Pecorino Toscano on each leg and bake them in a pre-heated oven until the Pecorino forms a crust; serve with a side dish of vegetables.

Veal scallopine with Pecorino Toscano

Ingredients for 4 persons:

200 g of fresh Pecorino Toscano,
8 slices of veal for a total weight of 480 g,
120 g of extra-virgin olive oil,
sieved whole-wheat flour to taste,
1 glass of Tuscan white wine,
1 tablespoon of water, salt to taste.

Preparing the dish

Flour the slices on each side, stir fry them in a pan with the oil, add the salt on one side only and then cook them for 5 minutes. Finally, turn them over and cook them on a low flame for another 5 minutes. Add the Pecorino Toscano previously sliced and the water, cover with a lid and let the water evaporate. When the scaloppine are cooked, serve them on a dish, with a decoration of parsley leaves. Pour the sauce on the scaloppine (previously sieved with a strainer and serve them warm.

Wild boar cutlets in cream of Pecorino Toscano and black olives

Ingredients for 4 persons:

200 g of fresh Pecorino Toscano,
8 wild boar cutlets for a total weight of 600 g,
150 g of extra-virgin olive oil,
100 g of pitted black olives,
1 glass of Tuscan red wine, salt and pepper to taste.

Preparing the dish

Sear the cutlets in the oil on both sides (*approximately for 10 minutes*), then add the coarsely sliced olives, brown them for 2 minutes and wet them with the wine. Let the wine evaporate, then add salt and pepper to taste, add 1 glass of warm water and cook for about another 10 minutes. 4 minutes before the cutlets are finished cooking, add the Pecorino Toscano you previously sliced on each cutlet (*one slice for each cutlet*) and cover the pan with a lid, until the cheese melts. Serve with a decoration of black olives.

Turkey loaf with Pecorino Toscano and spinach

Ingredients for 4 persons:

200 g of fresh, thinly sliced Pecorino Toscano,
8 slices of turkey breasts for a total weight of 400 g,
300 g of boiled spinach, rinsed and minced,
100 g of minced turkey breast, 50 g of shredded walnuts,
2 glasses of Tuscan white wine, 1 egg, salt and pepper to taste.

Preparing the dish

Prepar a dough, kneading the spinach, the minced turkey and the walnuts; add the egg, salt, pepper and knead the dough until you have a uniform mixture. Let it sit for 10 minutes.

Beat the turkey slices with the dough and then with the Pecorino Toscano. Make rolls of the dough and tie them with cooking thread.

Pour the extra-virgin olive oil in a baking tray until it reaches 1/2 cm, lay the rolls and sear them for 10 minutes.

Turn the rolls, add the Tuscan white wine and let the wine evaporate; the rolls are now cooked.

Remove the thread and cut the rolls into slices 1/2 cm thick, and serve them on a dish.

With a strainer, sieve the sauce, pour it onto the rolls and then serve with a side dish of buttered spinach tossed in a pan.

Fried Pecorino Toscano with mixed vegetables

Ingredients for 4 persons:

4 slices of fresh Pecorino Toscano, each 1/2 cm thick.
8 slices of eggplant,
8 pumpkin flowers,
8 slices of zucchini,
1 yellow pepper cut into 8 pieces,

For the dough:

200 g of flour,
50 g of beer,
50 g of water, salt to taste.

Preparing the dish

Prepare the dough, so that it isn't too liquid, let it sit for about 30 minutes, roll all the vegetables in the dough and fry in hot oil. Finally, roll the Pecorino in the dough, fry it, arrange it at the centre of a dish with the vegetables around it and serve warm.

Pecorino Toscano kebabs cooked in seasonal recipe

Ingredients for 4 persons:

200 g of seasoned Pecorino Toscano,
200 g of Tuscan salami,
200 g of pitted black olives.

Preparing the dish

Cut the Pecorino Toscano and salami in slices about 1 cm thick, then form small squares, 3 cm on each side, and skew them on a kebab (short or long), alternating a slice of cheese, then salami and finally the olives.

If you prefer, you can use mortadella ham instead of salami, or wild boar sausage, whichever you like best. Garnish creatively and the appetizer is now ready to be served.

Asparagi with Pecorino Toscano

Ingredients for 4 persons:

800 g of wild asparagi,
80 g of Tuscan extra-virgin olive oil,
100 g of grated, seasoned Pecorino Toscano,
salt and pepper to taste

Preparing the dish

Clean the asparagi, place them in a covered pot with cold water, add the salt, quickly bring the water to boiling point, lower the flame and boil them for 15 minutes. Cook them al dente, cut the tips 8 cm long, arrange them in a casserole with the oil and a bit of pepper, cover them with the Pecorino cheese and bake them in the oven at about 180 °C, until the pecorino browns. Serve warm.

Cauliflower with Pecorino Toscano

Ingredients for 4 persons:

1 cauliflower, 2 garlic cloves,
200 g of grated, seasoned Pecorino Toscano, salt to taste,
50 g of extra-virgin olive oil.

Preparing the dish

Clean and rinse the cauliflower, dividing it into tops. Boil the tops and cook them al dente, storing a glass of cooking water.

Fry the garlic, add the cauliflower and cooking water.

Cover with the grated Pecorino Toscano and cook until the cooking water evaporates.

Desserts with Pecorino Toscano DOP

Salted pie with Pecorino Toscano

Ingredients for 6 persons:

250 g of shortcrust,
180 g of grated Pecorino Toscano,
120 g of smoked bacon,
2 eggs, 1 yoke,
240 ml of milk,
120 ml of cream,
nutmeg, salt and pepper to taste

Preparing the dish

stretch the shortcrust three-four millimetres thick, apply it on bottom and rim of a cake tray and poke holes into it with the aid of a fork. Cut the bacon julienne, boil it, let it dry in a pan (be careful not to remove all its moisture), and then place it on the bottom of the cake tray.

Boil the milk and cream with a sprinkle of nutmeg, batter the egg and yoke with salt and pepper, add the milk and grated Pecorino Toscano, mixing well. Pour the mixture into the cake pan and bake in oven at 180 °C for 30 minutes.

Tart with Pecorino Toscano

Ingredients for 8 persons:

For the shortcrust pastry:

250 g of butter (out of fridge for 2 hours), 250 g of caster sugar, 1 egg, 1 small lemon peel, 500 g of sieved whole-wheat flour, 1/2 a bag of vanilla extract.

For the filling:

150 g of fresh Pecorino Toscano, thinly sliced, 250 g of ricotta cheese, 100 g of caster sugar, 100 g of brandy

Preparing the dish

For the filling: mix the Pecorino Toscano, ricotta cheese and sugar; when it is nicely blended, add the egg and continue mixing. Let it sit for 10 minutes and finally add the brand, and let it sit for another 20 minutes in the fridge.

For the dough: knead the butter and sugar, add the egg and lemon peel, and knead thoroughly: when the mixture is uniform, add the vanilla extract and flour and finish kneading, then let it sit for 1 hour in the fridge.

Cover a round baking tray with a diameter of about 25 cm with the shortcrust pastry, keeping at least 1/4 of it aside, place the filling and decorate to taste with the left-over shortcrust pastry; brush with the battered egg and bake in oven at about 170-180 °C.

Apple pie with Pecorino Toscano

Ingredients for 4 persons:

300 g of fresh Pecorino Toscano, 1 kg of "Golden" apples,
300 g of shortcrust, 200 g of mascarpone, 120 g of caster sugar, 30 g of potato starch (or corn starch),
2 eggs (separate the yoke from the white).

Preparing the dish

Peel and boil the apples for 30 minutes, then dry them with a dish-towel.

Thinly sieve the Pecorino Toscano.

Batter the Pecorino Toscano, the mascarpone and sugar in a bowl until you have a whipped mixture.

Add the egg yolks, the starch and whip for another 10 minutes. Add the flour, being careful to knead slowly, and finally the egg whites, previously whipped into a frosty cream.

Apply the shortcrust on the bottom and rim of a cake mould with a diameter of 22-26 cm and 4-6 cm high.

Lay the apples so that they cover the entire surface of the dough and pour Pecorino Toscano mix until it covers the dough.

Bake in an oven at 120/140 °C for 35/40 minutes.

When out of the oven, decorate with powdered sugar.

Tart with Pecorino Toscano and walnuts

Ingredients for 4 persons:

200 g of fresh Pecorino Toscano, 300 g of sieved, whole-wheat flour,
300 g of minced walnuts, 300 g of whipped egg whites,
300 g of shortcrust, 200 g of lean cheese flakes,
50 g of caster sugar, 150 g of potato starch,
50 g of "Millefiori" honey, 12 egg yolks, 3 whole eggs.

Preparing the dish

In a bowl, whip the whole eggs with the sugar and honey; when the mixture is whipped, slowly mix in (in order): the Pecorino Toscano previously sieved, the flour, the potato starch, the walnuts and finally, the egg whites whipped into a frosty cream.

Apply the shortcrust on the bottom and rim of a cake mould with a diameter of 22-26 cm and 4-6 cm high, pouring the dough obtained with the cheese inside the mould and bake in an oven at 150-160 °C for 40-45 minutes.

When out of the oven, decorate with powdered sugar.

PASTRIES WITH FRESH PECORINO TOSCANO

Ingredients for 6 persons:

260 g of fresh Pecorino Toscano, 120 g of ricotta cheese, 120 g of sugar, 400 g of bran, 2 eggs, 40 g of butter, a sprinkle of saffron, 1 lemon, 1 orange, salt to taste, acacia honey.

Preparing the dish

Spread 300 g of bran on a counter, placing a pinch of salt, the softened butter in dices and a few tablespoons of lukewarm water in the middle. Knead the ingredients until you have a soft dough and, if necessary, add some more water.

Grate the Pecorino Toscano and the orange and lemon peel; put them inside a terrine, add the ricotta cheese, the eggs, the sugar and the left-over bran, and knead them until you have a uniform mixture.

Apply the dough on a thin puff pastry and with a toothed dough-cutter 10 cm wide, cut the dough into discs. Spread a spoonful of filling in the middle of each disc, fold the edge of the dough upward and pinch it in five points.

Bake in an oven at 160 °C for 15 minutes. Let it cool and then serve the pastries with some acacia honey.

Tuscan cuisine

Tuscan culinary tradition has its roots in a farming culture centred around work in the field, animals and the home. The kitchen in particular, the true centre of family life, has been the place where all the main daily activities were carried out. From the preparation of meals to their enjoyment at the table, from the production of cheese to casual evenings around a fire. Over time, many of these old customs have changed, but not the heart of farming culture. This is why in Tuscany you can still savour ancient flavours, which have been passed down through time and history to our present day.