

COOKBOOK



**'NDUJA**  
edition





## BURGERS WITH FRIARIELLI, PROVOLONE CHEESE AND 'NDUJA

### INGREDIENTS for 4 people

- 480 g beef burger
- 4 burger buns (around 56 g each)
- 160 g 'Nduja
- 8 slices of provolone cheese (around 10 g each)
- 160 g friarielli (wild broccoli)
- 1 clove of garlic

### METHOD

1. Bring some salted water to a boil and add the friarielli. Let them cook for 15 minutes, stirring often.
2. Drain the friarelli under cold water.
3. Heat a little extra virgin olive oil in a frying pan, then add a clove of garlic and the friarielli. Sauté for around 10 minutes.
4. Once cooked, adjust salt to taste.
5. Cut the buns in half and toast the inside.
6. Use another pan to cook the burger patties (allow 5/6 minutes per side).
7. Arrange the provolone cheese slices on top of the meat and lower the heat. Put a lid on the pan to let the cheese melt slowly.
8. Now spread the 'Nduja on both sides of the bun and add the beef burgers and friarielli. Close the bun.





## HUMMUS WITH 'NDUJA

### INGREDIENTS for 4-6 people

- 400 g chickpeas, boiled and drained
- 50 g chickpea cooking water (aquafaba)
- Juice of one lemon
- 60 g extra virgin olive oil
- 1 clove of garlic
- 70 g 'Nduja
- 6 tablespoons tahina
- 1 pinch of paprika

### METHOD

1. Start preparing the hummus by draining the chickpeas.
2. Blend the chickpeas with the oil, peeled garlic clove, 'Nduja, tahini, lemon juice, and paprika until the mixture is semi-dense, smooth, and without lumps.
3. If the hummus is too thick, add the 50g of aquafaba.
4. Transfer the hummus to a bowl and store in the refrigerator until ready to use.
5. Before serving, garnish with a pinch of paprika and a drizzle of oil (both optional).



## PINSA WITH 'NDUJA AND GORGONZOLA CHEESE

### INGREDIENTS for 4 people

- 4 fresh pre-cooked pinza bases

### TOPPINGS

- Mozzarella cheese to taste
- 200 g gorgonzola cheese
- 300 g 'Nduja

### METHOD

Turn the oven to 200°C. Top your bases with the mozzarella, gorgonzola DOP, and the 'Nduja. Place them in the oven for around 10 minutes (depending on the desired crispness).



## PASTA WITH TOMATO SAUCE AND 'NDUJA

### INGREDIENTS for 4 people

- 400 g dry “rigatoni” style pasta
- 100 g ‘Nduja
- 600 g finely chopped tomato sauce
- 1/2 red onion
- Basil to taste
- 2 tablespoons extra virgin olive oil
- Salt to taste
- Half a cup of pasta cooking water

### METHOD

1. Place the extra-virgin olive oil and chopped onion in a large pot. Let it soften for around 2 minutes.
2. Remove the ‘Nduja from its casing and cut it into small pieces. Add it to the onion. Let the sausage melt in the pot, stirring occasionally.
3. Add the tomato sauce. Stir well and add half a glass of cold water. Let it cook on low heat for around 20 minutes and add a few leaves of fresh basil.
4. While the sauce is cooking, place a pot with water and salt on the stove. When it comes to a boil, add the pasta and let it cook. Once cooked, drain it and mix it with the sauce.



## PUMPKIN CREAM WITH 'NDUJA AND PECORINO FONDUE

### INGREDIENTS for 4 people

- 500 g peeled and deseeded pumpkin
- 200 g goat's cheese
- 100 ml fresh cream
- 4 tablespoons of ‘Nduja (adjust to taste)
- Vegetable stock to taste

### METHOD

1. Slice the pumpkin and place it on a baking sheet lined with baking paper. Bake in a static oven at 200°F for 25 to 30 minutes, until the flesh is soft. Transfer the cooked pumpkin to an immersion blender glass and blend, adding 1 ladle of hot vegetable stock.
2. Add vegetable stock as needed, until the texture is creamy and smooth.
3. Transfer the velouté to a small saucepan and heat it. In a separate saucepan, add the double cream and goat's cheese. Heat until the cheese has melted.
4. Pour the pumpkin cream into a soup bowl and top with the chopped ‘Nduja and the goats cheese fondue.



## RISOTTO WITH 'NDUJA

### INGREDIENTS for 4 people

- 350 g Carnaroli rice
- 90 g 'Nduja
- 1/2 onion
- 1 glass of dry white wine
- Vegetable stock to taste
- 20 g butter
- 3-4 tablespoons extra virgin olive oil
- 30 g burro
- 3 tablespoons of grated Parmesan cheese

### METHOD

1. Bring the stock to a boil. Let it simmer on low heat throughout the preparation of the recipe.
2. Chop the onion.
3. Heat the oil and butter in a saucepan.
4. Brown the onion. Take the Levoni 'Nduja out of its casing, chop it, and add it to the pan until melted, crushing it with a wooden spoon.
5. When it has completely melted, add the rice and let it toast for a couple of minutes, stirring frequently. Then, deglaze the pan with the white wine and let the alcohol evaporate.
6. Add 1-2 ladles of hot stock, stir, and continue cooking until the stock has been absorbed.
7. Repeat this process several times until the rice becomes tender but is still al dente.
8. When cooked, remove it from the heat and add butter and Parmesan cheese for a creamy texture.





## 'NDUJA BUTTER

### INGREDIENTS for 4 people

- 10 g butter
- 20 g 'Nduja

### METHOD

1. Add the 'Nduja to the softened butter and mix until smooth.
2. Form the butter into a log using baking paper and store it in the refrigerator.

\*For better emulsification, microwave the 'Nduja for 20 seconds.

It can be used as a topping for grilled or barbecued meats.



## 'NDUJA AND BURRATA CROSTINO

### INGREDIENTS for 4 people

- 4 slices of Altamura or Apulian bread (50 g each)
- 360 g 'Nduja
- 200 g burrata cheese
- Extra virgin olive oil
- Pepper

### METHOD

1. Cut the bread, drizzle lightly with extra virgin olive oil and toast until crispy.
2. Spread the 'Nduja on the toasted bread and add the right amount of burrata.
3. Finally, season with black pepper.