

- COOKBOOK -



LEVONI[®]

ORGOGLIOSAMENTE BUONI



BLACK BURGER BUNS WITH COTECHINO, BAKED POTATO CHIPS, AND BARBECUE SAUCE

BURGER BUN

- 50g vegetable charcoal
- 125ml water
- 125ml milk
- 10g salt
- 450g '00' flour
- 50g butter
- 10g brewer's yeast
- 20g sugar

FOR PRESENTATION

- Milk
- Sesame seeds

METHOD

1. Break up the brewer's yeast and dissolve it in a little warm water mixed with a teaspoon of sugar.
2. Add the sifted flour, vegetable charcoal, and sugar to your stand mixer. Add the yeast and water mixture and start kneading at low speed.
3. Add the remaining water, alternating it with warm milk. After 3 minutes, add the salt. Then add the softened butter, one piece at a time.
4. Knead at medium speed for around 15 minutes, until the dough is smooth, elastic, and develops a stringy texture. Transfer the dough into a lightly oiled bowl, cover with cling film, and let it rise for around 3 hours.
5. Once the dough has risen, place it on a lightly floured board and cut it into 5 equal parts. Cover the buns and leave them to rise for a further 2 hours, or until they have doubled in volume.
6. Brush the rolls with milk and decorate with sesame seeds. Turn the oven to 180°C and place a pot of water on the bottom. Place your black buns in the oven and bake for 30 minutes.
7. Take the buns, cut them in half and brown the inside. Place 2/3 slices of cotichino (previously warmed in boiling water for 20 minutes) in each bun. Add potato chips and a generous amount of barbecue sauce.

BAKED POTATO CHIPS

INGREDIENTS

- 2 potatoes
- 1 tablespoon of flour
- 2 teaspoons of salt
- Extra virgin olive oil
- Rosemary, salt, pepper

METHOD

Cut the potatoes into very thin slices, leaving the skin on.

Place them on a baking tray lined with parchment paper and add chopped rosemary, salt, and a pinch of pepper.

Add a little extra virgin olive oil on each chip.

Bake at 200°C for around 10 mins, then turn on the grill and turn the temperature up to 220°C for a few minutes to finish cooking.

BARBECUE SAUCE

INGREDIENTS

- 1 teaspoon chilli powder
- 1 teaspoon ground black pepper
- 2 teaspoons salt
- 2 cups ketchup
- 1/2 cup yellow mustard
- 1/2 cup apple cider vinegar
- 1/3 cup Worcestershire sauce
- 1/4 cup lemon juice
- 1/4 cup maple syrup
- 3/4 cup honey
- 3 tablespoons olive oil
- 1 medium onion, finely chopped
- 4 cloves of garlic, crushed or minced

METHOD

Finely chop the onion and garlic. Heat the oil in a pan, sauté the onion until it softens, then add the garlic.

Cook for one minute and add the salt, pepper, and chilli, then stir for a couple of minutes.

Add the ketchup, mustard, vinegar, Worcestershire sauce, lemon juice, molasses, maple syrup and honey.

Mix well and leave to cook for 15 minutes with the lid on.

Blend with a hand blender and leave to cool.



LEVONI COTECHINO AND CRISPY SPINACH

INGREDIENTS FOR 2 PEOPLE

- 4 slices of cotechino
- Two handfuls of fresh spinach
- Raisins, hazelnuts, and pine nuts to taste
- Balsamic vinegar, salt, and pepper to taste

METHOD

Season the spinach without overdoing the oil. Cook the Levoni Cotechino following the instructions on the packet. Add the raisins, hazelnuts, and toasted pine nuts. Season with a drizzle of balsamic vinegar.



PRETZEL BUNS WITH LEVONI COTECHINO

INGREDIENTS FOR 2 PEOPLE

- 2 slices of Levoni Cotechino
- Soft Pretzel Buns
- Lentil hummus
- Slices of "beef heart tomato"
- Green salad
- Rosemary baked potatoes

METHOD

Cook Levoni Cotechino following the instructions on the packet. Fill the sandwich with two slices of cotechino, thin slices of tomato, green salad to taste and cold lentil hummus.



SALAD WITH ENDIVE, PECORINO CHEESE & COTECHINO

INGREDIENTS FOR 4 PEOPLE

- 2 heads of Belgian endive
- 300g of precooked cotechino
- 200g of medium-aged pecorino cheese
- 1 tablespoon of salted capers
- 2 tablespoons of mustard
- 2 slices of bread
- Extra virgin olive oil
- Salt

METHOD

Clean the lettuce, cut it into strips and put it in a bowl with sparkling mineral water or water with lemon juice so that it does not blacken.

Cut the cotechino into cubes, pecorino cheese into sticks, and run the capers under cold water to remove the salt.

Cube the bread and toast it in a pan with a little oil until crispy.

Drain the salad and arrange it in a bowl, add the cotechino, capers, and bread, and season with mustard diluted with a few tablespoons of oil, adjust for salt, add pecorino cheese, and serve immediately.

WINE PAIRING

The full flavor of cotechino goes very well with traditional sparkling “Lambrusco Salamino” wine, or a fresh and savory rosé such as “Cerasuolo d’Abruzzo”. White wine lovers can try “Verdicchio di Matelica” DOC, a slightly aged white wine with fresh notes.



“BOCCONE MARCHIGIANO” SANDWICH – LEVONI COTECHINO AND SUASA ONIONS

METHOD

Place the Suasa onions in a pan with a little extra virgin olive oil. Season lightly with salt and pepper and let them wilt slowly until soft and transparent.

Boil the Levoni cotechino according to the instructions on the packet.

Cut the bread, arrange the slices of hot cotechino, and place the wilted onions on top. Now you're ready to enjoy this great sandwich!

INGREDIENTS

- Wholemeal sandwich bread
- Levoni Cotechino
- Suasa Onions
- Extra virgin olive oil
- Salt and pepper

WINE PAIRING

Conero Rosso Riserva, a ruby red wine with purple hues, complex aromas of red roses and currants, and a soft, elegant flavour with a silky tannic fibre.

BEER PAIRING

Choose an Australian beer, not too fizzy.

HEALTHY JUICE PAIRING

1 apple, 1 pear, 1/2 grapefruit, 1 celery stalk.