

INSPIRED ITALIAN

Recipes that make your menu memorable!



Serving
suggestion



Serving suggestion



Serving suggestion

CIAO

This book is filled with classic Italian recipes, each with a clever twist. They're perfect for functions and catered events.

Made from a delicious blend of sun-ripened Mediterranean tomatoes, BUITONI sauces help businesses make a wide variety of Italian inspired recipes, that are bound to make your menu memorable.

Buon appetito!



MEET CHEF ELKE

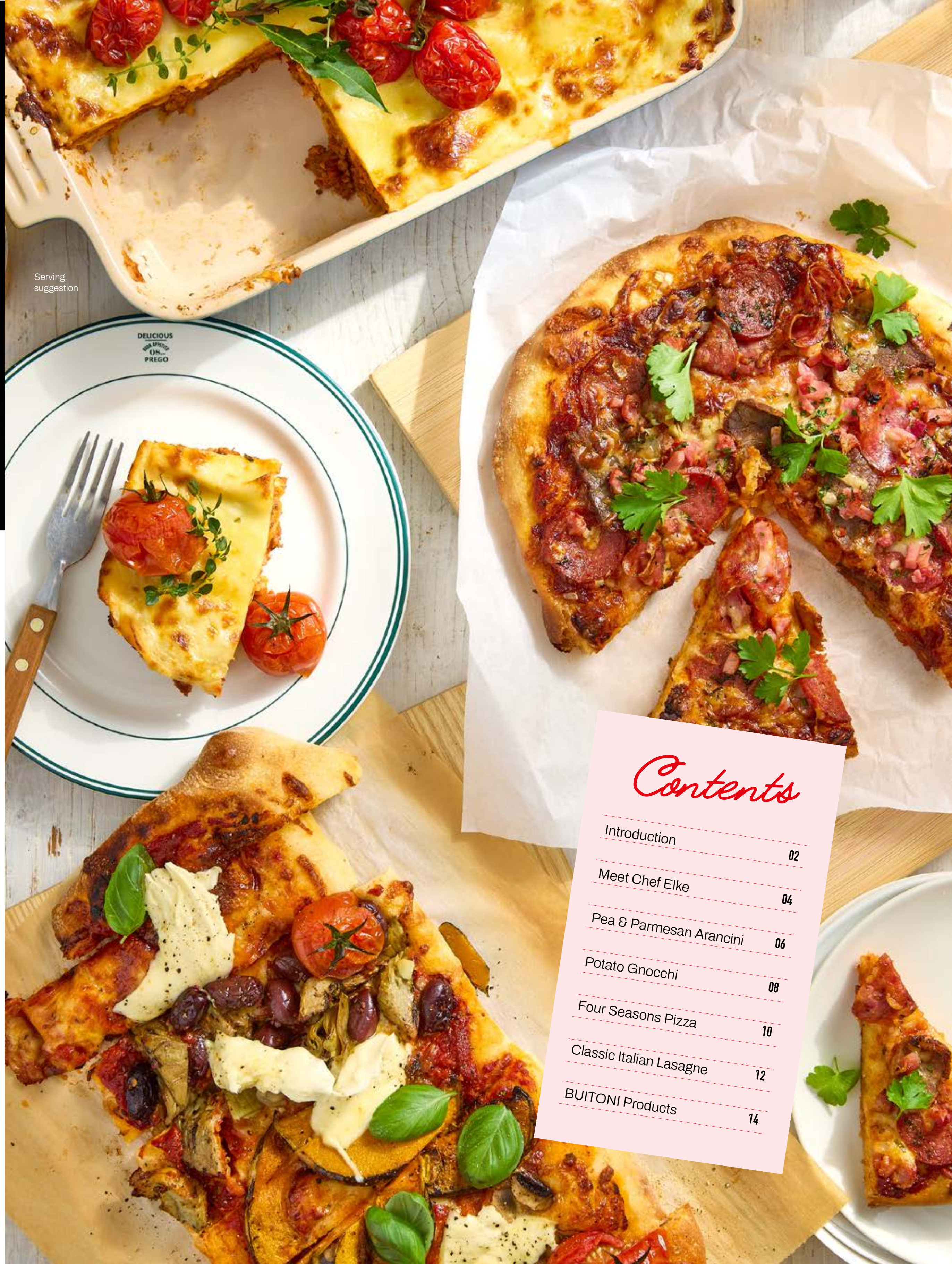


INTRODUCING ELKE TRAVERS, COMMERCIAL DEVELOPMENT CHEF AT NESTLÉ PROFESSIONAL.

With a wealth of experience as a head chef, private chef, catering company owner and as Media Head Chef for Donna Hay and Curtis Stone, Elke understands the pressures that busy chefs face.

She discovered her passion for cooking at a young age and it has taken her around Australia and the globe. Her commercial experience has taught her the importance of perfecting popular, traditional recipes on menus, whilst keeping kitchen operations and ingredients simple.

Elke's expertise allows her to help chefs and businesses get more out of their menu, whilst making their lives a little easier



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PEA & PARMESAN ARANCINI

Mini Italian masterpieces

Chef Elke's Tip

Switch up the sauce to any of the other BUITONI sauces, to bring freshness and variety to your menu.

Serving suggestion



50
serves



Approx.
\$0.58
cost per serve

INGREDIENTS

30ml Olive Oil
200g or 1 Medium Onion | Finely Chopped
8g Garlic | Crushed | 2 Cloves
½ Bunch Basil | Chiffonade
500g Arborio Rice
1.25l Vegetable Stock
125ml White Wine
100g Green Peas
1 Bunch Chives | Finely Chopped
250g Grated Parmesan Cheese | Extra for Serving
350g Shredded Mozzarella Cheese

CRUMBING

50g flour
3 Eggs | Whisked
100gm **MAGGI Natural Mashed Potato**

DIPPING SUACE

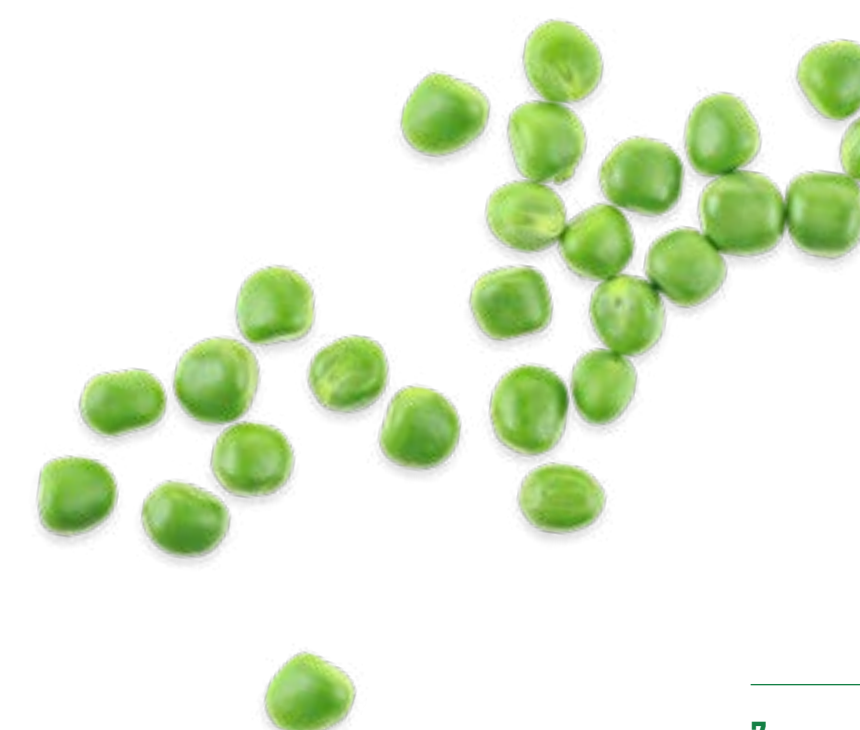
300gm **BITONI Sugo Lussuoso al Pomodoro**

METHOD

1. Heat olive oil in a pan, sauté the onions until tender and incorporate $\frac{3}{4}$ of the basil into the mixture, add the rice and stir.
2. Deglaze the pan with wine and continue stirring until the liquid is completely absorbed. Gradually introduce the stock, stirring consistently until the rice reaches a tender consistency, which should take approximately 12 minutes.
3. Remove the pan from the heat, add the green peas, chives, and parmesan cheese, ensuring to season the mixture to your liking. Spread the prepared risotto onto a tray, allowing it to cool before covering and refrigerating it.
4. To assemble the arancini, shape the risotto into roughly 50 balls. Concurrently, form smaller mozzarella cheese balls, each weighing approximately 7g.
5. Press each mozzarella ball into a risotto ball, wrapping the rice around it, to create a smooth, enclosed ball. Set these aside and refrigerate.
6. Roll the arancini balls in seasoned flour, followed by eggs and breadcrumbs. Place them in the refrigerator until they become firm.
7. Deep fry the arancini in small batches at 180°C, until they turn golden brown and the cheese inside has melted.
8. Heat the BITONI Sugo Lussuoso al Pomodoro and stir in the remaining basil.
9. Serve the arancini on a bed of tomato & basil sauce for a delicious, savory experience.



12147750
BITONI
Sugo Lussuoso
al Pomodoro





10 x 20g
demitasse size serves



Approx.
\$0.62
cost per serve

POTATO GNOCCHI

Fuss-free & flavour-filled

METHOD

1. In a bowl, add MAGGI Natural Mashed Potato & water mix, cover for 2 minutes, allowing absorption.
2. Add the flour & yolks, work to a dough, knead for 2 minutes, cover and then rest for 15 minutes.
3. Divide the dough into small balls approximately 5g each & mark up as gnocchi.
4. Boil the gnocchi in salted water, drain & toss through BUITONI Sugo ai Peperoni, allowing the gnocchi to absorb the flavour of the sauce.
5. Top with cheese & basil, then serve.

INGREDIENTS

POTATO GNOCCHI DOUGH

70g **MAGGI Natural Mashed Potato**
200g Water | Cold
70g 00 Flour
38g Yolk | 2
200ml **BUITONI Sugo ai Peperoni**
50g Reggiano Parmesan
Basil | Toasted (garnish)



12147818
BUITONI
Sugo ai Peperoni

Chef Elke's Tips

- ✓ Adding gremolata will create a zesty finish to this dish.
- ✓ This can also go on the mains menu.



Chef Elke's Tip

A great way to create toppings for pizza of the day, is to use small amounts of food, that you need to use up.

Serving suggestion



32 Slices

2 x rounds | 2 x long board



Approx.

\$0.76

cost per serve

FOUR SEASONS PIZZA

An Italian Aussie favourite

INGREDIENTS

POOLISH DOUGH

2.5g Yeast

1kg 00 Flour

3g Salt

40ml Extra Virgin Olive Oil

550-600ml Water

20g Semolina for Lining Base of Dough

BASE SAUCE

250ml **MAGGI** Legendary BBQ Sauce

250ml **BITONI** Sugo per Pasta

MEAT LOVER'S TOPPING

300g Mozzarella Pizza Cheese

100g Onion | Diced Finely

100g Beef | Roast and Sliced

100g Smoked Bacon | Diced

100g Salami | Sliced

¼ Bunch Italian Parsley | Chopped

VEGETARIAN LOVER'S TOPPING

Mushrooms | Sliced

70g Olives

70g Artichoke | ¼

70g Fresh Tomatoes

300g Mozzarella

METHOD

1. In a large bowl, place the flour, yeast & salt, pour in the water & oil, mix until developed, cover & rest the dough overnight.
2. Pre-heat oven to 220°C.
3. Mix the MAGGI Legendary BBQ Sauce with BITONI Sugo per Pasta, then set aside.
4. Take the risen dough out of the bowl, divide into 4, then place the dough on a floured bench.
5. With oiled hands, stretch the dough out into a rectangle or round shape, place it on the mat of semolina, keeping the outside crust 1cm thick & the centre ½ cm thick.
6. Spread the sauce all over the base, visually divide the dough into 4 and top each ¼ with the toppings.
7. Bake until golden for 12 to 15 minutes, then cut & serve.



12147978
BITONI
Sugo per Pasta



CLASSIC ITALIAN LASAGNE

A cheesy crowd-pleasing classic

Serving suggestion

Chef Elke's Tips

- ✓ This sauce is perfect for your 'pasta of the day' or deconstructed variations for your next event.
- ✓ You can easily replace the meat with eggplant or lentils.



16
serves



Approx.
\$2.34
cost per serve

INGREDIENTS

MEAT SAUCE

50ml Olive Oil
1kg Veal & Pork Mince

MIREPOIX

200g Onion | Finely Diced
200g Carrot | Finely Diced
100g Celery | Finely Diced
100g Leek | Chiffonade
20g Garlic
20g Fresh Oregano & Sage
100g Tomato Paste
100ml White Wine
500ml **BITONI Sugo al Pomodoro**
Salt & Pepper
100ml Milk (optional)

WHITE SAUCE

1.5l Milk
300g **MAGGI Bechamel Sauce Mix**
300g Mozzarella Cheese
350g Fresh or Dry Pasta Sheets



METHOD

1. In a large saucepan, fry off the mince until brown.
2. Add the mirepoix and cook until tender.
3. Add the tomato paste, deglaze with white wine and reduce by $\frac{2}{3}$.
4. Add the BITONI Sugo al Pomodoro and simmer for 15 to 20 minutes, then set aside.
5. For the white sauce, bring half of the milk to boil. Whisk the remainder of the milk in the MAGGI Bechamel Sauce Mix, pour in and simmer for 2 minutes, then set aside.
6. Assemble in a greased tray in this order: small ladle of Bechamel Sauce Mix, pasta sheets, pasta sauce and cheese. Repeat x 2, finishing the top with Bechamel and cheese.
7. Bake for 50 minutes, set for 30 minutes and serve with toasted sage and Italian salad.

Note: For single serves, use 250g cannelloni shells halved, 70g meat mixture, 10g white sauce, 10g BITON, 10g slice bocconcini, and sage.



12147751
BITONI
Sugo al Pomodoro



INSPIRING YOUR SUMMER FUNCTIONS MENU



WITH THE BUITONI RANGE OF READY-TO-USE SAUCES, IT'S EASIER THAN EVER TO MAKE STANDOUT ITALIAN DISHES.

The range of BUITONI tomato sauces have been crafted by the Chef team at Casa BUITONI, in the Tuscan countryside, providing you with tasty, balanced sauces, that save you time in the kitchen without compromising on quality.



BITONI® SUGO AL POMODORO
Tomato Coulis
#12147751

- Lightly seasoned tomato sauce
- Rich blend of tomato puree, peeled tomato, onion, herbs & spices
- Ideal as a classic coulis or as a base/finish for a variety of dishes



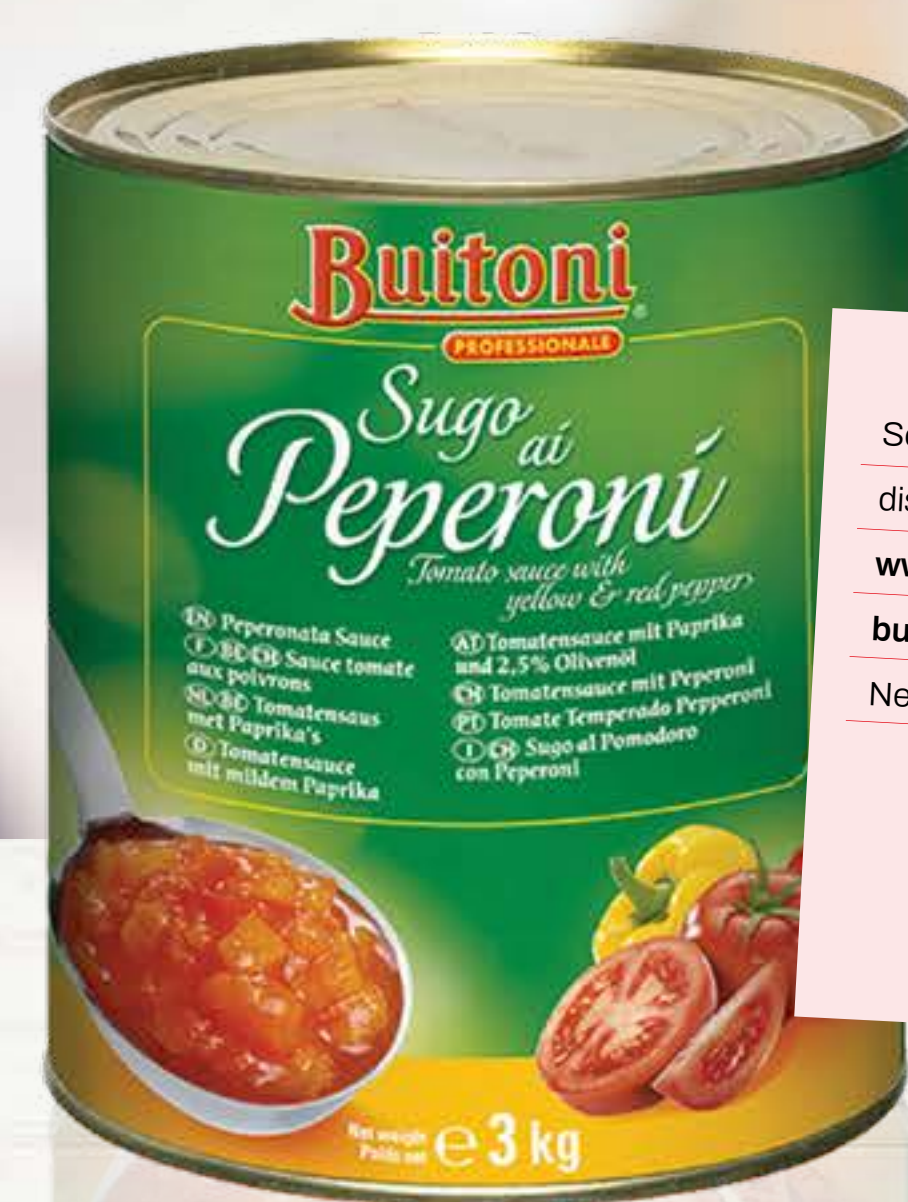
BITONI® SUGO PER PASTA
Pasta Sauce
#12147978

- Authentic Italian Napolitana style sauce
- Rich and full-bodied
- Blended with onions, herbs & spices
- Lightly seasoned with basil & oregano
- Fabulous with pasta dishes, meat or fish



BITONI® SUGO AL POMODORO
Rich Tomato Sauce
12147750

- Rich tomato sauce infused with sunflower and olive oils
- Lends a beautiful lustre & sheen to pasta dishes



BITONI® SUGO AI PEPERONI
Peperonata
#12147818

- Rich & full bodied traditional tomato sauce
- Features whole tomato chunks, yellow & red capsicums, tomato paste, prime vegetables, olive oil & garlic

So, if you'd like to create crowd-pleasing dishes this summer with BUITONI, visit www.nestleprofessional.com.au/brands/buitoni or get in touch with your local Nestlé Professional rep on 1800 20 30 50.



