GRAND
MILLENNIUM
DUBAI

*You are the Centre of Our World*

Dante
Ristorante Italiano

# FINE ITALIAN CUISINE

## *By Chef Carmelo Rosselli*

## Of **Dante** Restaurant

www.grandmillenniumdubai.com

GRAND
MILLENNIUM
DUBAI

*You are the Centre of Our World*

**Category:** Appetiser
**Origin:** Dante Italian Restaurant
**Serving:** 1 person

**Title:** Air-Dried Beef, Rocket Salad and Ricotta Cheese

| Plate | Ingredients | Quantity | Unit | Description |
|---|---|---|---|---|
| | Air-dried beef "bresaola" | 70 | gms | |
| | Rocket salad | 50 | gms | |
| | Ricotta cheese | 30 | gms | |
| | Shallot onions | 10 | gms | |
| | Black olives | 10 | gms | |
| | Salt | 5 | gms | |
| | White pepper | 5 | gms | |
| | Extra virgin olive oil | 70 | ml | |
| | Balsamic vinegar | 10 | ml | |
| | Orange segment | 15 | gms | |

## Method

1. Put in a bowl 50 ml of olive oil and 10 ml of balsamic vinegar with a pinch of salt and white pepper. Then mix it with a wisk till it becomes creamy.
2 Place the air-dried beef on a plate. In a separate bowl season the rocket salad with olive oil, salt, white pepper, then garnish on top of the air-dried beef.
3 Use a teaspoon to take some ricotta cheese and shape it, laying on top of the rocket salad. Next to it add the orange segment and sprinkle on top some chopped rocket salad.

Dante
Ristorante Italiano

**Category:** First Course
**Origin:** Dante Italian Restaurant
**Serving:** 1 person

**Title:** Ravioli Stuffed with Bel Paese Cheese and Mushroom

GRAND MILLENNIUM DUBAI

*You are the Centre of Our World*

| Plate | Ingredients | Quantity | Unit | Description |
|---|---|---|---|---|
| | Pasta sheet | 70 | gms | |
| | Bel paese cheese | 50 | gms | Grated |
| | Fresh mushrooms | 40 | gms | Chopped |
| | Local onions | 10 | gms | Chopped |
| | Salt | 10 | gms | |
| | White pepper | 10 | gms | |
| | Extra virgin olive oil | 10 | ml | |
| | Tomato sauce | 50 | gms | |
| | Tomatoes | 50 | gms | Chopped |
| | Egg | 1 | no. | Beaten |
| | Basil leaves | 10 | gms | Chopped |

# Method

1. Heat a pan with a bit of olive oil then add chopped onions and mushrooms. Let these cook for 4 to 5 minutes. When ready keep on the side to cool. Then add grated cheese and mix well with the mushrooms.
2. Pass the pasta dough in a roll machine to make it thin. Then put the cheese and mushrooms leaving some distance in between. Brush the pasta border with liquid egg before closing it. Give a round shape and press lightly with the finger to stick together .
3. Heat a pan with a bit of olive oil then add chopped onions, tomatoes and basil leaves. Then add the tomato sauce and salt. Allow it to cook for 5 to 7 minutes.
4. Cook the pasta for 7 minutes in salty water.
5. When the pasta is cooked put it in the pan with the tomato sauce and let it sauté together for a few seconds. Then place on the serving plate and garnish with fresh basil.

Dante
Ristorante Italiano

GRAND
MILLENNIUM
DUBAI

*You are the Centre of Our World*

**Category:** Dessert
**Origin:** Dante Italian Restaurant
**Serving:** 12 people

**Title:** Cooked Vanilla Cream with Raspberry Sauce

| Plate | Ingredients | Quantity | Unit | Description |
|---|---|---|---|---|
| | Whipping cream | 800 | ml | |
| | Fresh milk | 200 | ml | |
| | Gelatine sheet | 5 | nos | |
| | Lemon skin | 20 | gms | |
| | Orange skin | 20 | gms | |
| | Vanilla essence | 10 | gms | |
| | Sugar | 110 | gms | |
| | Raspberry | 100 | gms | |

## Method

1. Put in a pot all ingredients: milk, cream, orange and lemon skin, sugar and bring to the boil.
2. In a separate bowl keep the gelatine with ice-water till it becomes soft.
3. When the milk mixture is hot enough strain into another pot. Then bring to the boil on slow fire and add the melted gelatine.
4. Pour the mixture in the mould and then leave it in the fridge for 3 hours.
5. Blend the fresh raspberry and add some sugar.
6. When the panna cotta is hard, remove it from the mould and display on a plate, finishing with some raspberry sauce around.

Dante
Ristorante Italiano

**Title:** Pasta Dough
**Serving:** 1 person

GRAND
MILLENNIUM
DUBAI

*You are the Centre of Our World*

| Plate | Ingredients | Quantity | Unit | Description |
|---|---|---|---|---|
| | Local flour | 700 | gms | |
| | Semolina flour | 300 | gms | |
| | Eggs | 11 | nos. | |
| | Extra virgin olive oil | 15 | ml | |
| | Salt | 15 | gms | |
| | White pepper | 10 | gms | |

# Method

1. Mix the flour with the semolina and form a mountain. Then make a hole in the middle.
2. Break the eggs in a bowl, add salt, white pepper and oil. Then mix a bit with a fork.
3. Put the eggs mixture in the middle of the flour and with one hand start to mix by taking the flour from side to side till it absorbs the eggs. Keep on mixing for 7 to 10 minutes.

Note:
With this pasta dough you can make:
Tagliatelle Pappardelle, Lasagna, Cannelloni and many more pasta shapes.

Dante
Ristorante Italiano