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<p>BRUSCHETTA</p> <p>ingredients (for 4 persons):</p> <ul style="list-style-type: none"> • 4 slices of Homemade Bread • 1 garlic clove • extra virgin olive oil • salt <p>Place the slices of bread on a low heat and remove as soon as they turn brown. Rub them with the garlic clove and place on a serving dish. Pour olive oil over the slices of bread and leave them to soak, then add salt to taste and serve warm.</p>	<p>SPAGHETTI GARLIC, CHILI AND OIL</p> <p>ingredients (for 4 persons):</p> <ul style="list-style-type: none"> • 600 g spaghetti pasta • extra virgin olive oil • chili • 2 garlic cloves • salt <p>Leave the spaghetti pasta to boil in lightly salted water. Whilst the pasta is cooking, fry the garlic in a pan with a little oil and chili. After 10 minutes on the heat, the sauce is ready. Dress the pasta with the sauce and serve.</p>
<p>ROMAN CHICKEN WITH PEPPERS</p> <p>ingredients (for 4 persons, approx. 1 kg chicken):</p> <ul style="list-style-type: none"> • 50 g raw lean ham, cut into strips • extra olive virgin oil • 1 garlic clove • 1 /2 glass of dry white wine • 500 g green peppers • a few marjoram leaves • salt and pepper <p>After having cleaned the chicken, cut it into pieces. Fry the ham in a frying pan with oil, then add the chicken. Once browned, add the garlic, the marjoram and half a glass of wine. Once the meat is well browned and the wine has evaporated, add the peppers which have already been fried in the frying pan and place over the heat for approximately twenty minutes. After this time, the chicken is cooked.</p>	<p>BUCATINI ALL'AMATRICIANA</p> <p>ingredients (for 4 persons):</p> <ul style="list-style-type: none"> • 500 g bucatini pasta • 1 kg peeled tomatoes • 300 g pancetta • chili • pecorino cheese <p>Fry the pancetta in an iron frying pan with a little oil. Add the chili and then the tomatoes. When it is all mixed, add a little pecorino cheese. Boil the pasta in lightly salted water, and once boiled, pour it into the frying pan in which the sauce was prepared. Allow it to absorb the contents of the frying pan and add a sprinkling of pecorino cheese. Place it in serving dishes and add a little more pecorino cheese.</p>
<p>SALTIMBOCCA ALLA ROMANA</p> <p>ingredients (for 4 persons):</p> <ul style="list-style-type: none"> • 500 g thin veal escalopes • 200 g raw ham • extra olive virgin oil • sage • salt • pepper • 1 knob of butter • 1 glass of dry white wine <p>Flatten the escalopes and place a fresh sage leaf and a slice of raw ham held in place using a toothpick. Place the meat with a little oil, a little butter, salt and pepper in a frying pan and allow it to cook under the heat for just a couple of minutes, adding a spoonful of water and subsequently, a little wine. Once the meat starts to brown, turn it round and place it on a plate. Using a wood spoon, remove the cooking remains, add the left over butter allowing it to liquefy. Spread the sauce over the saltimbocca and serve when very hot.</p>	<p>RAVIOLI RICOTTA ROMANA E SPINACI</p> <p>ingredients (for 4 persons):</p> <ul style="list-style-type: none"> • 600 g di spinach • 500 g "00" flour • 500 g ricotta romana PDO • 100 g freshly grated Parmigiano Reggiano PDO • 4 whole eggs • nutmeg q.s. • salt <p>Prepare a dough for the fettuccine with the flour and eggs and roll out on a worktop. Boil the spinach, drain, remove the excess water and then chop very finely with a sharp knife. Blend the Ricotta Romana with the spinach, part of the grated Parmigiano Reggiano, nutmeg and then add salt to taste. Place small portions of the spinach and ricotta filling at equal distances on one half of the rolled out dough, fold the other half of the dough over, then take a fork and seal the edges. Take a ravioli cutter and cut out the individual ravioli. Boil the ravioli in abundant salted water, drain them and serve with melted butter and sage. Sprinkle with Parmigiano Reggiano and serve hot.</p>
<p>SPAGHETTI CACIO E PEPE</p> <p>ingredients (for 4 persons):</p> <ul style="list-style-type: none"> • 500 g spaghetti • 8 tablespoons freshly grated Pecorino Romano PDO • 3 teaspoons Rimbas black pepper • salt <p>The water used to cook the spaghetti must be slightly salted; when the water has reached a full boil, add the spaghetti and begin to prepare the sauce by mixing in an aluminium frying pan the Pecorino Romano, the freshly ground black pepper and two ladles of boiling water until you obtain a creamy mixture like ricotta (this operation must not be carried out on the hob). When the spaghetti are "al dente", drain them and add them to the sauce stirring with a wooden spoon until well combined. Serve immediately on hot plates.</p>	

