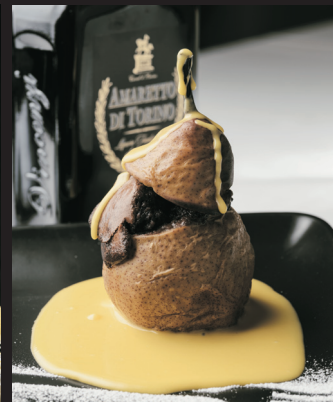




VINCENZI DESSERT



VINCENZI GOURMET





VINCENZI DESSERT

PUDDING BICERIN WHITE

INGREDIENTS

5 whole eggs

200g sugar

350g milk

150 ml liqueur *Vincenzi White Bicerin*

METHOD

Mix the whole eggs with sugar, until a very white foam is obtained. Add milk and Vincenzi White Bicerin. Let it rest 12 hours in the fridge. Before cooking it, prepare 8 small pudding moulds adding Vincenzi Caramel topping on the mould bottom. Put everything bain-marie in the cold oven for 30 minutes at 190 degrees





VINCENZI DESSERT

SACHER CAKE LIKE THE OLD WAY OF TURIN

Ingredients for the cake

200g flour

150g sugar

100g butter

2 eggs

100g unsweetened cocoa powder

150g bicerin di giandujotto Vincenzi

1/2 organic baking powder

1 tablespoon of flour for the mold

INGREDIENTS for the filling

250g apricot jam

100 ml liqueur Bicerindi

Giandujotto Vincenzi

INGREDIENTS for coverage

dark chocolate 200g

200g cream pastry

25g of syrup of cane sugar

Process for the cake: Beat eggs with sugar, then add the butter, flour, chocolate, Bicerin di Giandujotto Vincenzi and yeast. Pour into the mold and bake at 170° for about 40 minutes. Let the cake cool.

Process for the cover: Finely chop the chocolate and add it with the syrup in the cream previously heated. With a hand whisk, turn up the whole ingredients to get a nice smooth sauce. Cut the cake in half part, sprinkle with the Bicerin Vincenzi chocolate liqueur and fill with jam. Recompose and cover with the jaws chocolate, let rest in the refrigerator for 1 hour.





VINCENZI DESSERT

SURF BICERIN CHOCOLATE BICERIN DI GIANDUJOTTO

INGREDIENTS

- 250ml whipping cream
- 100g bitter and grated dark chocolate
- 100 ml Bicerin di Giandujotto Vincenzi
- 150ml milk
- 2 sheets of gelatin
- 150g icing sugar
- 200g of corn cookies or other favorite type
- q.s. cherry jam or candied cherries

Put the gelatin in cold water. Heat the milk to a temperature of about 75 °, add the gelatin and dissolve well, then add the chocolate and allow to cool for a few minutes, then add the Bicerin di giandujotto liqueur Vincenzi. Mean while whip the cream, add the sugar and the previously prepared chocolate sauce. In a container of your choice, put on the bottom of the corn crumbled biscuit then the cherry jam and finally the foam. Allow to stand for about an hour in the fridge before serving. Garnish with syrup Vincenzi cherries.



Italian
Espresso



LIQUORE AL CAFFÈ

Original Italian Coffee Liqueur

100% ARABICA



VINCENZI DESSERT

TIRAMISU BICERIN WITH COFFEE LIQUEUR VINCENZI AND BICERIN DI GIANDUJOTTO LIQUEUR

INGREDIENTS

6 medium eggs - 120g sugar - 500g mascarpone
400g "Savoardi biscuits" - Soak "Savoardi biscuits" in 50 ml Espresso
coffee - 50 ml Bicerin di giandujotto liqueur Vincenzi - 50 ml Italian
Espresso liqueur Vincenzi - 2 tablespoons of sugar
For garnish: q.s. Dark chocolate flakes - q.s. Unsweetened cocoa powder

Divide the egg whites from the yolks, add the egg yolks and half the sugar with an electric mixer fitted with whisk until you get a nice clear mixture, frothy and creamy. Add the mascarpone mixture, then take charge of the egg whites: furbish, with the aid of a planetary or more and with an electric mixer will be semi-mounted and when you add the other half of the rain sugar and continue beating until stiff. Once fitted perfectly add them to the mixture of egg yolks, sugar and mascarpone. Do this gently, stirring from the bottom up, with a spoon so as not to remove the egg whites. Now that the cream is ready, place a spoon on the bottom of each cup, or in a single pan, pass the biscuits in the coffee being careful not to soak them and arrange them in the cup by cutting them to the shape of the container. Place a tablespoon of cream over the savoardi, level the cream and cover with another layer of lady fingers soaked in coffee espresso, Bicerin di giandujotto liqueur and Italian Espresso liquer Vincenzi, if the first you have them arranged vertically, they place them horizontally (and vice versa), leveled well and sprinkle with cocoa powder. If you want you can sprinkle the surface of the cup with some chocolate curl. Store in refrigerator for a few hours to shrink the sweet.





VINCENZI DESSERT

CHOCOLATE PEARS WITH AMARETTO VINCENZI

INGREDIENTS for pears

- 4 pears Kaiser large
- 200g crumbled Amaretti
- 50g sweetened cocoa powder
- 1 tablespoon sugar
- 1 shot Amaretto di Torino liqueur Vincenzi
- 50g butter
- 2 egg yolks

Prepare a dough with all the ingredients and fill the pears. Put them to cook in the oven at 180 degrees for 15 minutes. Let them cool and serve with vanilla custard.

INGREDIENTS for the custard

- 4 egg yolks - 50 ml Vanillasyrup Vincenzi
- 150g sugar - 400ml whole milk

Bring to a light boil the milk with the vanilla syrup Vincenzi, turn off and keep warm. In a saucepan, beat the egg yolks with the sugar. Dilute the mixture with flush spilled milk. Put on the fire and, at minimum heat, cook stirring until the cream thickens without reaching a boil (must reach a temperature between 82-84 °).





VINCENZI DESSERT

MUFFIN AND APPLES WITH LIMONCELLO DI SICILIA VINCENZI

INGREDIENTS

3 medium apples - 4 eggs - 240g of flour
240g melted and cold butter - 240g caster sugar
120 ml Limoncello Vincenzi
2 teaspoons baking powder (1/2 teaspoon)
butter + flour for the mold

In the bowl of the mixer put the eggs and add sugar, mount for several minutes until a mass of swollen and soft. With whips in motion, but at low speed, add the limoncello, add slowly the butter, then spoon the sifted flour, diced apples and finally the yeast. Mix well, the dough will be soft and creamy; At this point pour in leveling molds well, cold oven and bake for about 20 minutes at 180 °.

INGREDIENTS for the jaw with white chocolate lemon
white chocolate 200g
100g Lemon syrup Vincenzi
200g cream

Heat milk and pour into the chocolate. Melt it all and finally add the lemon syrup. Glaze the top of Muffin, let cool and serve with curly lemon rind and some mint leaves.





VINCENZI DESSERT

ITALIAN FASHION PUDDING WITH VINCENZI GRAPPA DI MOSCATO

INGREDIENTS

5 eggs
sugar 200g
350g milk

150 ml Grappa of Moscato Vincenzi aged 18 months

Beat the whole eggs with sugar until a white foam. Add milk and brandy making dissolve well the foam. Allow to stand for 12 hours in a refrigerator. Before cooking prepare 8 small pudding molds with a fund of Vincenzi caramel topping. Put in cold oven in a bain-marie for 30 minutes at 190 degrees. Decorate with chocolate topping Vincenzi.





VINCENZI DESSERT

SAMBUCA COOKIES WITH VINCENZI SAMBUCA

INGREDIENTS

- 345g plain flour 00
- 65g cold butter into small pieces
- 30 ml Sambuca liqueur Vincenzi
- 5g coffee powder
- 100g caster sugar
- a whole egg
- half tea spoon baking powder

Put in a mixer the butter, sugar, coffee, and make a nice smooth paste, add egg and finally the flour with the baking powder. Shape the cookies from the preferred form. Bake at 180 degrees for about 20 minutes. Serve dusted with icing sugar





VINCENZI DESSERT

ITALIAN HANDMADE GELATINES WITH ROSE'S SYRUP AND APPLE ORGANIC JUICE

INGREDIENTS

- 200ml Vincenzi organic Apple juice
- 50ml syrup Vincenzi roses
- 150g of sugar
- 6 sheets of gelatin 12g

Put the gelatin in cold water. Take the juice and bring to a boil with the sugar. Turn off and add the rose syrup and the squeezed gelatine. Mix until completely absorbed. Put in a 1-2 cm high mold in the fridge for 2 hours. When the mixture has solidified cut it in little cubes and pass in granulated sugar.





VINCENZI GOURMET

FILLET MIGNON AND STEAMED POTATOES WITH VINCENZI GRAPPA

INGREDIENTS

- 1 slice of Italian "fassone" fillet 300g
- 150 ml Grappa of Moscato Vincenzi aged 18 months
- 100 ml white wine (we suggest Piedmontese wine GAVI Vincenzi)
- a small onion laurelrosemary
- q.s. pepper, juniper berries, cinnamon sticks
- coarse salt - 1 large potato - herbs - 1 clove garlic

PROCEDURE for potato socket:

Steamed potatoes, cleaned and cut into slices. Once cooled, put it in a pan with herbs, at your leisure, and a clove of garlic in shirt.

PROCEDURE for the thread:

Place all ingredients in a pot ruled out the Grappa of Moscato Vincenzi. Sauté the meat with the spices then add the white wine and grappa. Half way through cooking, remove from heat, pull the sauce and scallop fillet, serve it all on a base of potatoes roasted steam with aromatic butter.





VINCENZI GOURMET

KING PRAWNS WITH SAMBUCA VINCENZI

INGREDIENTS

- 12 peeled king prawns
- 40ml of Sambuca Vincenzi
- 2 cloves garlic
- 2 sage leaves
- 50ml of fish stock
- 400g broccoli
- 1 onion
- 1 potato

In a skillet, brown the prawns, previously cleaned and peeled, with garlic, sage and olive oil. Wet with Sambuca and after with fish broth, then simmer for a few minutes. Serve with a cream of broccoli prepared by cooking the vegetables steamed with a potato, and in a saucepan, then blast with fried onions. Add two good glasses of vegetable broth, then, with the immersion blender, mix all together until you get a nice soft and velvety cream. If necessary, add more broth until desired consistency.





VINCENZI GOURMET

ASPIC BERRIES WITH ORGANIC BLUEBERRY JUICE VINCENZI

INGREDIENTS

250ml of Cranberry natural juice Organic Vincenzi

250ml of wine moscato d'Asti Vincenzi

50g sugar

2 sheets of gelatin

decorate with Strawberry topping Vincenzi

Soak the gelatin in cold water. In a separate pan, heat the Moscato wine at 35° C. Add the gelatin to the wine Moscato and let cool. Combine cranberry juice Vincenzi and put the mixture into aspic molds. Serve with salad of berries and decorate with strawberry topping Vincenzi.





VINCENZI GOURMET

ITALIAN FASHION TAGLIOLINI GRANDMA ISABELLA VINCENZI WITH VODKA VINCENZI AND TOMATO SAUCE VINCENZI

INGREDIENTS

*Italian "Tagliolini" or "Tagliatelle" handmade 200g
2garliccloves
a tablespoon of capers
50g anchovy fillet in oil
200g Tomato sauce and basil Organic Vincenzi
a small glass of Vincenzi Kosher Vodka
q.s. olive oil*

*In a pan put the garlic finely chopped, anchovies and capers.
Cook until the anchovies melt, then pour the vodka. Leave capped and
dry, add the Tomato and Basil sauce Vincenzi and cook for a few minutes,
turn off the heat. Apart cook the "Tagliolini" in boiling salted water,
drain and cook them in the sauce.*





VINCENZI GOURMET

MILLEFOGLIE EGGS WITH VINCENZI KETCHUP ORGANIC

INGREDIENTS

- 4 hard-boiled eggs
- 100g organic ketchup Vincenzi
- 50g mayonnaise
- 50g breadcrumbs
- 8 spring onions
- q.s. salt and pepper

Cut into slices the boiled eggs, put aside the white and mix the yolks with the ketchup, mayonnaise, breadcrumbs, salt and pepper. On a plate, creating a mille-feuille alternating egg white washers and the cream with red. Accompany with the washed and finely chopped spring onions.





IL GUSTO DI TORINO

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