



Menu

Bigoli with duck ragù

Mămăligă

Paella

Bramboráky

Sarmale

Apple cake

Cheese cake

Cake Saint Germain



Baita degli Alpini
Via Testi 10 - Castelnuovo del Garda (VR)
21th March 2023



FIRST COURSES

Bigoli with duck ragù (Italy)

Recipe dosage for 4 people: Bigoli (typical Italian homemade pasta) 350 gr - Minced Duck Meat 500 gr - Onion 130 gr - Celery 50 gr - Carrot 50 gr - a Glass of Red Wine - Herbs - a Bay Leaf - Extra-Virgin Olive Oil, Meat Stock, Salt, Pepper (to taste)

Mămăligă (Romania - Alba Iulia)

Recipe dosage: Corn Flour 5 kg - Salted Cottage Cheese 3,5 kg - Sour Cream 2 kg - Salt (to taste)

Paella (Spain)

Recipe dosage: Rice 2,5 kg - Squid 600 gr - Shrimps 1 kg - Prawns 500 gr - Scarlet Prawns 1 kg - 2 Onions - 6 Tomatoes - 3 Red Peppers - 6 Garlic Cloves - Fish or seafood broth 5 lt

MAIN COURSES

Bramboráky (Czech Republic)

Recipe dosage: Potatoes 8 kg - Smoked Pork 2 kg - 4 Garlic Cloves - 15 Eggs - Milk 1 lt - Flour 1 kg - Oil for frying - Marjoram, Salt and Black Pepper (to taste)

Sarmale (Romania - Zlatna)

Recipe dosage: Pork 2,5 kg - 4 Eggs - Rice 300 gr - 3 or 4 pieces of White Onion - 2 Red Peppers - 4 pieces of Pickled White Cabbage - Salt 20 or 30 gr - Pepper 20 or 30 gr - Tomato Paste 250 gr - Oil 200 ml

DESSERTS

Apple cake (Romania - Zlatna)

Recipe dosage: 4 Eggs - Butter 500 gr - Sour Cream 200 gr - Flour 1,5 kg - Baking Powder 20 gr - Vanilla 10 ml - Semolina 150 gr - Cinnamon 50 gr - Apples 5 kg - Sugar 400 gr - Oil 100 ml

Cheese cake (Romania - Alba Iulia)

Recipe dosage:

Dough: 8 Eggs - Sugar 400 gr - Sunflower Oil 400 ml - Milk 400 ml - Flour 500 gr - Baking Powder 2 sachets
Filling: Ricotta Cheese 2 kg - 8 Eggs - Sugar 300 gr - Vanilla Essence - Sultanas 200 gr

Cake Saint Germain (France)

Recipe dosage for 8 people: Butter 100 gr - Sugar 200 gr - Almond Flour 200 gr - 4 Eggs - 3 spoons of Rum - a few drops of Bitter Almond Extract - 15 spoons of Icing Sugar