



XMAS CAROLS 2.0

CHRISTMAS 2020



SEVEN RECIPES FOR SIX SAUCES,
DESIGNED BY THE CHEF DE GUSTO TEAM, THE UNIVERSITY OF PASTA
FOR SUGOSI®, THE SECRET INGREDIENT.



Sauce up your Christmas

Everything tastes better at Christmas when it is well-seasoned.

And Sugosi®, the two lines of frozen nugget sauces by Surgital, do just this.

I Grandi Classici and **I Prestigiosi** offer a complete range of sauces which best express themselves when used in the most varied ways for your cuisine: from appetisers to desserts.

Seeing is believing: here are the seven recipes which the Chef De Gusto Team has designed for you and that we have collected in this album: they simply wish to be ideas and suggestions to stimulate your creativity and to allow you to experience the quality and versatility of our sauces in your cuisine.



Creamed cod (dried and salted) with saffron, olive powder and crusco (dried) pepper mousse

INGREDIENTS (for 4 people)

For the creamed cod

About 300g of dried cod pulp already desalted and deboned

About 500g of fresh whole milk

1 bay leaf

1 small clove of garlic

Delicate EVO oil and seed oil to taste

Salt, white pepper to taste

For the saffron mousse

200g of Salsa allo zafferano Sugosi® (saffron sauce) "I Prestigiosi"

For the olive and dried crusco pepper (crispy and dried) powder

30g of good quality black olives

30g of crusco pepper

For decoration

Dried aromatic herbs to taste

PROCEDURE

Cook the cod pulp with the unpeeled garlic and bay leaves in the milk for about 10 minutes from when it starts to boil.

Drain, allow to cool then mix the pulp in the mixer with the oils and, if necessary, with a little milk. Season with pepper and if necessary, with a little salt.

Defrost the Sugosi® saffron sauce, filter with a fine sieve.

Pour into a siphon and add the necessary gas charges.

Dry the olives at a low temperature and blend with a cutter or a food processor and sift if necessary.

Form small quenelles of cod alternating with the saffron mousse. Finish with the powders and a few leaves of dried aromatic herbs.

SUGGESTIONS: cod is one of the most popular fish served during the Christmas period, in particular, it is eaten on Christmas Eve but also offered for New Year's Eve dinner. It lends itself very well to this method of preparation and the saffron mousse can be replaced with other sauces from the Sugosi® range, such as the Salsa agli asparagi (asparagus sauce) and the Crema di Topinambur (Jerusalem artichoke cream).

PHOTO BY DIMITRY ANIKIN ON UNSPLASH



Jerusalem artichoke cream with dill oil, red prawn tartare and tangerine caviar

INGREDIENTS (for 4 people)

Jerusalem artichoke cream with dill oil
500g of Crema di topinambur Sugosi®
(Jerusalem artichoke cream) "I Prestigiosi"
10g of fresh dill
A few leaves of fresh spinach
EVO oil as required

For the red prawn tartare and tangerine caviar

200g of cleaned and de-veined
red prawn tails
100g of tangerine juice
1g of agar-agar
1 tablespoon of delicate EVO oil
Chilled seed oil as required

For the cuttlefish ink cracker

50g of 00 (all-purpose) flour
25g of water
12g of extra virgin olive oil
2g of cuttlefish ink

PROCEDURE

Revive and keep warm the Crema di topinambur Sugosi®
(Jerusalem artichoke cream).

After blending the tufts of dill and spinach with EVO oil
for a few seconds, strain to obtain a pale green colour.
Coarsely chop the prawn tails and marinate them with a
little EVO oil.

Bring the tangerine juice to the boil with the agar, allow
to cool and then use a syringe without the needle to let
small drops fall into the chilled seed oil. Drain just
before use.

For the cuttlefish ink cracker, mix all the ingredients
together until you get a smooth and homogeneous
dough. Allow to rest and then roll it out with a rolling pin.
Cut as you like and bake in the oven for a few minutes
at 180°C.

Serve the prawn tartare in a suitable dish, pour the warm
Crema di topinambur Sugosi® (Jerusalem artichoke
cream), finish with the tangerine caviar, the black
cracker and the dill oil.

SUGGESTIONS: you can replace the prawn tartare with another shellfish or a fish which is very fresh and treated according to the regulations for the consumption of raw fish.
Preparing the Crema di topinambur Sugosi® (Jerusalem artichoke cream) requires some time for its success. The Crema di topinambur Sugosi® (Jerusalem artichoke cream), made with quality raw material, can be further flavoured to taste, and thickened according to the different uses.
For this reason, it is very versatile, suitable for every need and preparation and with a cost per portion that is always the same and easily calculated.





Garbugli® with coriander marinated prawns, ginger oil, fermented garlic, blood orange caviar, prawn sauce

INGREDIENTS (for 4 people)

**For the Garbugli® with marinated prawns
and ginger oil**

300g of Garbugli® - (rough dough) Taglierini a
sfoglia ruvida (type of pasta) Divine Creazioni®
12 fresh prawn tails, cleaned and de-veined
20g of extra virgin olive oil
Ginger to taste
Coriander leaves to taste

For the black garlic, caviar and prawn sauce

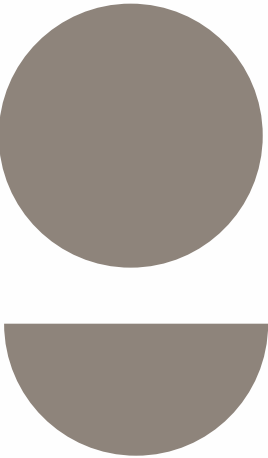
200g of Salsa agli scampi Sugosi®
(prawn sauce) "I Prestigiosi"
2g of black garlic powder
100g of blood orange juice
1g of agar-agar
Chilled seed oil

PROCEDURE

After cleaning the fresh prawn tails, leave
them to marinate in the refrigerator with
extra virgin olive oil, coriander leaves and a
little ginger. Revive the Salsa agli scampi
Sugosi® (prawn sauce) and keep it warm.
Bring the blood orange juice with the agar to
the boil in a small saucepan.
Allow to cool and, with a syringe without
needle, pour it drop by drop into the very
cold oil. Cook the Garbugli® in plenty of salted
water, drain, while resting, cream for a few
seconds with the ginger oil and divide into
individual dishes with the Salsa agli scampi®
(prawn sauce). Finish with the citrus caviar,
some coriander leaves and a sprinkling of
black garlic.

SUGGESTIONS: Ithe Salsa agli scampi Sugosi® (prawn sauce) is produced following the rigorous
standards of making the famous bisque; rich in flavour, it helps to reduce production costs, time
and waste of raw materials. Tangerines, a refined citrus fruit widely used at Christmas time and
fresh ginger, well dosed, make this sauce ideal in combination with the rich golden dough of the Garbugli®.





"Cacio e pepe (typical cheese and pepper)"
cheesecake on savoury peanut biscuit,
candied pumpkin ball, savoy cabbage
and black cabbage fondant

INGREDIENTS (for 4 people)

For the "cacio e pepe" cheesecake base

100g of all-purpose flour
45g of butter in small pieces
30g of beaten egg
10g of water

Chopped peanuts as required
Salt to taste

200g of fresh spreadable cheese
200g of Salsa Cacio e Pepe Sugosi®
"I Grandi Classici"
1 sheet of edible gelatine

For the candied pumpkin ball

100g of roasted butternut squash pulp
5g of edible gelatine

For the savoy cabbage and black cabbage
fondant

200g of cleaned and washed savoy
cabbage leaves
200g of cleaned and washed black
cabbage leaves
10g of chopped white onion
1 tablespoon of EVO oil
10 bay leaves and sufficient vegetable broth
Sufficient vegetable broth
Salt, white pepper to taste

PROCEDURE

In a bowl, mix the butter with the flour and a little salt.
Add the chopped peanuts, the egg and water, then
knead well. Leave to rest in the refrigerator. Roll out
the dough with a rolling pin, cut into discs and bake in
the oven until golden brown.

Meanwhile, mix the fresh spreadable cheese with the
previously revived Salsa Cacio e Pepe Sugosi®, to
which the edible gelatine sheet previously soaked in
cold water and squeezed has been added.

Make small cakes with the savoury biscuit base and
allow to rest in the refrigerator.

Blend the roasted butternut squash pulp with the
edible gelatine.

Shape into small balls and place them in the
refrigerator.

In a saucepan with oil, add the chopped onion, a bay
leaf and after a few seconds the coarsely chopped
savoy cabbage. Leave to flavour, cover with vegetable
broth and cook for a few minutes.

Remove the bay leaf and blend with a stick blender.
Repeat the process with the black cabbage leaves.

Arrange the cheesecakes on the plates, pour the
creams of savoy cabbage and black cabbage, garnish
with the pumpkin balls and decorative bay leaves.

SUGGESTIONS: the quantity of the Salsa Cacio e Pepe Sugosi® sauce can vary according to the intensity of
flavour you wish to obtain. This dish can also be enriched with meat according to the Christmas tradition.





“Blanc-manger” white meat of capon stuffed with porcini mushrooms and “carbonara” potato pie, blueberry light fluffy sauce

INGREDIENTS (for 4 people)

For the “blanc-manger” stuffed capon

800g of capon breast
200g of Salsa ai funghi porcini Sugosi® (porcini mushrooms sauce) “I Grandi Classici”
20 fresh spinach leaves
Salt, white pepper to taste
Possibly pasteurised egg white if required

For the “carbonara” potato pie

4 medium potatoes
100g of Salsa Carbonara Sugosi® “I Grandi Classici”
100g of fresh cream
1 egg
Salt to taste

For the blueberry light fluffy sauce

200g of blueberry juice
Sufficient egg white or soy lecithin

SUGGESTIONS: The Salsa ai funghi porcini Sugosi® (porcini mushroom sauce) and the Salsa Carbonara Sugosi® represent a valid support for this recipe, allowing a considerable saving of time and raw material and giving an excellent flavour to your dishes.

PROCEDURE

Blend about a third of the capon pulp with salt, white pepper and possibly a little egg white. Mix with the Salsa ai funghi porcini Sugosi® (porcini mushroom sauce).

From the remaining breast, obtain four slices, in each slice insert the pulp with the mushrooms into the centre and wrap it.

Cook in meat broth with the appropriate protection of cling film or roast the meat rolls in the oven after tying them with cooking twine.

Dip the spinach leaves in boiling salted water for a few seconds. Cool in ice water.

Dry with paper and wrap the capon breast in the leaves.

Thinly slice the potatoes after cleaning them.

Arrange the slices in appropriate buttered moulds then cover with a mixture made from fresh cream, Salsa Carbonara Sugosi® and egg.

Place in the oven and cook in a bain-marie.

Pour the blueberry juice into a bowl, add the egg white or lecithin and beat with a whisk until frothy.

Serve the capon breast hot and sliced, place the pie next to it and finish with the blueberry light fluffy sauce. Serve with any roast gravy.



Buffalo ricotta cream with saffron, dark chocolate ganache, raspberry and currant extract, mint sponge cake

INGREDIENTS (for 4 people)

For the ricotta cream with saffron

200g of fresh buffalo ricotta
30g of icing sugar
100g of Salsa allo zafferano Sugosi® (saffron sauce) "I Prestigiosi"
Lime zest to taste

For the dark chocolate ganache

50g of fresh cream
50g of high-quality dark chocolate

For the raspberry and currant extract

30g of fresh raspberries
30g of red currants
Icing sugar as required

For the mint sponge cake

3 eggs with light yolk
50g of EVO oil
50g of chickpea flour
10g of all-purpose flour
20ml of sparkling water, approx.
50g of fresh mint
A few leaves of fresh spinach

For decoration

Fruits of the forest of your choosing
Gold flakes
Granulated sugar to taste

PROCEDURE

Melt the Salsa allo zafferano Sugosi® (saffron sauce), allow to cool if necessary, then mix it in a bowl with the ricotta, sugar and a little lime zest. In a saucepan, slightly heat the fresh cream.

Remove from the flame, add the chocolate and allow to melt, then pour into small moulds or use a piping bag when serving.

Blend the fruits of the forest with the sugar.

Filter through a fine sieve.

Blend together all the ingredients required for the mint sponge cake. Filter through a fine sieve and pour into a siphon with the gas charges.

Leave to rest in the fridge then pour into suitable containers and cook in the microwave. Once cooked, allow to cool upside down.

Serve the ricotta quenelles on individual dishes, finish with the fruits of the forest, the mint sponge cake, a few drops of extract and the gold flakes.

SUGGESTIONS: for a better result and to make the whipped ricotta cream softer, pour all the ingredients into the planetary mixer and whisk.





“Semifreddo” with nougat and saffron gold, and red berry coulis

INGREDIENTS (for 4 people)

For the nougat “semifreddo”

200g of fresh cream
200g of nougat
200g of Salsa allo zafferano Sugosi® (saffron sauce) “I Prestigiosi”
50g of icing sugar
2 egg yolks
15g of edible gelatine

For the red berry coulis

50g of raspberries
50g of currant
Icing sugar as required
Lime zest to taste

For the garnish

Fruits of the forest of your choosing
Sufficient high-quality dark chocolate
Gold flakes

PROCEDURE

Revive the Salsa allo zafferano Sugosi® (saffron sauce) and dissolve the gelatine in it. Whip the egg yolks with the sugar, add the Salsa allo zafferano Sugosi® (saffron sauce), and add the chopped hard nougat. Whip the fresh cream and gently incorporate it into the previously obtained cream.

Pour into moulds and leave to rest in the freezer.

Blend the red berries with the sugar and lime zest then filter through a sieve.

Melt the chocolate and make a decoration of your choosing.

Serve the nougat “semifreddo” with the coulis, the fruits of the forest, the gold flakes and the dark chocolate garnish.

SUGGESTIONS: in this preparation the right balance between the sweetness of the nougat and the savoury of the Salsa allo zafferano Sugosi® (saffron sauce) is fundamental. To achieve this, you can add sweet or savoury “panettone” according to the balance you wish to achieve.





Recipes:
TEAM CHEF



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