

il Ricettario

 **ROSSOFUOCO®**



Ottenere ottimi risultati quando si cucina in famiglia, per gli amici è sempre un piacere ed una soddisfazione.

Ho pensato a tutti voi con questo pratico vademecum; un piccolo aiuto con innumerevoli ricette e consigli per sfruttare al meglio le potenzialità di un forno "Rossofuoco".

Giuliana Santarelli

Cannelloni or Cannellotti

Ingredients

A phyllo dough of pasta (about 1mm thick) made with 4 eggs 400 g. of flour, 3 spoons of warm water and then cutted into large square pieces of about 10x10 cm.

BECHAMEL SAUCE

50 g. butter
2 spoons of pain flour
0,5 L of milk
Salt

FILLING

80g butter
100 g pork, 200g beef
100g chicken, 50g ham
2 eggs, 150g parmesan
Salt and pepper

RAGU'

80g lard
1 onion
Cloves
150g minced meat
400g tomato sauce
Salt and pepper

Directions

Prepare previously the tomato sauce meat ("Ragù");
Made a phyllo dough of pasta and cut into large square pieces (about 10x10 cm);

Bring a large pot of lightly salted water to a boil. Add pasta, a few at a time, and cook for a few minutes until boiling; remove and put in a pot filled with cold water, then lift pasta out and arrange on a cloth in a flat surface;

Heat 50g of butter in a small pan, add milk and the plain flour gradually and stirring all the time to achieve a lump-free sauce, until obtain the white sauce ("Besciamella");

For the filling, fry the beef, pork and chicken in a non-stick pan; after this put the meat mixture in a grinder meat together with ham, eggs and parmesan; then salt and pepper to taste;

Spoon a line of filling into each pieces of pasta, starting from one side till the other. Then roll up to obtain the "cannelloni";

Place "cannelloni" next to each other in prepared baking dish with butter on the bottom, and cover with "Ragù", "Besciamella" and plentiful parmesan.

Baking

Bake for 30/40 minutes in a preheated ROSSOFUOCO's oven at the temperature of 230/250 degrees.



Lasagna (Vincisgrassi)

Ingredients

A phyllo dough of pasta (about 1mm thick) made with 6 eggs 600 g. of flour, 4 spoons of warm water and then cutted into large square pieces of about 15x15 cm.

BECHAMEL SAUCE

100 g. butter
4 spoons of pain flour
750ml of milk
Salt.

RAGU'

400g minced meat mix
(beef/pork)
150g chicken entrails
cut in small pieces
500g tomato sauce
100g lard
1 onion
250g minced meat
Salt and Pepper

Directions

Prepare previously the tomato sauce meat ("Ragù");
Made a phyllo dough of pasta and cut into large pieces (about 15x15 cm);

Bring a large pot of lightly salted water to a boil.
Add pasta, a few at a time, and cook for a few minutes until boiling; remove and put in a pot filled with cold water, then lift pasta out and arrange on a cloth in a flat surface;

Heat 100g of butter in a small pan, add milk and the plain flour gradually and stirring all the time to achieve a lump-free sauce, until obtain the white sauce ("Besciamella");

For the "Ragù", fry the onion with the lard; add the minced meat and the chicken's entrails, salt and pepper to taste and keep cooking for 45 minutes;

Prepare a baking dish with butter on the bottom, spill a ladle of "Ragù" and cover with a layer of pasta pieces; on that spill another ladle of "Ragù", "besciamella" and plentiful parmesan. Keep going with 6/7 layer alternating pasta and seasoning, ending with sauce, "Besciamella" and plentiful parmesan;

Baking

Bake in a preheated ROSSOFUOCO's oven at the temperature of 230/250 degrees, until on the top will not form a beautiful golden and crispy crust.



Lamb baked

Ingredients

Lamb shanks
Lemon
Garlic
White wine
Oil
Parsley
Rosemary
Salt and Pepper

>Directions

Pour the oil in a saucepan together with garlic, rosemary and finely chopped parsley;
Add the lamb shanks, salt and pepper to taste and finally add the lemon slices;
Cover the saucepan with an aluminium foil.
KeeP cooking and wetting sometimes with the white wine before bake in the oven;

Baking

Bake at least for 75 minutes in a preheated ROSSOFUOCO's oven at the temperature of 220/240 degrees.



Pork loin

Ingredients

1 kg pork loin
Oil
Rosemary
Sage
Garlic
Salt and Pepper

Directions

Introduced through small cuts in the pork loin, made by the tip of a knife or with a special tool, rosemary, sage, garlic and season with salt, pepper and oil;

Place the meat in a pot suitable for the oven with a little oil and start to bake;

Turn sometimes upside down and wetting, if necessary, with little water.

Baking

Bake at least for 90 minutes in a preheated ROSSOFUOCO's oven at the temperature of 250 degrees.

This is not necessarily a dish best served hot, in fact keep all its flavor even lukewarm or cold.



Roasted Rabbit (in porchetta)

Ingredients

1 rabbit
1 spring of wild fennel
200g bacon
6 garlic wedges
Oil
4 spoons of lard
White wine
Salt and pepper

Directions

Open, clean, wash and dry the rabbit, then add salt and pepper inside;

For the filling, fry the wild fennel, diced bacon, garlic and add the rabbit's entrails;

Fill the belly of the rabbit with the mixture prepared and sew it with kitchen string; then season with salt, pepper and oil outside;

Place the rabbit in a baking dish with lard on the bottom and some pieces of wild fennel;

Cut and serve hot.

Baking

Bake about 90 minutes in a preheated ROSSOFUOCO's oven at the temperature of 250 degrees, adding sometimes the white wine;



Roast Chicken

Ingredients

1 chicken
Rosemary
Unpeeled garlic
wedges
White wine
Olive oil
1 Lemon
Salt and pepper

Directions

Clean and remove the entrails of the chicken;
Take a casserole and put on the bottom oil
and the unpeeled garlic wedges;
Place the chicken in the casserole, previously
prepared with the rosemary and a lemon
sliced in 4 wedges;
Season with salt and pepper;

Baking

Bake about 60 minutes in a preheated
ROSSOFUOCO's oven at the temperature of
220/250 degrees, adding the white wine each
time the sauce on the bottom dries.



Roasted Pork

Ingredienti

Pork loin
Wild fennel
Salt and pepper
Water

Directions

Bone the pork loin and clean it inside and outside;
Open it like a book and season with salt, pepper and wild fennel (20g of salt and 2g of pepper for each kilos of meat);
Roll the pork loin and tie it with a suitable string to avoid its opening

Baking

Preheated the ROSSOFUOCO's oven at the temperature of 220/250 degrees and keep it constantly in temperature for 5/6 hours;
Lean the meat on the special grid (see the catalogue) and place it centrally in the oven;
On the bottom layer of the chamber of cooking (on the first grid) place a baking pan, full of half water, with the same dimension or more bigger then meat roll; the aim is to collect the fat of cooking and also humidify the meat;
In case of an excessive steam, open the steam valve if is it provided with the oven;
The ventilation fan always on, will avoid to turning the meat roll;
Keep always a good level of water;
The cooking time will be based on the size of meat. Consider about 6 hours for 15-18 kg of meat;
During the last half hour remove with attention the baking pan with the water; it will form a fragrant golden crust.



Calf Shank

Ingredients

1 calf's shank
1 lemon
Olive oil
Rosemary
Garlic wedges
White wine
Salt and pepper

Directions

One day before cooking salt and pepper the calf's shank;

Take a casserole and put on the bottom the oil, garlic wedges, lemon sliced in the middle, rosemary and place the shank;

Baking

Bake at least for 3 hours in a preheated ROSSOFUOCO's oven at the temperature of 220/240 degrees, adding sometimes the white wine.

At the end of cooking filtering the formed sauce, it will use as a seasoning for the shank.



Cod

Ingredients

1 Cod
Ripe tomatoes
Parmesan
Bread crumbs
Laurel
Parsley
Olive oil
Salt and pepper

Directions

Wash the cod, taking care to remove the fins and tail;

Take a casserole covered by baking paper and place the cod in the middle;

Strew the cod with bread crumbs, parsley, some leaves of laurel and a little oil;

Cover the cod with some ripe tomatoes cutted in a half and season with salt, pepper, parmesan, bread crumbs, parsley and olive oil.

Baking

Bake for 50 minutes in a preheated ROSSOFUOCO's oven at the temperature of 200 degrees.



Monkfish

Ingredients

1 monkfish
Bacon cut into thin
slices
Sage
Olive oil
Butter
Salt and pepper

Directions

Cut the monkfish in pieces or in small pieces;
Roll with bacon and putting inside a sage
leaf, salt and pepper to taste;
It is very important that the slices of monkfish
are not excessively big;

Baking

Bake for 30 minutes in a preheated
ROSSOFUOCO's oven at the temperature of
200 degrees.



Baked Turbot

Ingredienti

1 turbot
Olive oil
Parsley
Cherry tomatoes
Potatoes
Black olives
Bread crumbs
Salt and pepper

Preparazione

Wash and clean the turbot;
Salt and pepper to taste and put it on a casserole covered by baking paper;
Cut the potatoes into slices and the tomatoes in half, place them around the turbot and add salt and pepper;
Sprinkle with bread crumbs and chopped parsley;
Finally join at the composed of potatoes and tomatoes the black olives, then sprinkle with olive oil.

Baking

Bake for 40 minutes in a preheated ROSSOFUOCO's oven at the temperature of 180 degrees.



Baked Cardoons

Ingredients

1 kg of cardoons
100g butter
100g grated parmesan
1/2 lemon
Tomatoes sauce
Salt and pepper

Directions

Peel the cardoons keeping the most tender crusts;

Cut into pieces and boiling them in hot water with salt and lemon juice.

Drain when they are still undercook and arrange them in layers in a buttered casserole, alternating with melted butter, parmesan and tomatoes sauce;

Baking

Bake for 20-30 minutes in a preheated ROSSOFUOCO's oven at the temperature of 220 degrees.



Baked Fennels

Ingredients

800g of fennels
80g grated parmesan
1 leaf of laurel
1 spoon of seeds of fennel
Olive oil
Salt and Pepper

BECHAMEL SAUCE

50 g. butter
2 spoons of pain flour
0,5 L of milk
Salt

Directions

Clean the fennels, cut in a half and boil them in hot water with a leaf of laurel;

Drain the fennels and put them in a baking pan , sprinkle with olive oil, salt and pepper;

Heat 50g of butter in a small pan , add milk and the plain flour gradually and stirring all the time to achieve a lump-free sauce, until obtain the white sauce ("Besciamella");

Cover the fennels with the "Besciamella" previously prepared and then sprinkle with fennel seeds and parmesan;

Baking

Bake about 20 minutes in a preheated ROSSOFUOCO's oven at the temperature of 180 degrees and anyway until on the top will not form a beautiful golden and crispy crust.



Gratin

Ingredients

Vegetables
(aubergine,
zucchini, tomatoes,
mushrooms, potatoes)
Olive oil
Grated cheese
Bread crumbs
Parsley

Directions

Wash the vegetables and drain them well;
Cut all into slices, except mushrooms (keep
them intact);

Place the slices in a baking pan and add salt,
pepper, olive oil, finely chopped parsley and
grated parmesan

Before start the cooking we recommend to put
another sprinkle of olive oil on the gratin, to
help vegetables in becoming more crispy;

Baking

Bake for 30 minutes in a preheated
ROSSOFUOCO's oven at the temperature of
200 degrees.



Dug Potatoes

Ingredients

Potatoes
Olive oil
Grated cheese
Salt

Directions

Boil the potatoes in hot water;

When they are cooked, drain and cut in half;
Hollow the potatoes and place the content in a bowl;

Mash the pulp obtained with a fork and add salt, olive oil and cheese;

Use this cream formed to fill the shell of potatoes previously emptied and lay them in a baking pan;

Baking

Bake for 20-30 minutes in a preheated ROSSOFUOCO's oven at the temperature of 220/250 degrees.



Pizza with pork Cracklings

Ingredients

1 kg of pain flour
Lukewarm water
150g of very small
pieces of cracklins
50g lard
Butter
Salt and Pepper

Directions

Mix the flour with the water, cracklins and lard, add salt and pepper to taste;
Once the dough is ready create with a rolling pin layers of dough with the thickness of a centimeter;
Buttering the bottom of round pans included with the Rossofuoco's oven and put one layer of dough for each one;

Baking

Bake for 15 minutes in a preheated ROSSOFUOCO's oven at the temperature of 200/220 degrees;

Serve hot with ham, salami and cheese.



Italian Cake with cheese (Easter cake)

Ingredients

1 kg of pain flour
6 eggs
5g lard
3 spoons of extra
virgin olive oil
200g grated
parmesan
200g pecorino
cheese
100g yeast
Salt and pepper

Directions

Knead the plain flour with eggs, lard and olive oil, combine grated parmesan and pecorino cheese;

Melt the yeast with little hot water and mix it with the dough, salt and pepper;

Place the dough in cylindrical shaped molds, previously buttered;

Let rise for an hour in a warm space, covered with a cloth;

Baking

Bake for 2 hours in a preheated ROSSOFUOCO's oven at the temperature of 220/240 degrees, then remove them and allow to cool. After cooling, with a decisive knock remove the molds and serve.

Excellent with cold cuts or typical Easter foods.



Crescia Sfogliata

Ingredients

1kg of plain flour
1 Egg
50g lard
Salt and pepper

Directions

Knead the plain flour with the egg and a little cold water, add half lard, salt and pepper until reach a smooth dough;

Roll out the dough until you get a thin and wide puff pastry, grease it with lard and cut in strips wide about 20 cm and roll up to obtain like long ropes (about as your arm);

Roll up the long ropes obtained upon themselves, like a spiral; let rest for 10/15 minutes and then gently crush with rolling pin to form small discs ready to baking

Baking

Bake for 13/15 minutes in a preheated ROSSOFUOCO's oven at the temperature of 200/220 degrees.



Toasted bread with Sausage

Ingredients

Pane
salsiccia
mozzarella

Directions

The toasted bread are made by slices of bread, generally homemade, or with pan carrè; they are toasted and covered with various sauces. We can make many different types, for example: with sausage, asparagus, mushrooms, truffles etc..

The preparation is always the same, just change the seasoning and add mozzarella, according to the ingredient that we have and according to our taste.

It is possible invent many different toasted bread, just use your fantasy and creativity.

TOASTED BREAD WITH SAUSAGE

take a slice of bread, place over a slice of mozzarella and some pieces of sausage.

Baking

Bake a few minutes in a preheated ROSSOFUOCO's oven at the temperature of 220 degrees.



Ciambellone

Ingredients

1kg of plain flour
250g sugar
250g lard
4 eggs
Lemon peel
Raisins (to taste)
30g baking powder
milk just enough to knead

Directions

Mix the flour with the sugar and form a fountain;

Add all the ingredients including the milk to make a smooth dough;

Place in a baking pan (possibly with a raised part in the centre) previously buttered and floured;

Baking

Bake for 30/40 minutes in a preheated ROSSOFUOCO's oven at the temperature of 180/200 degrees.



Pizza

Ingredients

500g of pain flour
20g yeast
Salt
Water
Olive oil
Seasoning



Directions

Stir the flour with the yeast diluted in a little of warm water, then add salt and some spoon of olive oil;

Mix accurately until obtain a smooth and homogeneous dough;

Cover and let rise in a warm place for about 3 hours;

Divide the dough into pieces with the size like a fist and roll it to form thin disks;

Fill the disks with your favorite ingredients.

Baking (1st Method)

Preheated the ROSSOFUOCO's oven till the temperature of 350/380 degrees;

Roll the dough disks until the diameter of 35 cm and place them on the round baking pans including in the standard equipment of the oven and place the ingredients (grease previously the round pans with olive oil);

Place the round pans in one of 3 oven's levels, or if you have more than one pans, even in all levels at the same time (in that case is recommended to start the ventilation fan), after 5-7 minutes check the colour of mozzarella and when it starts to color pull out your pizza.

Baking (2nd method)

Before start the ROSSOFUOCO's oven place on the central grids into the chamber of cooking the "pane-pizza" refractory plate.

Preheated the ROSSOFUOCO's oven till the temperature of 350/380 degrees.

Roll the dough disks, place the ingredients and slide the shovel under the pizza, moving it carefully; place the pizza directly on the refractory plate. After some minutes lift the pizza with the shovel and check the cooking status.

When it is cooked use the shovel to take out the pizza.

Jam Tart

Ingredients

1kg of pain flour
400g butter
250g sugar
4 egg yolk
Grated lemon peel
70g milk
1 baking powder
500g of marmalade

Directions

Soften the butter and work well together with the sugar and the egg yolks;

Place the flour with yeast like a fountain, add in the middle the butter mixture, milk and knead all;

Let rest for 10 minutes;

Keep a small part of dough and lay the in the round baking pan included with the ROSSOFUOCO's oven;

Spread the marmalade and with dough remain make some small rolls to be placed in forming a grid.

Baking

Bake about 30 minutes in a preheated ROSSOFUOCO's oven at the temperature of 180/190 degrees.



Tozzetti

Ingredients

5 eggs
500g of pain flour
350g sugar
100g butter
1 baking powder
500g almonds

Directions

Make a fountain with the flour and add the eggs previously mixed with the sugar;
Melt the butter in a saucepan and add it at mix with the baking powder and almonds;
Make a smooth dough and form two rolls;
Place the dough in a buttered baking pan;

Baking

• Bake about 15/20 minutes in a preheated ROSSOFUOCO's oven at the temperature of 180/200 degrees.

At the end of cooking they should be cut in slices and place again in the oven for a minute.



“Lady’s Kisses”

Ingredients

100g of plain flour
100g butter
100g icing sugar
100g toasted hazelnuts
100g dark chocolate

Directions

Make a creamed butter with a wooden spoon, add gradually a little flour and icing sugar; incorporating the toasted hazelnuts;
Shape equal balls and place them in a buttered baking pan.

Baking

Bake 20 minutes in a preheated ROSSOFUOCO's oven at the temperature of 230 degrees.
After baking stick together with previously melted chocolate.





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