

Traditional
Nocino
Walnut Liqueur
of Modena



Luca Bonacini

by Luca Bonacini

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Introduction

by Luca Bonacini

Spending an afternoon in the archive of a small distillery can be a fascinating experience, especially when, after hours of poring over files bursting with newspapers stretching back over three decades, now yellow with age, your efforts are rewarded with a letter, handwritten in distinctive purple ink and with an unmistakable style, by Enzo Ferrari, perhaps Italy's most famous son of all, in which he makes it clear that it was here his supplies of Nocino came from. Giovanna Freno tells us that the genius who founded the world's most famous and best-loved famous car factory would occasionally stop in front of the little Il Mallo distillery (which at that time was in Maranello, right opposite the entrance to the Scuderia Ferrari), greet Stefano Freno and have a few cases of the classic *geminiano* digestive liqueur loaded to take away with him. It's said he always kept a bottle or two in his office to offer as a gift to famous racing car drivers, renowned actors and major clients, or to offer a glass to journalists or well-known personalities visiting Maranello, and he may even have enjoyed a sip or two himself, perhaps to wash down one of the lunches *Pina* prepared for him in his own *private restaurant* inside the Fiorano Circuit. This is yet another anecdote perfectly in keeping with Ferrari's reputation as a *Modenese DOC*, indissolubly linked to the traditions of our area. This liqueur from the Po Plain has also made its appearance in Italian literature - Giovannino Guareschi, the author of *Don Camillo e Peppone*, used to deftly pour an after-dinner glass of Nocino to guests when he helped run the family restaurant in Roncole Verdi, and the liqueur features in the hearty "Cold War" meal described in *Tutto Don Camillo*: "The meal included milky coffee, zabaglione with Marsala, cooked pork shoulder, freshly baked bread, sparkling white wine, black cherry tart, walnut liqueur... the girl could not

but sincerely admit that in Russia things were very different." Giuseppe Pederiali, Modenese by birth and resident in Milan, a writer admired both in Italy and abroad, is so fond of the liqueur of his home town that in his saga *Camilla nella Nebbia* it appears on the table of Inspector Camilla Cagliostro, as well as bringing the substantial local dinners to a sublime conclusion in the collection of stories *Il Paese delle amanti giocose*. And of course Nocino is also a favourite with the great Modena journalists such as Paolo Monelli, Guglielmo Zucconi and Arrigo Levi.

A passion for Nocino

by *Giovanna Freno*

It was back in 1984 that grandfather Stefano Freno, very much a connoisseur of fine beverages, decided to open up a distillery to produce a high-quality Nocino, carefully selecting the raw materials and suppliers and creating a recipe able to bring out the distinctive flavour of the walnuts to the full and obtaining a smooth, perfectly-balanced aroma. The intensely sublime result thus produced was presented by Stefano himself at Bar Roberta in Viale Moreali (which at the time was both run and frequented by connoisseurs of the walnut liqueur), where it met with resounding applause. Thanks to its popularly pleasant flavour and the instant recognisability of the distinctive drop-shaped bottle, Nocino Il Mallo soon became a familiar figure in the Modena area's top bars and restaurants. Among its leading, most memorable admirers was Enzo Ferrari, the Drake, who became an excellent customer; as well as frequently purchasing Nocino for his own personal use or as a gift for others, he never missed an opportunity to honour the 200 ml bottle with the Cavallino Rampante (the prancing horse) on the label. Especially memorable was the lunch he organised in the Ferrari establishment on the occasion of his last birthday, during which all his guests were given a bottle of Nocino with the Ferrari label. In 1987 the fame of Nocino Il Mallo began to expand from Modena throughout the whole of the Emilia area, and in 1994, Stefano's daughter Giovanna took over the helm of the company, bringing in fresh ideas and setting more ambitious targets that led to sales of the liqueur spreading into other regions in Italy. During the Nineties, the company had the honour of serving the famous chef Gualtiero Marchesi in his restaurant and also received several prestigious invitations to important events organised by the Italian Restaurateurs National Team and by their Swiss colleagues, on occasions featuring the presentation of Modena's finest food and drink. During this same period, Nocino liqueur, in its traditional little 200 ml bottle, took its place in the in-flight catalogue of Lauda Air. In

2000, the RAI 1 TV channel show "*Linea Verde*" contacted Il Mallo, sending a director, presenter and camera crew to film the programme at the company's premises, illustrating the whole production process of Nocino, from the harvesting of the unripe, green walnuts through to the bottling stage. This occasion saw the exceptional opening of the Fiorano circuit, authorised so as to allow the RAI TV presenter to begin the programme at the wheel of a Ferrari two-seater. In 1997, the Alitalia airline sent a journalist from London, accompanied by a photographer, to the premises in order to conduct an interview and take some shots for publication in the magazine... In 2002, the company made its debut in a TV advertisement shown on local channels and on TV7GOLD. Subsequently, several magazines in the food and wine sector featured interviews conducted at the company, as did local and national TV stations. In 2006 came a prestigious award from the Merano Wine Festival, which only a very small number of craft businesses achieve each year. In 2008 Giovanna was joined at the helm of Il Mallo by her daughter Roberta, who brought a similar entrepreneurial mindset to the company, and thus new ideas and new projects. Today the company continues to grow, both by acquiring new management clients and by developing their sales force.

The walnut: myths and legends

The walnut tree has always merited respect – bordering indeed on veneration – thanks, perhaps, to its majestic appearance, the delicious fruit it bears, or the quality of the wood. This is a tree that has been a faithful companion to Man right from ancient times, and probably originally came from Central-Western Asia, spreading over the centuries since throughout Italy, Britain, Germany, Russia, Libya, Tunisia and Poland. The ancient Greeks and Romans called it “Glans Jovis” (the Acorn of Jupiter), and the Greek philosopher Theophrastus defined it as a wild species; Pliny described it as a precious plant, from the husk of which could be extracted a dark liquid used for dyeing hair and fabrics; Virgil wrote that walnuts were traditionally eaten at weddings, to bring good luck, and also told of a game involving Nocino, played in early adulthood; Varro praised the size and delicious flavour of the fruit, and in the 1st century Columella set out instructions for growing the tree. The walnut is a solitary tree, preferring to grow without other plants around it; it can reach a height of up to 18 metres, becoming fully mature after about a hundred years. The fruit of the tree (the drupe) contains the fleshy part (the husk), while the tough, wood-like endocarp forms the shell, inside which is the seed, or kernel. Every single part of the walnut tree can be used: it provides excellent wood, the leaves and nuts are eaten or used for therapeutic purpos-

es, and it also yields a quality oil that was once used daily. One of the most impressive properties of the walnut tree is the intense aroma given off by its leaves, which protects them from parasites. This is one of the few trees considered sacred by the ancients, traditionally regarded as bringing good fortune, and – like the vine – able to produce a divine liquid with the power to enrapture. The divine regard the plant was held in is reflected in the name that was given to it: “Glans Jovis”, the acorn of Jupiter, the king of the gods. This semi-religious, semi-magical aura created an ambivalent reputation for the tree, leading it to be considered, alternately, a good or ill omen. The walnut is also mentioned in the Song of Songs in the Old Testament, as well as in the Latin customs described by Virgil and Ovid, from whose writings we know that, at weddings, the bride and groom used to throw walnuts at the younger members of the wedding party, and that newly-wed husbands used to throw walnuts at their brides as the couple entered their new home: it may be from this ancient custom that the practice of throwing sugared almonds is derived. Pliny appears to be wary of the walnut tree, believing that sleeping below its branches brought ill luck, in the form of an unhealthy, devilish influence the unfortunate individual would never be able to shake off. And even over the centuries that followed we find references to the walnut tree and its fruit, such as in the Herbario Nuovo written in the 16th century by the botanist Castor Durante. It is the Romans, however, that we have to thank for spreading the popularity of this dark, alcoholic liquid derived from the fruit of the walnut tree, for it was the centurions on their return home from Britannia who brought a custom they had encountered there: one particular night, the Picts (or “painted men”), a people of stock raisers and bee-keepers, would gather in large clearings in the woods to drink – to the sound of traditional ballads – a mysterious, ancient beverage that left them in a state of exhilaration. On this moonlit evening, anything seemed possible, even an encounter or a conversation with elves and fairies, mysteriously at one with mortals thanks to the power of that fine, dark walnut liqueur. These customs were able to survive the advent of Christianity, thanks to the permission Pope Gregory granted the converted

Britons that allowed them to maintain a number of their traditional religious ceremonies; thus, that magical night became St John's Eve, while elves, sprites, nymphs and other magical creatures melted back into the mists of time. Just like the summer solstice, originally linked to the legend of the sun and the cycle of the plants – which for centuries had represented a mystical relationship between man and nature – pagan tradition merged with Christian practice, turning into a date to celebrate in memory of St. John the Baptist, with the morning dew purifying the walnuts and symbolising the water poured over the head of the Saviour. Thereafter, Christian orthodoxy gradually bestowed a positive aura upon the tree, recommending that walnut, olive and pomegranate trees be planted close to parish churches, on the mountains of the northern Appennines, perhaps also because the nuts could be eaten and out of the conviction that the trees could ward off lightning; these were beliefs that spread throughout rural civilization, and the fields and farms that grew up around the country dwellings gradually filled up with walnut trees, which were indeed of particular use to Man. It is difficult not to succumb to the fascination of this rather mysterious plant that has accompanied Man throughout his history. The greatest playwright in English literature, William Shakespeare, mentions green walnuts and fairies in his 1594 comedy *A Midsummer Night's Dream*; Manzoni writes of the *Miracle of the Walnuts*; the poetess from Modena Tarquinia Molza illustrates how the Italian verb *nocere*, or *nuocere* (meaning to damage) derives from *noce*, the Italian for walnut; for the Prince-Bishop of Trento Lodovico Madruzzo and for Ferdinand of Austria, Count of the Tyrol, a promise could only be considered a solemn vow when sworn under a walnut tree, and the delicate territorial agreements put together there – which were not always workable – ultimately led to the "war of the walnuts"; one of Italy's finest writers, Carducci also speaks of stupid devils, bizarre witches and walnuts, this time in Carnia; in a rhyme by Pincetta, a poet who wrote in the dialect of Modena, we find a further warning against spending the night beneath the bows of a walnut tree, while in the 17th century Vincenzo Tanara, after falling under the motherly branches wondered why we should fear such an

experience.

In the 7th century, during their invasion of Italy, it was the Longobards, who made Benevento the capital of one of their dukedoms, that consecrated the legend of the walnut tree, of the spooky nocturnal gatherings and witches' Sabbaths by the light of a bonfire and accompanied by freely-flowing alcoholic beverages, thus spreading the fame of the "Benevento walnut". The local bishop attempted – to no avail – to put an end to such deviant behaviour by having the huge walnut tree felled, but the beliefs associated with it had already taken root to such an extent that its massive trunk was identified as the place the spirit of the witches could take refuge in to avoid the hellish torture of being burnt at the stake, and later be freed when the tree was cut down. A host of legends told by the old folk in front of an open fire, here in our area as in others, speak of a rich, virile old man who, upon his fourth marriage, fell victim to a spell cast by a witch: his young bride, who had been seduced by Satan himself, gave birth to a pale-coloured goat that was then sacrificed before a walnut tree to appease the fury of the witch. Other legends tell of a "witches' road" that ran between the upper part of the Modena Apennines and the Garfagnana area, surrounded by centuries-old walnut trees that allowed the maidservants of Satan to cross the watershed between Cimone and Cimoncino. These devilish creatures were completely defenceless before a knife, which popular folklore advised planting into the trunk of the tree if such a creature was seen resting on its branches, in order to counteract their evil powers. Good and ill omens continue to alternate surrounding the walnut, believed in many other cases to bring good luck: one such case is the assistance it was believed to provide for young women intent on deciding upon a suitor, with a rite involving a little candle and walnut shells containing pieces of paper with the names of the likely candidates, which were placed in a basin of water. The water was then stirred with a finger, and the first shell to cross to the other side of the basin was the winner. This was traditionally done on the last night of the year, as the young women chewed on the kernels, musing from time to time on their admirers.

Medicinal properties of the walnut

The immense variety of tree species available to Man is exploited to only a minimum extent. Centuries of painstaking research have discovered the medicinal properties of numerous varieties of plants, yet today these appear to be considered an outdated response to pain, and such remedies are often rejected in favour of more modern synthetic medicine. This is a story that goes back a very long way, originating from the peoples that have written the most important chapters in the history of civilization, from the Egyptians to the Assyrians and Babylonians and from the Greeks and Romans through to the monks of the Middle Ages. These simple, yet effective remedies were originally passed down orally, convincing generation after generation of their efficacy, before being set out in lengthy tomes that can be consulted to this day. Among the species that appear in these indispensable volumes is the walnut, a medicinal plant of which every part was used, from the roots to the leaves, and whose fruit boasts interesting nutritional properties. Many ancient cultures used walnuts to treat mental disorders, as a powerful antidote to combat poisons liable to attack the nervous system, while the studies carried out by Osvaldo Crollio, an apprentice of Paracelsus, noted that the walnut, both before and after ripening, presented analogies with the human skullcap, the meninges and the nucleus ansae lenticularis in the brain. We also know that in ancient times, in the Modena area, walnut oil was used on the hair for cosmetic purposes, and that it was popular with Lucrezia Borgia, who used it to keep her thick hair healthy and shiny, and who also used to decorate her head with walnuts and walnut leaves. This versatile fruit was also used in the kitchen,

however, where it was often eaten with bread for its pleasant flavour and high nutritional value; this simple food, high in calories, was known both as humble fare and as a delicacy for the rich, and often featured on the menu at wedding banquets. The sale of walnuts was regulated by the Statutes of Modena in 1327, and a tax was levied on those who took large amounts of them out of the city or the bishopric, with failure to pay resulting in the loss of the load, the wagon or the boat. In Carlo Collodi's most famous work, the frugal meal eaten by Pinocchio in the company of the Fox and the Cat at the Red Prawn Inn consisted of "...a little piece of walnut and a bit of bread..."

Popular medicine relied regularly on walnuts, or believed it was useful to do so; one use that has been maintained is the custom of giving a pendant with a walnut as a gift, in the conviction it might alleviate anxiety and heartache. It was also believed that the application of green walnuts to the wound could cure the bite of a rabid dog; that it could halt hair loss; that it was effective as a remedy for violent attacks of colic. None other than Alessandro Tassoni recommended the use of soaked walnuts for insect bites and stings and for taking care of teeth; rubbing fresh walnuts on dogs' ears to keep troublesome flies away; rubbing a walnut kernel over casks in poor condition with wine seeping out from between the staves of wood. In more recent times, it is chefs that have become aware of the intrinsic qualities of walnut oil, considered very appetizing and a generous source of healthy fats and acids. The oil, sought after as much as caviar, is extracted cold, and has a low yield, with three quintals of walnuts required to produce just one litre of oil, but the results obtained in cooking are extraordinary, and it is used to add a touch of finesse to sauces and salads, as well as for the *bagna caoda*, the warm Piedmont sauce made from garlic, anchovies and oil, into which small pieces of vegetables are dipped. It really is true that no part of the walnut is wasted: a diuretic, laxative juice is obtained from the roots; the bark can be used to induce vomiting; the infusions and decoctions made from the leaves are used to combat fever and worms, and the unripe husk is good for the liver – it can be used as an effective tonic rich in gallic acid.

St. John's Eve

St. John's Eve is the date on which green walnuts must be picked, the main ingredient to be used for making nocino. It is on this night that they are best harvested, since the tissue is bursting with sap and the cells are richest in essential oils, active principles and vitamins. This makes it the ideal moment for soaking them in the alcohol, although in centuries gone by the ancestral reasons that lay behind the legend of the summer solstice – the shortest night of the year – were of an entirely different nature. They regarded the legend of the sun and its powers to give new life and vigour, celebrated deep in the darkness of the night, following centuries of ancient cults and legendary rites. Bonfires, torchlight parades and torches lighting up the night sky as if it were daytime pay homage to the sun and overcome the darkness, with a purificatory intent that in some cases is represented by the acrobatic gesture of men and beasts leaping over large bonfires, while all around it the onlookers dance and sing. In some mountain villages, St. John's Eve is still celebrated in this way, but generally speaking this divinatory, uniting function is carried out with the use of firework displays in which light and darkness alternate. After the fire, other two decisive elements come together on St. John's Eve, with water appearing in the form of dew, called *guazza* in Modena and dispensed like holy water, in the belief it is able to purify the body and soul. This belief is taken very seriously in some areas, where the countryfolk leave sick animals outside

"*alla guazza*" (in the dew), confident that this will bring beneficial results. This bond between Man and the Earth, stretching back unbroken over thousands of years, is the same one that in Roman times led plebeians and slaves to bathe in the Tiber before abandoning themselves to revelry; later, in the 14th century, Petrarca noted that on that same night, young girls would bedeck themselves with garlands of herbs and flowers as part of a ritual that also involved diving into the waters of the Rhine. The blessed dew, known as *manna* by a number of people, such as those in Umbria, was truly considered a gift from the heavens.

Walnuts and Nocino in the Modena area

He who plants a walnut tree shall never eat its fruits, goes an old adage handed down through the generations, indicating the long life-span of the species. In the Modena area, as indeed elsewhere, it is difficult to find walnut trees grouped together. Much more common are isolated elements that have grown up beside wells or houses, and the production of walnuts tends to be irregular, with years of abundant, quality harvests alternating with much poorer ones. The liqueur of traditional, humble origins thus obtained nonetheless became a frequent feature on the tables of the noble classes, to be enjoyed at the end of a fine meal, as we are told by the pastry chef of the Molza family in his collection of recipes dated 1860. This collection featured a version to which he liked to add a little cinnamon and cloves. The nocino that appears in the famous compendium of recipes by Pellegrino Artusi, which has become very much the Bible in Italian of chefs and housekeepers of all categories, has, we find, a little cloves, cinnamon and lemon rind added to it, while the version enjoyed in the noble Valdrighi family in the 19th century was prepared with aniseed and mace. On the night of June 24, which herbalists call "*balsamic time*", the expert housekeeper would identify the tree, climb barefoot up a ladder and carefully select the best-quality whole unripe walnuts, run her fingers over them and delicately pick them from the branch before placing them carefully in her basket, without us-

ing – as tradition commands – any type of metal tool. In the Modena area, especially in the hills, there were plenty of common walnut trees, with tasty medium-sized nuts rich in oil, as well as the Benevento variety, which bears large nuts; while on the plain, the late-flowering, or San Giovanni varieties were more common, bearing a large, yellowish walnut with an intense flavour, able to withstand unexpected frost. When choosing the trees to pick the walnuts from, the choice was between the largest, from the oldest, most majestic tree, or the ones that were smaller yet rich in sap, which some considered the best for making the finest nocino. The freshly picked walnuts were then spread on top of an empty jute sack and left out in the dew for another night. The infusion was then prepared by cutting the husks and leaving them to soak in alcohol in a glass jar – either in the sun or in a dark cellar, depending on the school of thought followed – with the addition of sugar, water, cinnamon, cloves and coffee, depending on the recipe. The filtered preparation was then left to rest for 40 days, or until Christmas, when families in Modena are traditionally proud to offer the liqueur to their guests during the festive celebrations. The small amount of literature available on the history of traditional nocino of Modena points us in the direction of *“La vera storia del nocino”* (The true story of nocino), the much-revered text written in the local dialect by the aristocratic notary Pellegrino Grappi, the only account dating back as far as the mid-18th century, which provides us with a fascinating picture of home life at the time and of this ancient liqueur. According to this essay, the dark, sweet liqueur originated from the Este family, and thus from Modena, before the recipe spread to other courts in Europe. It also illustrates the medicinal purposes nocino was used for, explaining that it was sold in pharmacies as a remedy for ailments of the mouth and as a tonic, and explains that the leaves of the tree were used to make an infusion used to treat anaemia and a decoction that, in boiling water *“relieves fatigue and heavy limbs”*, leaving the skin bright and fragrant. Below is the recipe from 1757, handed down through the generations to the present:

“On St. John’s Eve, you must gather fifteen perfect walnuts. When this fruit has been blessed and the skin, shell and husk may be pierced with a needle, it shall require a touch of festive flavour: we all know that the Three Wise Men, on their way towards Milan, left not pig’s trotters, but all their spices at the “Brott” shops in the neighbouring Bishopric. Take a little cloves and cinnamon, coriander, Chinese aniseed and mace, which is simply nutmeg, thus called so as not to confuse good wives. Before pouring on top a fine jar of strong alcohol, add a smidgeon of bitter Mandarin orange peel. And since mysterious things take place under cover of darkness, ensure the jar of nocino is kept closed tight so it never loses its fine garnet hue and tends towards a feeble, sickly greenish colour. Proceed with the greatest of the calm your patron saint bestowed upon you as he worked a miracle! It was the mist that spared Modena from the wrath of Attila. Let a few months go by, my friends, and when you filter this sublime beverage at Christmas, remember to place it in oak or chestnut barrels, or a large bottle if you have none. You must now add exactly eight ounces of sugar weighed with the precision of a grocer on thick blue paper; otherwise, dear friends, the result will be a hellish beverage, devoid of any virtue. Add but a bucket of water, not a demi-john, and wait for a year with all the patience known to Man.”

Cocktail & Nocino

Aliqueur with such a long history deserves to reach the new generations with its original recipe perfectly conserved, together with the interesting variants that can be created using herbs and spices – but why not also consider it as an ingredient for cocktails and long drinks? These alcoholic or slightly alcoholic aperitifs or digestive liqueurs can be enjoyed at all hours, provided they have been mixed by professionals, such as the barmen we've chosen: authentic cocktail artists, true ambassadors of the *dolce vita*, in charge of some of Italy's most renowned bars. Let's meet the experts: **Roberto Pellegrini**, father of Olympic swimmer Federica, friend and confidant of Hugo Pratt, for whom he prepared his extra-special Martinis. Chief barman for years at Hotel Danieli e Gritti in Venice and now at the helm of "Tacco 11", a classy, well-stocked cocktail bar in Spinea (Venice), which he runs with his whole family. **Fabio Bacchi**, a chief barman of international renown, world championship runner-up, able to boast experience at Hotel Principe di Savoia in Milan and Cipriani in London and now working at the Quisisana in Capri, a splendid hotel traditionally popular with the *crème de la crème* of international high society, such as the Krupp, Kennedy, Ford and Agnelli families. **Massimo D'Addezio** of Hotel de Russie in Rome, with his Bond Martini,

shaken with sublime skill before the spectacular terrace over the Pincio; once a popular meeting place with the aristocracy, expropriated for a few decades and used as a building for the Italian state TV company RAI, this is now acknowledged as Europe's finest bar and has become a haven for the world's finest cocktail connoisseurs. **Tony Micelotta** of Hotel Excelsior Lido Venezia, the most British of Italian barmen, nicknamed "*The Dukes of Martini*" because of his experience in London in the exclusive Dukes Hotel, where he used to prepare Martinis for the Queen Mother, the Rockfellers, the Rothschilds and the Spencers. **Ilio Chiocci**, the gentleman of Bar Canova in Hotel Villa d'Este in Cernobbio, a place that epitomises the most exclusive of hospitality, hosted the G8 and has been chosen by Europe's best-known royal families, as well as the cinema world's most high-profile actors, such as George Clooney and Robert De Niro. **Mattia Pastori** of the Bar of the Armani Hotel in Milan, able to boast experience in England and a passion for his art, as well as success obtained in a number of international competitions.

Cocktail and Long Drink

Ex

*by Roberto Pellegrini
American Bar Tacco 11, Spinea, Venezia*



Ingredients :

1 cold espresso

40 gr. Nocino

Drops of Bitter Orange

Double cream

Green walnut powder

Method:

Mix the coffee, the Nocino and the Bitter Orange in the mixing glass with some crystal-clear ice. Pour into a Martini cocktail glass and cover with the cream, sprinkled with the green walnut powder.

MoNo

by Roberto Pellegrini

American Bar Tacco 11, Spinea, Venezia



Ingredients:

Juice of 1 lime

1 tsp. of sugar cane syrup

40 gr. Nocino

Soda water

Mint leaves

Method:

In a large tumbler with crushed ice, add the lime juice, the sugar syrup, the Nocino, the mint leaves and the soda, mixing carefully. Serve with a double short straw.

Nocino Modena Frost

by Ilio Chiocci

Grand Hotel Villa D'Este, Cernobbio, Como



Ingredients :

2/4 Nocino Il Mallo

1/4 Sambuca Molinari

1/4 single cream

Method:

Place the crushed ice in the flûte glass, pour in the Sambuca, add ice, gently pour in the Nocino, top up with single cream. Three layers will thus be obtained: after a few seconds, the whole glass will be frosted as a result of the Sambuca reacting with the ice. Decorate with a chocolate fan.

Mare

by Fabio Bacchi

Bar of Grand Hotel Qvisisana, Capri



Ingredients:

3 cl Brandy Villa Zarri 18 Y

3 cl Nocino il Mallo

1 cl Get 27 mint liqueur

4 drops of Liquorice Bitter

Method:

Mixing glass - Cocktail glass – sprig of fresh mint to decorate.

Tasting notes:

The fresh aroma of the mint is enhanced by the ancient notes of the Nocino to give a smooth, pleasantly rounded bouquet, with a hint of spicy derived from the Liquorice Bitter. Pervasive, velvety mouthfeel, with plenty of character, thanks to the Brandy base. The fresh taste of the mint leads into a long crescendo in which the Nocino and liquorice gather intensity. Dynamic drink, which evolves during the cocktail experience.

Quiet Summer

by Tony Micelotta and crew
at Bar Hotel Excelsior, Venezia Lido



Ingredients:

4cl vodka

7cl fresh orange juice

7cl Fever Tree ginger ale

2cl nocino

Method:

Pour all the ingredients directly into the Collins glass full of ice, mix gently and decorate with a slice of orange and a twist of lemon.

Midnight in Venice

by Mattia Pastori



Ingredients :

3 cl Nocino

2 cl Johnnie Walker Black Label

2 cl single cream

Puff of vanilla food fragrance obtained by soaking a vanilla pod in 96% alcohol for 2 weeks

For decoration: vanilla pod, orange peel stars, coffee frosting for the rim and powdered walnuts

Method:

Shake the ingredients, first without and then with ice, so as to properly emulsify the cream and give the cocktail a creamy texture. Pour into a cocktail glass decorated with coffee and walnut frosting around the rim plus a slit-open vanilla pod the orange peel stars can be placed on.

Spray with vanilla food fragrance

Profumi Italiani

by Mattia Pastori



Ingredients :

3 cl Nocino

2 cl Brandy Stravecchio Bianca

2 cl fresh lime juice

1 coffee spoonful of orange marmalade

5 cl ginger ale

Method:

Shake all the ingredients except the ginger ale, pour the drink into a highball glass and fill up with ginger ale; decorate with orange and a sprig of rosemary

Gran Caffè Stravinskij

*by Massimo D'Addezio, from the
Bar Stravinskij of Hotel De Russie, Roma
"Best bar in Europa"*



Ingredients:

1 cup of 100% Arabica coffee

2 coffee spoonfuls of white caster sugar

3 cl Nocino

Semi-whipped cream topping.

Honey caramelised chopped pecan nuts

Powdered cinnamon (optional)

Method:

Pour the cup of coffee, the sugar and the Nocino into a grog glass. Warm with the nozzle of the espresso machine until the sugar melts. Use a teaspoon to delicately add the shaken cream, so it remains afloat. Dust with chopped walnuts and cinnamon.

Nocino in the Kitchen

Modena cuisine is currently enjoying a fine reputation at international level, thanks to the host of successes notched up by Massimo Bottura and the deserved recognition afforded throughout the world to the outstanding typical products that are the standard-bearers of local tradition, such as balsamic vinegar, Parmigiano Reggiano cheese, Modena ham and indeed Nocino. So perhaps it is time to give some thought to how this ancient liqueur, so emblematic of Modena, can be incorporated into this splendid cuisine. This is the idea that led us to engage a number of renowned chefs from the area, who have come up with a new twist on some truly classic dishes, or invented brand-new recipes from scratch. Massimo Bottura of Osteria Francescana, a genius of local and international cuisine, elected the world's top chef; Marta Pulini of Franceschetta, whose culinary creations won over Hollywood's top names when she worked in America; Luca Marchini, owner of Erba del Re, with a degree in business and economics and the ability to offer a fresh, yet entirely respectful take on tradition; Laura Morandi of Osteria Giusti, at the helm of the oldest shop in Europe, an example of tradition at its best; Anna Maria Barbieri of Moka, once a primary school from the Fascist period and now a highly renowned restaurant, where the former Italian President Ciampi dined when visiting Modena; Giuseppe Schipano, the supremely talented principal of

the Serramazzone Hotel and Catering School, who has introduced so many promising young chefs to their art; Fabio Testa of Corte di Albareto in Gaiato, straight from Philippe Starck's place in Moscow, bringing creativity and care to the choice of raw materials; Paolo Reggiani of Laghi di Campogalliano, with his splendid home-grown ingredients, champion of the almost-forgotten Modena yellow sausage; Federico Preti of Osteria la Verna in Montefiorino, an enterprising young chef with illustrious experiences under his belt gained at Pinchiorri in Florence and Le Gavroche in London; Domenica Giacobazzi, the classy, skilled owner of Ottantesimo Miglio.

First courses

Timbale of Rice with radicchio, walnuts and gelatin flavoured with Nocino di Modena

by Anna Maria Barbieri of Antica Moka



Ingredients for 4:

350 gr Carnaroli rice

100 gr walnut kernels

50 gr chopped celery, carrots and onion

50 gr Nocino di Modena

100 gr Treviso radicchio

50 gr extra-virgin olive oil

1 lt boiling vegetable stock

50 gr butter

50 gr Parmigiano Reggiano

Salt

For the gelatin:

50 gr Nocino di Modena

50 gr still white wine

2 leaves of gelatin

Method:

Pour 50 gr of Nocino and the white wine into a pot and bring it almost to the boil. Add the gelatin that has been left for 15 minutes in cold water and squeezed. Mix well and pour into a recipient, forming a layer half a centimetre thick and place in the fridge for 2 hours. In a pan, brown the rice in the oil and the chopped celery, carrot and onion. Cut the radicchio into strips and scald it lightly in the boiling stock for two minutes, and add the nocino together with the walnuts. Continue cooking, gradually adding a little stock until fully absorbed. Add butter and Parmigiano Reggiano to create a creamy texture and add salt to taste. Prepare four aluminium pots brushed with oil and fill them with rice, leaving them to set for a few minutes before turning the moulds out onto a plate. Decorate with walnuts and with the nocino gelatin, cut up into cubes.

Cappellacci filled with pumpkin, with Nocino and crispy speck

by Marta Pulini of Bibendum



Ingredients for 6:

For the filling:

2 kg pumpkin
150 gr finely chopped amaretti biscuits
200 gr grated Parmigiano
1 whole egg
3 egg yolks
2 lemons, grated rind
2 tsps. grated nutmeg
4 tbsps. nocino (to be boiled down to half)
Salt & pepper

For the pasta:

300 gr flour
3 eggs
1 tbsp. extra-virgin olive oil

For the condiment:

12 tbsps. nocino (to be boiled down to half)
80 gr butter
200 gr. speck, cut into strips
8 tbsps. grated Parmigiano Reggiano
20 roughly chopped walnut kernels

Method:

Pre-heat the oven to 180 degrees; peel the pumpkin, cut it in half and remove the seeds, then cut the pulp up into cubes of about 5 cm; place them in a dish lined with oven paper, then cover with baking foil; bake for about an hour, or until

the pumpkin is soft and dry. Leave the pumpkin to cool, put it through the vegetable mill and then place it on a clean cloth and squeeze as much water out of it as possible; place the pumpkin purée in a bowl and add all the other ingredients, mixing them carefully together and adding salt and pepper to taste. Then make a fountain of flour on the worktop and break 3 eggs into the centre of it; with the help of a fork, break up the eggs, mixing them gradually into the flour. Add the tbsp. of oil and start kneading the mixture, amalgamating in all the flour. Continue kneading for about 10 minutes until the mix is smooth and even, then cover with a cloth and leave to rest for about 30 minutes; roll out the pasta, using a rolling pin or pasta machine, to a thickness of about 2mm.

Cut the pasta into squares of 7-8 cm; on each square, place a tsp. of filling, fold over into a triangle, then turn the triangle over and pinch the corners of the long sides together. Place the cappellacci on an oven tray covered with oven paper and sprinkled with semolina. Brown the strips of speck in a pan large enough to contain the cappellacci, drain away the fat that has formed and add the walnuts, and finally the butter, letting it melt gently. Bring a pan of salted water to the boil and cook the cappellacci for about 5 minutes, drain delicately with a strainer and add them to the pan with the sauce; sprinkle with Parmigiano. Serve the cappellacci on warm plate, pouring over them a few tbsps. of sauce left in the pan and top with a few drops of nocino boiled down to half.

Ingredients for 4

Pumpkin and smoked chestnut risotto with Nocino sauce

*by Paolo Reggiani of Ristorante I Laghi in
Campogalliano*



Ingredients for 4 :

250 gr Vialone nano rice

450 gr *cappello di prete* pumpkin

8 chestnuts

400 ml Nocino

600 ml stock

50 gr butter

40 gr Parmigiano Reggiano aged for 30 months

25 ml Pignoletto

5 gr salt

Method:

Peel the pumpkin and cut it up into cubes. Roast the chestnuts in the oven, peel and smoke them with chestnut wood chips. Slowly boil the Nocino down to a third. Toast the rice without oil, add the Pignoletto and leave to evaporate and add two ladlefuls of stock. Once the stock has evaporated, add the pumpkin and cook the rice, adding the boiling stock as necessary. Add the chopped chestnuts, butter and Parmigiano Reggiano and mix to obtain a creamy texture. Leave to rest for a few minutes. Serve and top with the nocino sauce.

Main Courses

Omelette with bacon flavoured with Nocino and wild radicchio:

*by Luca Marchini, Chef Patron of Ristorante
L'Erba del Re*



Ingredients for 4:

8 medium eggs,
4 portions of first-cut wild radicchio,
2 medium onions,
20 gr butter,
200 gr bacon, cubed,
50 cl nocino,
salt,
pepper,
extra-virgin olive oil,
garlic.

For the melting onion:

Finely chop the onion and soften it in butter and extra-virgin olive oil. Continue cooking for about twenty minutes, adding vegetable

stock (or water, if none is available). When ready, add a little salt and pepper.

For the omelette:

Beat the eggs, season with salt and pepper and divide them up into three little bowls. Heat a pan (or preferably two, to speed up cooking time) and lightly fry the melting onion in a little oil. Spread out the mix in the pan and very carefully add the egg from the bowl, i.e. taking care not to shift the onion). Cook slowly over a low heat, so the surface of the omelette remains slightly runny. It is best to cook the first two for a slightly shorter time than the last two, otherwise, before being served, they might continue to set once they are removed from the heat and dry out too much.

For the bacon:

brown the bacon slightly in the oil and garlic, draining off excess fat. Pour the nocino into the pan with the bacon and let it evaporate.

Presentation:

place the omelette in the centre of the plate, top with the radicchio seasoned with oil, salt and pepper and finish off with the bacon flavoured with nocino

Guinea fowl breast with Nocino and shallots with purée flavoured with Nocino di Modena

*by Anna Maria Barbieri of
Ristorante Antica Moka*



Ingredients for 4:

4 guinea fowl breasts
Oil and salt
4 boiled potatoes
50 gr butter
50 gr parmigiano reggiano
100 gr milk
200 gr shallots
50 gr celery
50 gr flour
50 gr white wine
120 gr Nocino di Modena

Method:

Finely chop the celery and shallots and soften them in oil; coat the guinea fowl breasts with flour and brown them lightly in the pan, gradually adding a little white wine and 50 gr of nocino. Prepare the purée by mashing the potatoes, adding milk, butter, parmigiano and nocino and mixing them all together over a low heat. Cut the guinea fowl breasts and fan them out on the plates, decorate with the purée and add the sauce from the pan.

**Cotechino pork sausage with potato purée,
parsley sauce and zabaglione
flavoured with Nocino**

*by Federico Preti of Osteria La Verna,
Montefiorino*



Ingredients:

800 gr fresh Cotechino sausage

300 gr yellow potatoes

250 ml milk

Salt to taste

10 gr butter

30 gr Parmigiano Reggiano

Parsley sauce

80 gr parsley

Oil

Salt

Bicarbonato

Zabaglione flavoured with nocino

2 egg yolks

20 gr Sugar

40 gr Nocino Il Mallo

Method

Cotechino

Prick the cotechino with a fork, wrap it in a cloth and place it in the pressure cooker, covered with cold water, and boil it for 60 minutes. Once it is cooked, remove the skin while still warm. Leave it to cool before cutting it into slices of about a centimetre

thick. Leave to one side.

Purée

Bring to the boil a pot of salted water and cook the potatoes, of a similar size if possible, in a pot of water. Once they are soft, drain the potatoes well and put them through the potato masher or vegetable mill, then through a fine-mesh sieve. Fill a pot with the milk, butter and a little nutmeg; heat slowly and then add to the potato purée. Beat with a whisk until smooth.

Parsley sauce

Clean the parsley and boil it in plenty of salted water with a pinch of bicarbonate in order to keep it a nice green colour. Cook for a few minutes, drain and cool in iced water. Squeeze and blend the parsley with the water it was cooked in and emulsify with extra-virgin olive.

Zabaglione

Mix the yolks with the sugar in a casserole until pale and frothy. Continue mixing and gradually add the Nocino. Cook on the hob in a bain marie, over a very low heat, mixing all the time without allowing it to boil; when the mix starts to thicken, remove from the heat immediately. Alternate the slices of cotechino (1 cm thick) with the purée to create a striped effect. Place on the plates and garnish with the parsley sauce. Top with the nocino-flavoured zabaglione.

**Catalan-style steamed Adriatic mackerel
flavoured with Nocino**

*by Fabio Testa of Ristorante Corte di Albareto
(Modena)*



Ingredients for 4

4 fresh Adriatic mackerels weighing about
250 gr each
2 peeled carrots
1 head of fennel
1 radish
1 white celery heart
1 sweet yellow pepper
1 sweet red pepper
2 new scallions
2 firm red tomatoes
2 red onions of Tropea
1 dl Nocino
Traditional Balsamic Vinegar of Modena as
required

2 sprigs of basil
2 dl extra-virgin olive oil
Salt and pepper to taste

Method

Peel and finely chop the onions and place them in cold water with red wine vinegar.

Clean, wash and carefully dry all the vegetables. Cut them into sticks of about ½ cm thick and 7/8 cm long. Place them on large plates.

Peel the tomatoes, cut them into quarters and remove the seeds and water on the inside.

Wash the mackerels, fillet them and remove the scales. Cook them in a steam cooker with 2 lt of boiling water and 1 dl of nocino added at the last minute. Place them on top of the vegetables. In the meantime, heat the tomatoes in a pan with a little extra-virgin olive oil, adding salt, pepper, sliced basil and Traditional Balsamic Vinegar of Modena. Place them on the plates in the centre of the mackerels and vegetables. Remove the onion from the water and vinegar, squeeze and place it on top of the tomatoes. Garnish the dish with extra-virgin olive oil, add a little basil and serve.

**Roast suckling pig on a Parma-style
timbale of potatoes,
with new apple cream and caramel made
with Nocino**

by Fabio Testa of Ristorante Corte di Albareto



Ingredients for 4:

600 gr suckling pig belly

Coarse salt aromatised with garlic and rosemary,
to taste

40 gr lard

2 new apples

50 gr sugar

20 gr butter

For the apple cream:

3 new apples

5 dl water

100 gr sugar

5 gr lemon juice

For the timbales

600 gr potatoes, peeled and washed

400 gr bechamel

100 gr organic parmigiano reggiano

Aromatised salt as required

For the nocino-flavoured caramel:

250 gr nocino

40 gr sugar

Method:

The evening before, clean the suckling pig, removing any impurities. Cut it into 8 pieces of the same size. Season with the lard and aromatised

salt. Vacuum seal and steam at 58° for about 12 hours. Cool quickly.

Boil the sugar in the water to make the syrup for the apple cream.

Add the lemon and the peeled, sliced apples. Cook for 5 minutes then purée in the blender, filter and cool quickly.

Peel, wash and dry the potatoes, then slice them finely. Take a non-stick oven dish and create two layers, one with the potatoes, seasoned with aromatic salt, and one with béchamel and grated organic parmigiano reggiano bio. Bake at 125° for about 1 hr 15 mins. Remove from the oven and cut into 4 squares.

Reheat the suckling pig by steaming it, brown it slowly in a non-stick pan with a little extra-virgin olive oil, especially the part with the skin.

Cut the apples into eight pieces, leaving the skin and removing the core. Coat in the sugar and brown in the butter. Caramelise the nocino with the sugar in a pot. Heat the apple cream back up. Place the timbales of potato au gratin on soup plates, pour the boiling apple cream around them, fan out the baked apples on top along with the medallions of roast suckling pig. Top with the nocino caramel.

Desserts

Crème caramel with Nocino di Modena and chocolate walnuts

*by Anna Maria Barbieri of
Ristorante Antica Moka*



Ingredients for 4:

4 eggs
500 gr milk
1 sachet of vanillin
100 gr Nocino di Modena
50 gr water
50 gr sugar
100 gr dark chocolate
Walnut kernels

Method:

Whisk the eggs and sugar until stiff, add the warm milk, 50 gr of nocino and the vanillin and blend together. Prepare the caramel with 50 gr of water and 50 gr of sugar, then divide it up and pour onto the bottom of the moulds. Divide the cream mix and pour it into the moulds, then place the moulds in the oven for 45/50 minutes at 160 degrees. Once ready, leave to cool. Melt the dark chocolate, coat the walnut kernels and place in the fridge. Turn the crème caramel out of the moulds and decorate with the chocolate-coated walnuts.

Panna Cotta with Nocino sauce

by Laura Galli of Hosteria Giusti



Ingredients for 12:

1 lt fresh whipping cream

5 tbsps. caster sugar

30 gr gelatin

Method:

Soak the gelatin for about 15 minutes in cold water; meanwhile, gently boil the cream and sugar for 15 minutes.

Squeeze the gelatin and add it to the cream, mix until it melts and pour the mix into 12 individual moulds and leave them in the fridge for at least a day before serving.

Nocino sauce:

Gently boil down some fine-quality nocino until it coats the back of a spoon, then leave to cool.

Before serving, place the panna cotta in hot water for a moment so it turns out easily; decorate with the nocino sauce, with crushed Modena amaretti biscuits if desired.

Trifle with Nocino cream

by Luca Marchini, Chef Patron of Ristorante
L'Erba del Re



Ingredients for 4:

35 small sponge fingers

Alchermes liqueur

300 gr soft confectioner's cream (see basic recipes)

50 gr 70% cocoa dark chocolate

50 gr custard, small glass of nocino.

For the trifle:

Dilute the Alchermes in water to 40% and heat the solution obtained. Cut off one of the ends of the sponge fingers and quickly dip them into the liquid one by one. Place them at the sides of the moulds, and line the bottom with parts of the fingers left over. Divide the confectioner's cream into two: leave one half as is and add the chopped chocolate and a tbsp. of milk to the other, while still warm. Alternate layers of the two creams in the mould and place the trifle in the fridge.

For the nocino sauce:

Mix the custard with the nocino; the amount of liqueur depends on personal taste, but the consistency should be dense and creamy, not too runny.

Presentation:

Turn the trifle out onto the plate, pour the nocino sauce onto the side and top the trifle with half a tbsp. of straight Alchermes. Decorate as desired.

Coffee ice-cream with vanilla custard and Nocino jelly

*by Federico Preti of Osteria La Verna,
Montefiorino*



Ingredients:

Coffee ice cream
1 lt milk
170 gr cream
25 gr glucose
200 gr sugar
125 gr egg yolks
3 gr neutral base
Coffee
82°C vanilla custard
80 gr egg yolks
80 gr sugar
250 g cream
80 gr milk
1-2 vanilla pods
Nocino syrup
140 gr 60% syrup
160g water
5 gr gelatin
40 gr Nocino
Hazelnut sablé biscuits
50 gr flour
50 gr hazelnut flour
50 gr butter
50 gr sugar
1 gr Maldon salt

Method:

Coffee ice cream.

Beat the yolks with the sugar and add the warm milk, cream, glucose and neutral base. Cook over a low heat, bring up to 82°C and remove from the heat, then add the coffee. Filter through a sieve and leave to cool. Churn in the ice cream maker and store at -18°.

Vanilla custard.

Beat the yolks with the sugar and add the warm milk and cream and the vanilla pod. Cook and heat to 82°C, then leave to cool in a bain marie.

Nocino syrup.

Soak the gelatin in cold water for 10 minutes. Bring the water to the boil, add the gelatin, perfectly squeezed, then add the syrup and the nocino. Mix well and leave to cool, first at room temperature and then in the fridge. Conceal a few grains of coffee in the gelatin

Hazelnut sablé biscuits.

Mix the sugar in with the soft butter, add the sieved flour and then the salt. Mix in quickly until smooth. Leave in the fridge for 30 minutes.

Pour the vanilla custard all over the plate, adding the coffee ice cream, the hazelnut sablé biscuit and the Nocino syrup. Decorate with a leaf of mint.

Baked peaches with chocolate, amaretti and Nocino

by Marta Pulini of Bibendum



Ingredients for 4

5 large yellow peaches

½ glass of bitter chocolate powder

3 tbsps. sugar

15 amaretti biscuits

1 small glass of nocino (for boiling down to half in a pot)

1 whole egg

1 glass of white wine

Method

Wash and dry the peaches. Half them and remove the stone.

Scoop out 2 tbsps. of pulp from 4 of the peaches. Place the peach pulp, egg, sugar, Nocino, chocolate powder and amaretti in a kitchen robot and chop slightly until you obtain a mixture of a rough consistency. Fill the peach halves with the mixture and line them up on an oven dish, pour a glass of white wine over them and cover with aluminium foil. Bake in the oven at about 180° for about an hour, then remove the aluminium foil and continue for a further 40 minutes. Serve warm.

**Mascarpone mousse cappuccino,
with rich chocolate biscuit with Nocino di
Modena centre**

*by Giuseppe Schipano – Principal of the Hotel
and Catering School of Serramazzoni*



Ingredients for flourless biscuit:

120 gr egg whites
125 gr caster sugar
80 gr egg yolks
70 gr chocolate powder

Method:

Whisk the 120 gr egg whites with 125 gr caster sugar, incorporate the freshly beaten yolks and then the sieved chocolate powder. Bake in the oven at 160° C.

Ingredients for mascarpone mousse:

200 gr Mascarpone
50 gr Italian-style meringue
50 gr whipped cream

Method:

Whisk the mascarpone in with the meringue; whisk in the whipped cream.

Ingredients for nocino modenese topping:

1 l Nocino modenese
50 gr grape must
170 gr caster sugar

Method:

Boil 1 l of nocino modenese with 50 gr of grape must and 170 gr of caster sugar until it thickens.

Ingredients for Italian-style meringue:

105 gr egg whites
62 gr caster sugar
170 gr caster sugar
62 gr water
20 gr glucose

Method:

Whisk the 105 gr of egg whites with the 62 gr of caster sugar, boil the 170 gr of caster sugar with the 62 gr of water and 20 gr of glucose. When the first mixture is stiff, trickle in the second and leave to set until cold.

Ingredients for light meringue:

150 gr Italian-style meringue
250 gr semi-whipped cream

Method:

Add the semi-whipped cream to the Italian-style meringue and compose the dessert.

Almond and orange rosettes with warm Nocino zabaglione

*by Paolo Reggiani of Ristorante I Laghi di
Campogalliano*



Ingredients for 4:

For the pasta:

200 gr "00" flour

2 eggs

For the filling:

100 gr peeled, toasted almonds

2 oranges

150 gr sugar

For the zabaglione:

120 gr egg yolks

100 gr Nocino

200 gr sugar

Lard for frying

Method:

For the rosettes:

Prepare the pasta by mixing the eggs with the flour, knead the pasta at length and leave for 15 minutes covered with a cloth. Squeeze the oranges and filter the juice. Finely chop the almonds.

Roll out the pasta into a thin sheet. Brush it with the juice of the oranges and sprinkle

with the chopped almonds and sugar. Roll up tightly so the filling sticks to the pasta. Cut the roll of pasta into 2 cm thick slices. Fry in the hot lard and dry on kitchen paper.

For the zabaglione:

Beat the yolks with the sugar and dilute with the warm nocino. Cook in a bain marie, mixing all the time to thicken.

Serve the rosettes accompanied by coffee cups of warm zabaglione for guests to dip them in.

Semifreddo with Nocino di Modena

*by Domenica Giacobazzi of
Ristorante 80° Miglio*



Ingredients for 10:

500 gr icing sugar

20 egg yolks

½ glass of nocino

1 lt cream

150 gr chopped walnuts

Method:

Whisk the yolks with the icing sugar, whip the cream and slowly add the other ingredients. Place in a mould and leave in the freezer. Thicken a little nocino in a pan, leave to cool in the fridge and use to decorate the dessert upon serving.

Panettone Soufflé flavoured with Nocino

*by Massimo Bottura, Osteria La Francescana,
Modena*



Ingredients:

12 egg yolks

13 egg whites

600g panettone

100g butter

200g white chocolate

150g sugar

Method:

Liquidise the panettone in the blender, whisk the yolks with half of the sugar, melt the white chocolate and the butter in a bain-marie or in the microwave, add the egg whites and the rest of the sugar and whisk until stiff. Add the melted chocolate to the yolks, followed by the panettone and then the whisked egg whites. Mix delicately with upward movements, using a wooden spoon. Coat the moulds with butter and dust with flour. Fill them up to $\frac{3}{4}$ full and bake in the oven at 180° for six or seven minutes.

Mousse:

Ingredients:

200 g orange juice

200g white wine

100g honey

400 g egg whites

Spices (pepper, cinnamon, bergamot, raisins, dried figs), Grand Marnier

Method:

Boil down the orange juice, white wine, Gran Marnier and honey, together with all the spices. Once the volume has reduced and the mix has cooled, add it to the 400 g of egg whites. Place the whole mix in the syphon. Heat the syphon to 50°C.

Nocino sauce:

Ingredients:

200g nocino

a dash of agar agar

Method:

Heat 150g of nocino in a pan and boil down slowly to 50% of the volume.

Add the agar agar, making sure it melts completely. Add the rest of the nocino and leave to thicken at room temperature. When it has set, whip it well until it becomes the consistency of a sauce. Serve the soufflé warm, covered with the mousse with the candied peel fragrance. Immediately serve the nocino sauce on the side.

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