



Christmas Feast

with

FLAVOURS HOLIDAYS™

A warm, dimly lit dining table with lit candles, wine glasses, and a sprig of pine. The scene is cozy and festive, with the soft glow of the candles illuminating the tableware and creating a warm atmosphere. The background is softly blurred, showing more of the table and possibly other diners, emphasizing the intimate and inviting nature of the setting.

Christmas Feast with Flavours Holidays

To celebrate Christmas this year we have put together a collection of traditional, festive recipes from our chefs in Italy - so you can create your own Italian Christmas Feast at home!

The recipes come from all our holiday destinations – Tuscany, Sicily, Puglia, Amalfi and Venice – to give you a true Flavour of an Italian Natale.

Buon Natale! Merry Christmas!

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Sfoglia alla Pancetta

(Puff pastry with pancetta and rosemary)



Ingredients

- 300g puff pastry (homemade) or 1 roll of puff pastry (shop bought)
- 2 sprigs of fresh rosemary, finely chopped
- Sea salt
- 15 slices of lightly smoked pancetta

A simple, tasty nibble to serve to friends and family.

Method

1. Roll out the dough, evenly sprinkle with the rosemary and sea salt.
2. Lay out the slices of pancetta over the dough, cut into bite size slices and bake in a hot oven (180°C) until golden and crispy.
3. Serve immediately.



Pecorini con Miele di Castagno e Finocchiona

(Pecorino cheese with chestnut honey + Fennel salami)

This recipe is so simple, it is difficult to call it a recipe – it is a great combination of ingredients and a great addition to go along with your antipasti. The wonderful taste of the chestnut honey is delicious with the salty cheese. If you can't find chestnut honey, any good, strong, runny honey will do.

Ingredients

- 200g pecorino cheese
- 4 spoonfuls of chestnut honey
- 200g thinly sliced Finocchiona

Method

On a plate or board arrange the slices of fennel salami, slices of pecorino and in a small bowl have the honey ready to drizzle over the pecorino. Delicious!



Focaccia

with extra virgin olive oil

Ingredients

- “type 00” flour 600–700g
- tepid water 300ml
- yeast 10g
- 1 spoon of extra virgin olive oil
- salt

Method

1. Melt the yeast in tepid water, add oil and salt. Add flour and knead until you get a smooth and soft dough. Let the dough rise for 3 hours, make sure to knead again the dough every hour, while it is still leavening.
2. Preheat the oven to 220°C. Grease a baking tray with olive oil and place the focaccia dough on it. Bake for about 20 minutes.
3. Leave to cool and then slice and serve with hams and cheeses.

(Homemade pesto with crostini or cherry tomatoes)

Pesto alla Genovese

This pesto can be used for spreading on crostini or bruschette. Or try cutting the tops off cherry tomatoes (about 20), turn upside down on paper towel to remove the liquid and fill with the pesto. Delicious little bites!

Ingredients

- 25-30 fresh basil leaves
- extra virgin olive oil
- 2-3 tablespoons of freshly grated parmesan
- 1 tablespoon chopped pinenuts
- 1 small boiled potato
- 2 cloves of garlic

Method

1. Put the basil leaves in a mortar and start adding the oil very slowly until you have a creamy mix.
2. Add the parmesan, finely chopped potato, pine nuts and garlic; mix until quite smooth.
3. Season with salt and pepper.





Parmigiana di melanzane tradizionale *(Traditional parmigiana of aubergines)*

A popular recipe from our Amalfi holidays, and a great starter to your Italian feast. Serves 4

Ingredients

- 4 medium aubergines slice up 1 cm thickness, sprinkled with salt and let to clean out, with a colander, for an hour
- 350g mozzarella chopped into chunks
- 2 spoon extra virgin oil
- 1 sliced thinly onion
- 300g peeled tomatoes
- 8 basil leaves
- flour
- oil to fry
- 4 tablespoons grated parmesan cheese
- salt

Method

1. Warm up a tablespoon of oil in a pan and sauté the onion, stirring continually. Add the tomatoes and cook on a middle/low heat, for twenty minutes.
2. Add 4 basil leaves to the tomato sauce when cooked. Then sieve the sauce through a thin colander, pressing the large pieces of tomato with a wooden spoon, so you get all the liquid.
3. Heat up plenty of oil to fry. Coat the aubergines in flour and fry until golden. Then lay on kitchen paper to remove the oil in excess.
4. Heat the oven to 180 degrees.
5. To assemble dish, use a large baking dish and pour in the remaining oil. Begin with a thin layer of tomato sauce and then alternate layers of fried aubergines, diced mozzarella, tomato sauce and Pecorino cheese.
6. Continue to alternate aubergine, mozzarella, sauce and parmesan until to use up all the ingredients. On the last layer pour only tomato sauce.
7. Bake for approx. 20- 30 minutes at 200°C.
8. Before serving, add the remaining basil leaves to decorate.



Orecchiette alle cime di rapa

(Orecchiette with a broccoli sauce)

No Italian feast would be complete without pasta – this is the recipe for making “orecchiette”, ear-shaped pasta that guests learn to prepare on our Puglia cooking holiday with our chef Antonio!
Serves 4

Ingredients

- 500g durum wheat flour
- water
- salt
- 500g broccoli (blanched and chopped into small pieces)
- 1 large garlic clove
- 1 red chilli
- 4 anchovy fillets

Method

1. Mix flour with warm water and salt to form dough, work the dough for 5-10 mins.
2. Roll the dough out into finger-size snakes. Using a knife, cut around the size of a thumbnail and spread it out across the working surface with the knife, then flip the pasta with a flick of the thumb thus making an “orecchietta”.
3. Leave your pasta on the working surface to dry.
4. Add the pasta to some salted boiling water for a few minutes until ready. To make the “cime di rapa” put the diced garlic, chilli and four anchovies in a large pan with some olive oil, add the broccoli and cook. Cook for a few minutes and then sprinkle with Pecorino cheese, and stir into the cooked pasta.



Risotto al Radicchio e Pancetta

Ingredients

- 100g lightly smoked pancetta
- 2 radicchi trevigiani (red radicchio) finely sliced
- 1 onion
- 1 glass of red wine
- 280g risotto rice (Arborio or carnaroli are best)
- 300 ml chicken stock
- freshly grated parmesan
- salt + pepper

A delicious risotto recipe from the North of Italy. Serves 4

Method

1. Heat a pan with a glug of olive oil and gently fry the onion, add the pancetta cubes and allow to colour slightly.
2. Add the rice and stir for two minutes, add the red wine and allow to evaporate, and then add a ladleful of chicken stock.
3. Stir continuously until the liquid is absorbed before adding another ladleful. Repeat this process, cooking the risotto gently for 10 minutes before adding the radicchi.
4. Cook for another 8 minutes following the same process as before, then take off the heat and stir in the parmesan. Season and serve.

(Pasta with sausage and peas)

Maccheroni con Salsiccia e Piselli



Serves 6

Ingredients

- 600g maccheroni pasta, or any other short pasta
- 1kg peas
- 300g pork sausage
- 1 onion, finely sliced
- 2 cloves of garlic, diced
- fresh parsley, chopped
- olive oil
- salt + pepper
- 1 tsp double cream
- parmesan
- handful of peashoots

Method

1. Heat a large frying pan and add a good splash of olive oil. Gently fry the onion and garlic, until soft and add the peas and sausage (chopped into small pieces). Stir well to prevent sticking.
2. Cook the pasta until “al dente” in 3-4 litres of boiling, salted water. This usually takes around 8 minutes, but it differs from pasta to pasta.
3. Continue to cook the sauce for a couple of minutes and then add the double cream. The sauce should be smooth and creamy. Add a little water if needed to loosen the sauce slightly.
4. Sprinkle with parmesan and parsley, season, pour over the pasta and serve with a decoration of peashoots.



Swordfish Twotturi

A classic dish from Puglia that makes an impressive start to your Christmas feast. Serves 4

Ingredients

- 4 swordfish fillets
- 150g breadcrumbs
- 100g pecorino cheese
- 50g raisin
- 30g pine nuts
- olive oil
- salt and pepper
- fresh mint
- bay leaves
- parsley
- half a glass of white wine

Method

1. Soak the raisin into warm water until soft.
2. Mix breadcrumbs, pecorino cheese, chopped mint leaves, chopped parsley, salt, pepper, olive oil, pine nuts. Add the soften raisin. Retain a small amount of the mixture.
3. Slice the swordfish fillets thin, spread them with the filling, roll them up and coat the outside with the remains of the mixture.
4. Put some olive oil in a casserole dish and place the fish rolls in the dish. Sprinkle them with olive oil.
5. Cook in the oven at 180 degrees for 15-20 minutes. Half way through cooking, add the white wine.

Remember: that the better the wine, the nicer the dish!





Guinea Fowl with Mushrooms + Olives

- A Tuscan roast!

Ingredients

- 2 Guinea fowl
- extra virgin olive oil
- 1 lemon
- herbs for marinade (rosemary, bay leaf, garlic, onion, sage, juniper, cloves)
- Porcini mushrooms (dried)
- tomatoes
- black olives
- white wine

Serves 4

Method

1. Soak the dried porcini mushrooms in warm water until soft.
2. Cut your guinea into small pieces. Marinate it for 2 hours in a mixture of oil, salt, lemon, rosemary, bay leaf, garlic, onion, sage, juniper and cloves.
3. Add the guinea fowl to a pan and brown, then add some white wine and let it evaporate. Add the rest of the marinade ingredients.
4. Add porcini mushrooms with the liquid, black olives and tomatoes.
5. Let it cook for about one hour before serving.

Tip: Enjoy your guinea fowl with some red wine.



Arrosto di Maiale alle Mele (Pork roast with Apples)

Ingredients

- 800 g pork loin
- 2 golden apples
- 2 shallots
- 50 g butter
- 1 tsp flour
- 2 dry, white wine glasses
- juice of 1 lemon
- half a cinnamon stick
- salt + pepper

Method

1. Peel and finely chop the shallots; tie the meat so that it keeps its shape during cooking.
2. Melt 30g butter in a saucepan and seal the pork on all sides and add the shallots.
3. Add the cinnamon stick and after a few minutes add the salt and pepper and pour in the wine.
4. Bring to the boil and then lower the heat, cover the pan and continue to cook for 45 minutes. Every so often turn the roast and add little hot water, if the liquid has evaporated too much.
5. Peel and core the apples, slice and coat with the lemon juice. Add to the roast and continue to cook for ten minutes.
6. Remove the cinnamon stick, put the meat and the apples to the side and keep warm.
7. Incorporate the meat juices in the saucepan with the remaining butter, and stir in with a teaspoon of flour, and cook to form a sauce.
8. Untie the meat, slice and serve with the sauce and apples.

This recipe from the Amalfi region is a very simple, but delicious way to cook pork and can be served with many of our traditional trimmings! Serves 4



This is a typical meat dish from Sicily. Needs patience and love, but the result is great! Serves 4

Falsomagro (A Sicilian Roast)

Ingredients

- 600g veal (one very thin slice)
- 250g minced veal
- 100g skinned sausage
- 100g cooked ham
- 50g diced salami
- 3 slices of bread soaked in milk, then squeezed
- 100g diced Caciocavallo or caciotta cheese
- 5 hard-boiled shelled eggs
- 2 tablespoons grated Parmesan cheese
- 2 raw eggs

Sauce:

- 400g tomato puree
- 3 tablespoons tomato paste (or tomato concentrate)
- ½ glass red wine
- 1 sliced onion
- extra virgin olive oil, salt, pepper, basil and water
- 1 bay leaf

Method

1. For the filling: put the minced veal, skinned sausage, soaked and squeezed bread, diced salami, diced Caciocavallo cheese, grated Parmesan and raw eggs in a large bowl. Mix well with your hands.
2. Flatten the veal slice on a chopping board, cover with ham slices and then spread the filling evenly over that, leaving a 3cm gap at one end for sealing. With your hand make a small indent parallel to the short end (with filling to edge) and place the hard-boiled eggs in the indent. Roll the roast up, tying it firmly using string.
3. Brown the sliced onion in a large saucepan then add a little oil. Add the falsomagro roast and let it brown on all sides. Sprinkle with wine and cook on a low heat until it evaporates. Add the tomato paste, diluted with water, tomato puree, a bay leaf and a pinch of salt and pepper.
4. Cover the saucepan and cook on a low heat for approximately 30 minutes. Add some basil leaves and some salt if necessary.
5. Cook the roast for a further 30 minutes on a low heat, always keeping it covered with a lid.
6. Serve the falsomagro in slightly thick (1.5") slices with its gravy. Use the remaining sauce as a pasta sauce.

Cotolette alla Bolognese

(Veal cutlet from Bologna)



Serves 4

Ingredients

- 4 slices of veal rump
- 4 slices of parma ham
- flour for dusting
- 120g of parmesan
- 2 eggs
- breadcrumbs
- a glass of meat stock
- salt + pepper

Method

1. On a plate add the flour and mix with the parmesan, then in another bowl beat the eggs. On a third plate add the breadcrumbs.
2. Take the veal slices and first dust in the flour, then dip in the eggs. Cover with breadcrumbs.
3. Heat a frying pan with a good glug of olive oil and a knob of butter, add the veal to the pan and fry. Once crispy on one side, turn over and place a slice of ham on each cotella and sprinkle with more parmesan.
4. Pour the stock into the pan and cover until the parmesan melts.

Serving suggestion: serve with salad, or potatoes roasted with salt and rosemary.



Pannacotta di capodanno con frutti di bosco e scaglie di mandorla

(Cream pudding with berries + almonds)

Serves 4

Ingredients

- fresh cream 500 ml
- 1 small pinch of salt
- gelatine leaves 10g 3 spoons of sugar
- ½ a lemon zest
- mixed fresh berries
- almond flakes

Method

1. Place the gelatine leaves in bowl with cold water for 15 minutes.
2. Pour the cream in a pot with the sugar, a pinch of salt and grated lemon zest. Cook it over low heat for about 15 minutes. Keep stirring the cream with a spoon and do not allow it to boil.
3. Remove from heat and after 15 minutes squeeze the water out of the gelatine leaves and add them to the cream, stir until the gelatine melts.
4. Pour the liquid into small cups or glasses, leave to cool and place them in the fridge for a few hours. To serve, carefully tip out of the cups and garnish the pannacotta with the berries and almond flakes.

Salame al cioccolato

(chocolate salami)

An easy, but extremely delicious dessert from our Amalfi cooking holidays. Serves 4

Ingredients

- 300g dry biscuits (Italian biscotti such as cantuccini)
- 150g butter
- 100g sugar
- 200g dark chocolate
- 2 eggs
- 2 tablespoon of rum

Method

1. Take the butter out of the fridge and allow to come to room temperature. Chop the chocolate and then melt in a glass bowl using the Bain Marie method.
2. Stir the melted chocolate until lump-free and then take off the heat. While the chocolate is cooling crush the biscuits into crumbs in a large bowl.
3. In another bowl stir with a palette knife (don't use an electric whisk) beat the butter until creamy.
4. Then, add sugar, eggs, melted chocolate and rum. Pour everything into the bowl with the biscuit crumbs and mix until you have a chocolate dough.
5. Place it in the baking paper and roll it to form a cylinder shape. Wrap your chocolate salami with the aluminium foil and refrigerate at least three hours.





Tiramisù

(The famous Venetian pick-me-up!)

Ingredients

- 250g Pavesini biscuits (or crumbly biscuits like sponge fingers)
- 300g Mascarpone cheese
- 3 eggs
- 1 cup of concentrated coffee
- 3 tablespoons of sugar
- 4 tablespoons of brandy or cognac
- Salt
- Unsweetened cocoa powder

The ultimate way to end any Italian feast! Serves 6

Method

1. Take the eggs and separate the white from the yolk. Beat the yolks with the sugar until stiff like a mousse. Separately, whip the egg whites with a pinch of salt.
2. Add mascarpone in the yolk bowl and whip until it is creamy.
3. Add the liquor and the whipped egg white cream. It is very important to stir gently from the top to the bottom.
4. Soak the biscuits in the coffee and line them at the bottom of a casserole forming the first layer of pavesini.
5. Spoon over some of the cream mixture and then add another biscuit layer. Repeat until you have enough ingredients, but the last layer has to be a cream mixture one.
6. Then sprinkle unsweetened cocoa and refrigerate for at least a couple of hours.

Ingredients

- 1kg good quality ricotta
- 140g caster sugar
- 70g candied fruit, finely chopped
- 40g flaked almonds
- 50g plain chocolate shavings/
chips
- 1 tbsp cocoa powder, plus extra
for dusting
- 600g panettone
- 175ml Vin Santo or other sweet
dessert wine

Method

1. Cut a round disc of panettone and slice the remaining panettone into long slices that are roughly 1inch thick.
2. In a deep bowl, line with cling film and then line with the panettone slices. Pressing the panettone slices so that it holds. Using a pastry brush, brush the panettone with $\frac{3}{4}$ of the vin santo.
3. In a separate bowl mix the ricotta and sugar together until well combined. Stir in the fruit, almonds, chocolate and cocoa powder.
4. Spoon in the ricotta mixture into the bowl with the panettone slices and place the panettone disk on top. Drizzle with the remaining vin santo.
5. Cover with cling film and place in the fridge with a weight on top (a bag of sugar for example) and leave to chill for 6 hours.
6. To serve, remove the cling film from the top and invert the bowl onto a plate. Carefully remove the bowl and peel off the cling film. Dust with cocoa powder.



Panettone Farcito (Stuffed Panettone)



We hope you've enjoyed your Italian Christmas feast. The whole Flavours Holidays' team wish you a very Merry Christmas and a happy New Year. To find out more about our holidays, Italian recipes and culture check our website www.flavoursholidays.co.uk or visit our Facebook or Twitter pages!