

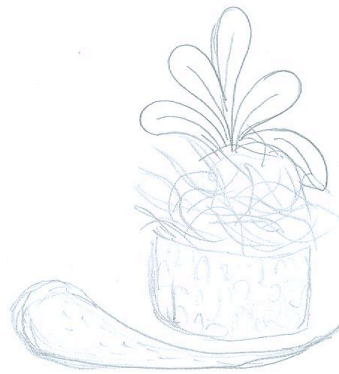


Lunedì 24 Marzo 2014

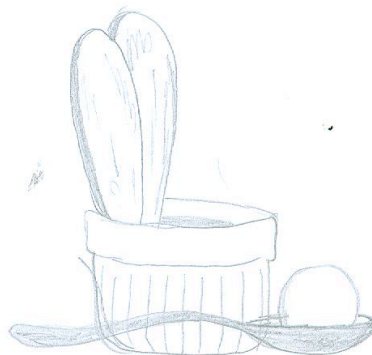
CORSO DI CUCINA "Aspettando la primavera"

Menù

1. Tartare di vitello con verdure in ghiaccio, maionese al radicchio e aceto di mele.

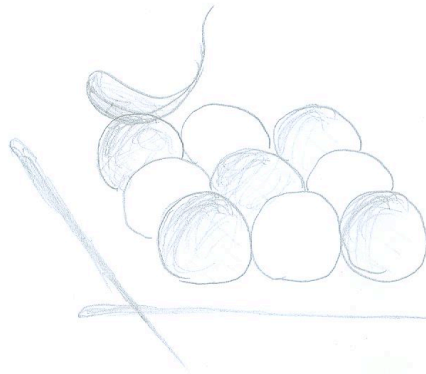


2. Creme brulée al montasio.

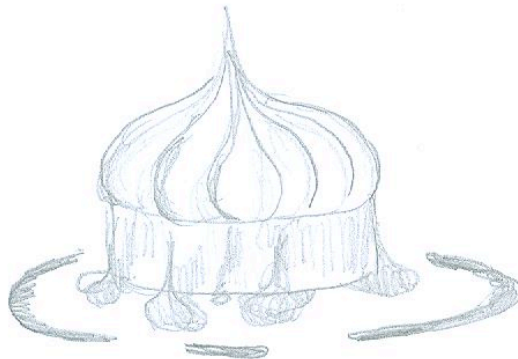




3. Gnocchi due colori con cuore di radicchio.

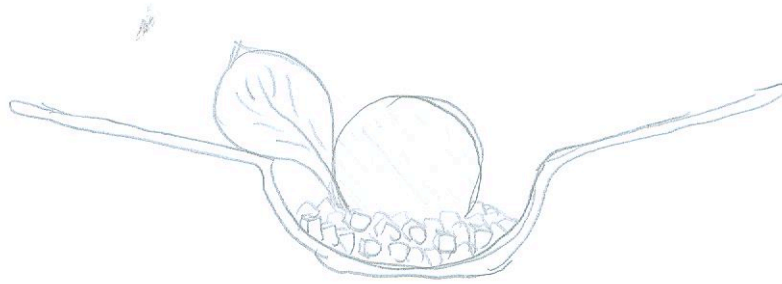


4. Scapino al forno con purè di sedano rapa e salsa al balsamico.





5. Sorbetto al basilico e mini-macedonia.



6. Pralina ai "bagigi".

