



VILLA CASAGRANDE
HOTEL · SPA · WINE

COOKING EXPERIENCE



THE TUSCAN MENU

STEP INTO THE KITCHEN AND EMBRACE THE JOY
OF BECOMING AN ITALIAN CHEF FOR A DAY!

**Enjoy a hands on culinary experience
with our Chef Anna,**
who will guide you through the secrets
of traditional Tuscan cuisine.

Don't hesitate to take notes
and make each recipe your own.



TOMATO BRUSCHETTA

INGREDIENTS:

- 5 slices of toasted bread (preferably wood fired)
- 3 ripe tomatoes
- Parsley
- Oregano
- Extra virgin olive oil
- SaltGarlic
- Vinegar
- Basil

METHOD:

- Finely chop the tomatoes together with parsley and basil.
- Arrange the mixture evenly over the toasted bread slices and dress with extra virgin olive oil.

NB: For a richer flavour, you may also season with vinegar, oregano and garlic, according to taste.

NOTES



BRUSCHETTA WITH CHICKEN LIVER PÂTÉ

INGREDIENTS:

- 500g chicken livers
- 1 red onion
- A handful of parsley
- 4 tablespoons olive oil
- 1 clove of garlic
- A pinch of salt
- 1 tablespoon capers
- 2 anchovy fillets
- A knob of butter

METHOD:

- Finely chop the onion, parsley and garlic, then gently sauté over a low heat.
- Add the chicken livers, cut into small pieces and cook slowly, adding a little meat broth and a glass of white wine if needed.
- Towards the end, add the capers and anchovies, then blend everything together with a knob of butter until smooth.
- Once the pâté is ready, toast thin slices of bread and spread generously on top.

NOTES



CHICKEN BREAST BRUSCHETTA

INGREDIENTS:

- 200g chicken breast
- 3 tablespoons pickled chive onions
- 3 tablespoons mayonnaise
- 1 baguette
- Sea salt
- 1 tablespoon extra virgin olive oil

METHOD:

- Place the chicken breast in a frying pan with the olive oil and a pinch of sea salt.
- Cook gently over a low heat for about 10 minutes.
- Allow it to cool, then cut into small pieces.
- Combine the chicken, chopped onions and mayonnaise in a food processor and blend until smooth.
- In the meantime, slice the baguette into thin pieces, toast lightly and spread the mixture on top.

NB: Adjust the seasoning to taste for a more balanced flavour.

NOTES



LASAGNA

INGREDIENTS:

- 400g lasagna sheets
- 500g ragù sauce
- 500g béchamel sauce
- 200g grated Parmesan cheese

METHOD:

- Lightly grease a rectangular baking dish, then spread a few spoonfuls of ragù and béchamel over
- the base, finishing with a sprinkle of grated Parmesan. Lay a layer of lasagna sheets on top.
- Continue layering the same ingredients until the dish is nearly full, finishing with a generous topping of sauce and Parmesan.
- Bake in a preheated oven at 180°C for about 40 minutes, until golden and bubbling.

NOTES



BÉCHAMEL SAUCE

INGREDIENTS:

- 250g butter
- 4–6 tablespoons white flour
- Nutmeg
- 1 litre milk

METHOD:

- Melt the butter gently over a low heat, then add the flour little by little, stirring continuously until a smooth cream forms.
- Season with a pinch of salt and a grating of nutmeg.
- As the mixture begins to turn lightly golden, remove from the heat and gradually add the milk, stirring to avoid lumps.
- Return to the heat and cook for 10–15 minutes, until the sauce becomes smooth and velvety.

NB: Stir constantly to achieve a perfectly creamy texture.

NOTES



MEAT RAGÙ

INGREDIENTS:

- 300g minced beef
- 150g minced pork
- 1 red onion
- 1 stalk celery
- 1 carrot
- 1 clove of garlic
- 1 sprig of rosemary
- A handful of parsley
- ½ glass red or white wine
- A pinch of salt
- 3 tablespoons extra virgin olive oil
- 4 ripe tomatoes or 2 cups pulped tomatoes

METHOD:

- Clean and finely chop the vegetables.
- Gently sauté them in a saucepan with the extra virgin olive oil until softened.
- Pour in the wine and allow it to reduce, stirring occasionally.
- Add the minced meat and cook until evenly browned.
- Stir in the tomatoes, then lower the heat and let the sauce simmer gently for at least 2 hours, until rich, velvety and full of flavour.

NB: A classic Tuscan ragù, perfect for dressing pasta such as tagliatelle, lasagna or gnocchi.

NOTES



HANDMADE PASTA

INGREDIENTS:

- Semolina (hard wheat flour)
- Eggs

METHOD:

- Combine the semolina and eggs, mixing and kneading until a smooth, elastic dough forms.
- Allow the dough to rest on the work surface for 15–30 minutes.
- Roll out the dough with a rolling pin and cut into your preferred shape.
- Cook in boiling water until al dente.

NB: Use fresh ingredients and proper kneading for a perfect texture.

NOTES



TIRAMISÙ

INGREDIENTS:

- 500g Mascarpone cheese
- 4 eggs
- 500ml sour cream
- 6 teaspoons sugar
- 1 box of light biscuits (Pavesini)
- 1 cup coffee
- A small glass of Vin Santo

METHOD:

- Whip the egg whites until stiff, then gently whip the sour cream. In a separate bowl, combine the egg yolks, sugar and Mascarpone until smooth.
- Briefly dip the Pavesini biscuits in hot coffee and layer them in a serving dish.
- Alternate layers of biscuits with the mascarpone mixture, repeating until the dish is filled.
- Finish with a sprinkling of grated dark chocolate on top, then chill in the refrigerator for about 1 hour before serving.

NB: Use fresh eggs and high-quality mascarpone for a rich and creamy dessert.

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