



Semifreddo with Grana Padano DOP, Strawberries & Balsamic IGP Swirl

Featuring EMMA® Grana Padano DOP and EMMA® Balsamic Vinegar of Modena IGP

Prep Time: Overnight + 15 minutes

Chill Time: 6 hours

Serves: 8

Ingredients

100 g Rind (and some cheese) of EMMA® Grana Padano Cheese DOP, roughly grated

1 cup EMMA® Grana Padano Cheese DOP, finely grated

2 cups Whipping cream

1-pint Strawberries (approx. 1 cup), washed and chopped

3 tbsp + 3 tbsp Granulated sugar

2 tbsp Chambord, or any preferred fruit liqueur (optional)

1 cup EMMA® Balsamic Vinegar of Modena IGP

3 Egg whites

Equipment

Measuring cup, approx. 1 L capacity

Small + Large mixing bowl

Small saucepan

Large cookie sheet lined with parchment paper, or silicone baking mat

Stand mixer, fitted with whisk attachment

Fine mesh sieve

9-inch loaf pan, lined with parchment or plastic wrap





Preparation

1. Pour the cream into a non-reactive container or measuring cup. Cut off the rind of the Grana Padano wedge, and roughly grate a chunk or two of the cheese and drop it into the cream to infuse overnight in the fridge, covered with plastic wrap.
2. Preheat the oven to 400° F. On a large cookie sheet lined with parchment paper or a silicone baking mat, spread the Grana Padano on to the surface to form a thin crepe. Place it in the oven to melt until bubbling, crisp and golden brown, approximately 5 minutes. Set aside to cool.
3. Pour the vinegar into a small saucepan and bring to a gentle simmer. Reduce the liquid on medium heat by half, approx. 6 minutes. It should be syrupy enough to coat the back of a spoon. Set aside to cool.
4. In another bowl, combine the chopped strawberries, sugar, and fruit liqueur. Toss and set aside.
5. In the bowl of a stand mixer fitted with the whisk attachment, whisk the egg whites on high until slightly foamy, approx. 90 seconds. Pour in the sugar and keep whisking on high until they form stiff peaks. Transfer to a large bowl, set aside.
6. Working quickly, strain the cream through a fine mesh sieve into the bowl used to whisk the egg whites. Fit again with the whisk attachment and whip cream until it forms soft peaks. Take care not to overwhip, as it may form too many ice crystals in the freezer.
7. Gently fold the whipped cream, and a spoonful of the strawberries into the whipped egg whites in 3 or 4 batches, taking care not to deflate the mixture. Crumble the Grana Padano crisp into small chips and fold into the cream. Drizzle in the balsamic reduction very gently taking care not to overmix. Save a small portion of strawberries, Grana Padano chips, and Balsamic glaze for garnish. You should be able to identify the ribbons of the balsamic, pockets of meringue, Grana



- Padano crunchies, and strawberry chunks with swirls of pink from the liqueur, all separately.
8. Transfer to a loaf pan lined with plastic wrap or parchment paper. Freeze for minimum 6 hours.
 9. To serve, the semifreddo can be removed from the pan and sliced or scooped like ice cream. Garnish with remaining strawberries, Balsamic glaze, and Grana Padano chips.

Caponata

Featuring EMMA® San Marzano Tomatoes DOP

Prep Time: 20 minutes

Cook Time: 45 minutes

Serves: 8

Ingredients

- 1 large Eggplant, peeled and diced into ½ inch cubes
- 3-4 Bell Peppers, peeled, deseeded, and chopped into ½ inch cubes
- 3-4 Celery stalks, peeled and chopped into ½ inch cubes
- 3 tbsp EMMA® Grapeseed Oil
- 3 tbsp EMMA® Extra Virgin Olive Oil
- 1 large Onion, chopped into ½ inch cubes
- 3 tsp EMMA® Capers, rinsed
- 1 jar EMMA® Cerignola olives, rinsed and pitted
- 2 tbsp EMMA® Tomato Paste





¼ cup EMMA® White Wine Vinegar
1 28 oz can EMMA® San Marzano Tomatoes DOP, liquid drained out (tomatoes only)
3 tbsp Ground Almonds
1 ½ tbsp Sugar
Salt & Pepper, to taste
Fresh Bread, for serving

Equipment

Knife, peeler & cutting board
Fine mesh sieve
Large, heavy bottomed Dutch oven or deep sauté pan
Slotted spoon
Large mixing bowl
Small saucepan

Preparation

1. Prepare the mise en place: peel and chop all of the vegetables into ½ inch pieces, rinse the capers, rinse, and de-pit the olives, strain the tomatoes into a fine mesh sieve, and measure out all of the other ingredients.
2. In a large Dutch oven or sauté pan, heat the grapeseed oil on medium-high heat and fry the eggplant until golden brown, approx. 5-6 minutes. Remove using a slotted spoon into a waiting bowl, season with salt and pepper.
3. Repeat the process with the peppers.
4. In the meantime, bring a small saucepan of salted water to boil and blanch the celery until softened, approx. 5 minutes. Remove using a slotted spoon into the same bowl as the peppers and eggplant.





5. Drain the grapeseed oil from the bottom of the pot (or pan), wipe off the excess with paper towel. Heat the extra virgin olive oil on medium-high and sauté the onions until golden brown, approx. 6 minutes. Season with salt and pepper and stir in the tomato paste. Let everything sauté for another 3-4 minutes until caramelized.
6. Add the white wine vinegar, and reduce until syrupy, approx. 3 minutes.
7. Pour the sauteed vegetables, olives, and capers into the pot (or pan) and toss. Add the San Marzano tomatoes, break them up into chunks with a wooden spoon and sauté everything together on medium heat for 10 minutes, covered. Let the tomatoes cook a little first before you season them.
8. Stir in almonds and sugar. Cook for another 2-3 minutes. Taste and adjust the seasoning. If it is too sweet, add a splash of vinegar.
9. Serve over warm crusty bread with another healthy drizzle of extra virgin olive oil.



Recipes by
Chef Emma Pelliccione

