

FERMENTERIA

Allergen list:

Sauces:

Chicken ragout : 60% Chicken meat, 10% white wine, 5% carrots, 5% onion, 5% **celery (celery and celery products)**, 5% extra virgin olive oil, 5% salt, 2.5% pepper, 2.5% herbs.

If consumed in a restaurant in the preparation of the dish is used: **Butter and Parmesan (milk and milk-based products)**, aromatic herbs and extra virgin olive oil.

Cheese and pepper: 55% **milk (milk and milk-based products)**, 30% **goat cheese (milk and milk-based products)**, 10% **butter (milk and milk-based products)**, 5% pepper.

Beef ragout : 30% beef, 30% peeled tomatoes, 10% white wine, 5% extra virgin olive oil, 5% **celery (celery and celery products)**, 5% carrotand, 5% onion, 3% salt, 3% pepper, 3% rosemary

When consumed in a restaurant in the preparation of the dish are used: **butter (milk and milk products)**, **parmesan (milk and milk-based products)**, aromatic herbs.

Tomato sauce: 59% Peeled tomato, 20% onion, 10% extra virgin olive oil, 5% brown sugar, 5% garlic oil, salt 1%.

If consumed in a restaurant in the preparation of the dish are used: **parmesan (milk and milk products)**, seasoned pork cheek, onion polvere, paprika, pepper.

Sardine sauce: 60% **Sardines in organic extra virgin olive oil (fish and fish products)**, 17.5% water, 8.5% extra virgin olive oil, 8.5% extra virgin olive oil with garlic, 0.5% salt.

If consumed in ricestorante in the preparation of the dish are used: *fennel oil and saffron (see slase)*, toasted pine nuts.

Black garlic: 60% black garlic, 35% extra virgin olive oil, 5% salt.

If consumed in a restaurant is added: **butter, parmesan, pecorino (milk and milk products)**, chilli.

FRESH PASTA AND BAKERY PRODUCTS

Fresh pasta: 33% durum wheat semolina (cereals containing gluten), 16.5% wheat flour, 16.5% flour2 (cereals containing gluten), 33% fresh eggs and pasteurized yolks (eggs and egg products).

Bread: 30% Water, 20% Wheat flour 2 durum wheat flour, 20% wheat flour 0 durum wheat, 15% extra virgin olive oil, 10% salt, 5% brewer's yeast.

Pan brioche: 30% Wheat flour 2 durum wheat, 30% wheat flour 0 durum wheat, 10% eggs (eggs and egg products), 10% water, 5% butter (milk and milk products), 5% milk (milk and milk products), 5% brown sugar, 2.5% salt, 2.5% brewer's yeast.

Butter croissants: Wheat flour 0 40%, wheat flour 2 20% (cereals containing gluten), butter 15% (milk and milk products), water 10%, cane sugar 5%, eggs 5% (eggs and egg products), honey 2%, mildbeer 2%, milk 0.5%, salt 0.5%.

If consumed in a restaurant it is served with: **goat's caciotta (milk and milk products)**, cooked ham, **cocktail sauce (see sauces)**, **teriyaki salad (see vegetables)**.

Hot dog bread: 54.5% Whisk flour0 durum wheat flour (cereals containing gluten), milk 20% (milk and milk-based products), 20% water, 2.5% butter (milk and milk-based products), 2.5% brown sugar, salt 0.5%. It is brushed before cooking with **egg yolks (eggs and egg products)**, **milk (milk and milk products)**.

Meat:

chicken with herbs: 94.5% Chicken, rosemary 1%, sage 1%, garlic 1%, extra virgin olive oil with garlic 1%, brown sugar 0.5%, pepper 0.5%, salt 0.5%.

When consumed in a restaurant in the preparation of the dish, **butter (milk and milk-based products)**, herb and aromatic products are added.

Pork ribs with Paprika and barbecue ketchup: 60% Pork, 20% homemade barbecue ketchup (see sauces), 10% sweet paprika, 5% salt, 2.5% extra virgin olive oil, 2.5% garlic oil.

Beef tartare: 100% Beef minced with a knife.

If consumed in restaurants in the preparation of the dish are used: salt, pepper, extra virgin olive oil, herbs, pickled cucumbers: gherkins, vinegar, agave juice, sea salt, dill, **mustard seeds (mustard and mustard products)**, onions, chilli; caper fruits: caper fruits, water, wine vinegar, salt, citric acid acidity regulator; olive pate: black olives, extra virgin olive oil, salt, natural flavors and citric acid; **mustard***, homemade **pan brioche**, **poached egg (eggs and egg products)**, fresh horseradish and white wine vinegar.

Roasted chicken leg: 93.5% Chicken leg, 5% extra virgin olive oil with garlic, 1% rosemary, 0.5% salt, 0.5% pepper, 0.5% brown sugar.

Roast veal: Veal girello 80%, **mustard 5% (mustard and mustard products)**, extra virgin olive oil with garlic 5%, extra virgin olive oil 5%, aromatic herbs 4.5%, pepper 0.5%, salt 0.5%

If consumed in a restaurant is added: **tuna sauce (see sauces)**.

Hot dogs: **hot dog bread (see pg1 recipe)**, chicken sausages: chicken meat, water, salt, natural flavors, spices; fermented cucumbers (see vegetable recipe), sprouts, fried onion: onion, palm oil, wheat **flour (cereals containing gluten)**, salt; **mustard* (mustard and mustard products)**, **ketchup bbq (see sauces recipe)**.

Mustard*: mustard seeds (**mustard and mustard products**), vinegar, water and salt.

Vegetables

Steamed potatoes: 95% Potatoes, 5% salt.

If consumed in a steamed restaurant, extra virgin olive oil, salt, pepper is added.

If consumed in a baked restaurant, extra virgin olive oil, garlic oil, salt, pepper, rosemary are added.

Steamed vegetables: Green beans, carrots, zucchini, salt.

If consumed in a restaurant is added, tuna **sauce (see sauces)**, sweet and sour onion.

Sweet and sour onion: Onion, white wine vinegar, brown sugar, salt.

Mashed porcini mushrooms: Porcini, potatoes, onion, garlic, water, extra virgin olive oil, salt, pepper.

Steamed pumpkin: Pumpkin, salt.

Cauliflower puree: cauliflower, potatoes, water, **milk (milk and milk products)**, white wine vinegar, salt.

Verdure in Russian salad: Carrots 25%, **sedanus turnip (celery and celery products) 25%**, peas 25%, potatoes 24.5%, salt 0.5%.

If consumed in a restaurant is added: **mayonnaise (see sauces)**, paprika.

Sour potato cream: Potatoes 64.5%, water 20%, extra virgin olive oil 5%, extra virgin olive oil with garlic 5%, white wine vinegar 5%, salt 0.5%.

If consumed in a restaurant is added: **mayonnaise (see sauces)**, paprika.

Steamed radicchio: Radicchio, balsamic vinegar, salt.

Fermented cucumbers: Cucumbers 98%, pink pepper 1%, bay leaf 0.5%, salt 0.9%.

Teriyaki salad: Seasonal salad, **teriyaki sauce (see sauces)**.

Gazpacho: Tomato picadilly 38%, red peppers 15%, 10% cucumbers, 10% extra virgin olive oil, 10% red onion, 5% **semi-wholemeal bread (see bread recipe)**, 5% white wine vinegar, 2.5% balsamic vinegar, 2.5% extra virgin olive oil with garlic, 0.5% salt, 0.5% fresh basil.

If consumed in a restaurant it is served with toasted **panbrioches (see panbrioches recipe)**, **goat robiola with chives (milk and milk products)**.

Sauces

Homemade mayonnaise: 50% extra virgin olive oil, **30% pasteurized eggs 30 min at 68°C (eggs and egg products)**, **10% mustard (mustard and mustard products)**, 3% white wine vinegar, 3% lemon juice, 3% salt.

Caramel with balsamic vinegar: 60% balsamic vinegar and 40% brown sugar

homemade barbecue ketchup: 40% Peeled tomatoes, 15% onion, 10% sugar or cane, 10% wine vinegar, 5% sweet paprika, 5% salt, 2.5% balsamic vinegar, *soy sauce* 2.5%: **soy (soy and soy products)**, sea salt, salted shochu (acqua, rice, salt, koji), 5% **mustard (mustard and mustard products)**, 5% black garlic, 2.5% garlic, 2.5% chilli.

Homemade cocktail sauce: 50% *Homemade mayonnaise* + 50% *homemade barbecue ketchup*

Cren sauce: 70% Horseradish root, 30% white wine vinegar.

Teriyaki sauce: *soy sauce*: **soy (soy and soy products)**, sea salt, salted shochu (acqua, rice, salt, koji); *rice vinegar*: water, brown rice, koji; *mirin*: sweet rice, water, rice, koji; **sesame and sesame oil (sesame and sesame products)**.

Fennel and saffron oil: extra virgin olive oil, fresh fennel, saffron.

Tuna sauce: 50% extra virgin olive oil, **30% pasteurized eggs 30 min at 68 ° C (eggs and egg products)**, **10% mustard (mustard and mustard products)**, 3% white wine vinegar, 3% lemon juice, 3% salt.

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Tuna in extra virgin olive oil (fish and fish products), pickled capers, white wine vinegar.

Sweets

Tiramisu:

50% *for the cream*: 35% **Cream**, **35% mascarpone (milk and milk-based products)**, **20% eggs (eggs and basand egg products)**, **10%** brown sugar.

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30% *For ladyfingers*: 35% **eggs (eggs and egg products)**, 30% brown sugar, 25% **wheat flour type 0 (cereals containing gluten)**, 5% lemon, 5% vanilla.

15% Soaked in 100% Arabica coffee and 5% sprinkled with bitter cocoa.

Raspberry millefeuille:

for the dough 40%:

Ingredients: **Butter (milk and milk products)**, **Wheat flour 0 (cereals containing gluten)**, **eggs (eggs and egg products)**, brown sugar, white wine, water, honey, salt.

For the custard 20%:

Ingredients: **milk and cream (milk and milk products)**, **yolks (eggs and egg products)**, brown sugar, rice starch, lemon peel, vanilla.

Slasa mou 10%:

Ingredients: 50% brown sugar, **50% cream (milk and milk products)**.

+

fresh raspberries.

Meringata:

Lemon and vanilla meringues: 60% Brown sugar, 35% **egg whites (eggs and egg products)**, 2.5% lemon peel and 2.5% vanilla. +

Chocolate mousse: **Cream (milk and milk products)**, dark chocolate: cocoa mass, brown sugar, cocoa butter, cocoa 70% minimum. +

Mango sauce: Mango, brown sugar, lemon juice.

Sprinkled with pure licorice powder.

Pear and ginger jam: 60% Pears, 20% brown sugar, 15% ginger, 5% lemon.