

FERMENTATION SHOP

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 products)**, aromatic herbs and extra virgin olive oil.

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

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

If consumed in a restaurant in the preparation of the dish are used: **butter (milk and milk products)**, **Parmesan (milk and milk products)**, aromatic herbs, spices.

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

If consumed in a restaurant in the preparation of the dish are used: fresh herbs

Smoked trout sauce: **Smoked trout with salt, cane sugar, lemon, dulse seaweed, extra virgin olive oil (fish and fish products)**, **cream, butter (milk and milk products)**, chives.

Mussel sauce: **mussels (fish and fish products)**, extra virgin olive oil, garlic, parsley.

If consumed in a restaurant is added: Emulsion of black garlic (black garlic, water, extra virgin olive oil, salt), **parsley bread and chilli pepper**

(cereals containing gluten), tomato powder

Beetroot soup: Water, beetroot, potatoes, extra virgin olive oil, balsamic vinegar, garlic

soup:

Pumpkin soup: Water, pumpkin, onion, potatoes, extra virgin olive oil, balsamic vinegar, salt.

If consumed in a restaurant it is served with *pumpkin seed pesto with tamari (see sauces)*

FRESH PASTA AND BAKERY PRODUCTS

Fresh pasta: 33% durum wheat semolina (cereals containing gluten), 16.5% wheat flour 0, 16.5% flour2 (cereals containing gluten), 33% fresh eggs and pasteurized yolks (eggs and egg products).

Fresh red pasta: 33% durum wheat semolina (cereals containing gluten), 16.5% wheat flour 0, 16.5% flour2 (cereals containing gluten), 33% fresh eggs and pasteurized yolks (eggs and egg products), tomato powder

Fresh pasta with charcoal: 33% durum wheat semolina (cereals containing gluten), 16.5% wheat flour 0, 16.5% flour2 (cereals containing gluten), 33% fresh eggs and pasteurized yolks (eggs and egg products), charcoal.

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

Brioche: 30% durum wheat flour 2, 30% durum wheat flour 0, 10% eggs (eggs and egg products), 10% water, 5% butter (milk and milk products), 5% milk (milk and milk products), 5% cane 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%, brewer's yeast 2%, milk 0.5%, salt 0.5%.

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

Burger bread: 54.5% Wheat flour 0 durum wheat (cereals containing gluten), milk 20% (milk and milk products), 20% water, 2.5% butter (milk and milk products), 2.5% cane sugar, salt 0.5%, sesame (sesame and sesame products). It is brushed before cooking with **egg yolks (eggs and egg products)**, milk (milk and milk products).

Bread in boxes: 54.5% Wheat flour 0 durum wheat (cereals containing gluten), milk 20% (milk and milk products), 20% water, 2.5% butter (milk and milk products), 2.5% cane sugar, salt 0.5%.

Potato and spinach dumplings: Potatoes, rice flour, buckwheat flour, spinach, **eggs (eggs and egg products)**, **Parmesan cheese (milk and milk products)**, salt, nutmeg.

Meat:

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% Chopped beef with a knife.

If consumed in a restaurant in the preparation of the dish are used: salt, pepper, extra virgin olive oil, aromatic 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, acidity regulator citric acid; olive pate: black olives, extra virgin olive oil, salt, natural flavors and citric acid; **mustard***, **homemade brioche (see recipe PG 2)**, **egg (eggs and egg products)**, **butter (milk and milk products)**, fresh horseradish and white wine vinegar.

Beef burger: Selected and minced beef.

If consumed in a restaurant it is served with **hamburger bread (see recipe pg 2)**, **omelette (eggs, bacon, parmesan, butter, salt and pepper)**, salad, tomato.

Chicken roll: Chicken leg, herbs, salt, brown sugar.

Chicken thigh: 97% Chicken leg, 1% garlic, 1% rosemary, 0.5% salt, 0.5% pepper, 0.5% brown sugar.

If consumed in a restaurant, **herbal butter (milk and milk products) is added.**

Salmistrata pork cup: pork cup 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%

Beef meatballs: Ground beef, **bread (cereals containing gluten)**, **milk, cream, parmesan (milk and milk products)**, red onion, cured bacon, basil, parsley, salt.

Serve with *tomato sauce (see recipe on sauces)*.

Boiled beef: Bovine muscle, **celery (celery and celery products)**, carrots, onion, herbs, salt, brown sugar.

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

Vegetables

Steamed potatoes: 95% potatoes, 5% salt.

If consumed in a stew, extra virgin olive oil, salt and pepper are added.

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

Steamed radicchio: Radicchio, water, balsamic vinegar, extra virgin olive oil, salt, pepper.

Fermented onion: Onion, salt.

Mashed celeriac: celeriac (**celery and celery products**), water, potato, extra virgin olive oil, white wine vinegar, salt.

Roasted cardoncelli: cardoncelli mushrooms, extra virgin olive oil with garlic, rosemary, salt, pepper.

If consumed in a restaurant, **butter (milk and milk products)**, aromatic herbs is added.

Sweet potatoes purée: Sweet potatoes, water, extra virgin olive oil, curry, salt.

Steamed cauliflower: Cauliflower, salt.

Mashed potatoes: Potatoes, **milk, butter (milk and milk products)**, nutmeg, salt.

Steamed pumpkin: Pumpkin, salt.

Mushroom puree: Mushrooms (champignon, chiblain, nameko, shiitake, pinarolo, boletus), water, potatoes, onion, salt, garlic.

Steamed eggplant: Eggplant, garlic, extra virgin olive oil, salt, pepper.

Red lentil porridge: Water, red lentil flour, extra virgin olive oil, salt.

FISH:

smoked trout: Trout (fish and fish products), salt, cane sugar, lemon peel, dulce seaweed, extra virgin olive oil

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% cane sugar

homemade barbecue ketchup: 40% Peeled tomatoes, 15% onion, 10% cane sugar, 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 (accqua, rice, salt, koji)**, 5% mustard (mustard and mustard products), 5% black garlic, 2.5% garlic, 2.5% chilli.

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

Tomato Chutney: Tomatoes, brown sugar, salt, chilli.

Mango chutny: Mango, onion, brown sugar, curry, white wine vinegar, lemon, garlic, salt, chilli.

Cabernet reduction: Cabernet, brown sugar.

Basil oil: Extra virgin olive oil, basil, extra virgin olive oil with garlic, salt.

Parsley oil: Extra virgin olive oil, parsley, extra virgin olive oil with garlic, garlic, salt.

Green sauce: Extra virgin olive oil, parsley, **anchovies (fish and fish products)**, garlic, salt.

Pumpkin seed pesto with tamari: Extra virgin olive oil, pumpkin seeds, **tamari (soy and soy products)**, water, sea salt, salted shochu (water, rice, salt, koji *aspergillus oryzae*).

Sweets

Tiramisu:

50% for cream: 35% **cream**, 35% **mascarpone (milk and milk products)**, 20% **eggs (eggs and egg products)**, 10% cane sugar.

+

30% *For savoiardi:* 35% **eggs (eggs and egg products)**, 30% cane sugar, 25% rice flour, 5% lemon, 5% vanilla.

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

Raspberry millefeuille:

for the dough 40%:

Ingredients: **Butter (milk and milk products)**, **Wheat flour 0 (cereals containing gluten)**,

eggs (eggs and egg products), cane sugar, white wine, water, honey, salt.

For the custard 20%:

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

Slasa mou 10%:

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

+

fresh raspberries.

Buckwheat Sablé:

Buckwheat flour, butter (milk and milk products), cane sugar, **eggs** (eggs and egg products), baking powder, salt, cardamom +

Gianduia chocolate mousse: **Cream (milk and milk products)**, chocolate gianduia: cocoa mass, **hazelnuts (nuts)** cane sugar, cocoa butter, cocoa 70% minimum, isinglass +

crème fraiche (milk and milk products) +

peanut butter (nuts)

Sprinkled with cardamom powder.

Cooked cream with orange and vanilla: Milk, cream (lactose free), **eggs (eggs and egg products)** sugar, orange, vanilla. Served with fresh passion fruit.

Pear and ginger jam: 60% pears, 20% cane sugar, 15% ginger, 5% lemon.