

TWENTY  
MINUTES



FOR  
TWENTY  
PEOPLE

# TWENTY MINUTES FOR TWENTY PEOPLE

Cooking for your friends and eating with them is a joy we often do not have enough time for.

Irinox Home invites you to one of the twenty exclusive events to be held in selected shops throughout Italy, where you can **rediscover the pleasure of spending time with friends and eating together.**

It will only take **twenty minutes** to prepare a **complete meal for twenty people**, a delicious **seasonal menu** easy to prepare and store thanks to the innovative technology Irinox makes available to households.

Revive the pleasure of tasting delicious, genuine menus **and having a good time** in good company.



# TWENTY MINUTES

GOAT CHEESE  
AND WALNUT BAVAROIS

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# FOR TWENTY PEOPLE

# GOAT CHEESE AND WALNUT BAVAROIS

Serves 4

13 g *shelled walnuts*  
50 g *long slices  
of sandwich bread*  
70 g *taleggio cheese*  
40 g *goat cheese*  
1.5 dl *full-fat milk*  
50 g *fresh cream*  
7 g *fish gelatin*

## *Preparation*

Cut the crust off the slices of sandwich bread with a serrated bread knife, toast lightly in the oven.

Mix the goat and taleggio cheese in the cutter mixer, add lukewarm milk and fish gelatin previously softened in cold water.

Sieve the mixture through a strainer, add semi-whipped cream.

Pour mixture into small pastry moulds or silicone moulds, cover with diced toasted bread.

***Shock freeze at -18 °C with FREDDY, keep in the freezer at -20 °C in airtight containers.***

Before serving thaw in the fridge or at room temperature, decorate with walnut kernels.

The goat cheese and walnut bavarois is a composite recipe that is easy to prepare and can be kept in the freezer for a few weeks. Thaw briefly before serving.

This dish can be served as a rich mini appetizer, and can be decorated with some small green leaves.



# TWENTY MINUTES

PUMPKIN CREAM  
AND SHALLOT RISOTTO



# FOR TWENTY PEOPLE

# PUMPKIN CREAM AND SHALLOT RISOTTO

Serves 4

280 g *carnaroli rice*  
80 g *extra-virgin olive oil*  
280 g *yellow pumpkin*  
80 g *butter*  
52 g *amaretto biscuits*  
80 g *potatoes*  
160 g *shallots*  
80 g *white wine*  
250 g *red wine*  
80 g *grated parmesan cheese*  
400 g *vegetable stock*  
*salt and white pepper*  
*to taste*

## *Preparation*

To prepare the pumpkin cream brown approx. 30 g chopped shallots in olive oil, add diced pumpkin and potatoes. Add the vegetable stock, salt and pepper. Once cooked, add crumbled amaretto biscuits. **Mix in a blender and blast chill at +3 °C with FREDDY.**

Brown approx. 30 g shallots with a little olive oil over medium heat, add the rice and toast for a few minutes, add the white wine and cook for 7/8 minutes, adding the vegetable stock a little at a time. **Pour the risotto onto a tray and blast chill at +3 °C with FREDDY.**

For the shallot sauce add 100 g of remaining chopped shallots (approx. one third) to the red wine and let evaporate over moderate heat. **Blend and strain through a strainer, blast chill at +3 °C with FREDDY.**

Just before serving, bring one ladle of vegetable stock to the boil in a pan, add the rice and hot pumpkin cream and finish cooking, adding further stock if needed. Thicken with butter flakes and parmesan cheese, serve with hot shallot sauce.

Even long and complex recipes like risotto can be prepared a few days ahead. The different preparations, like the pumpkin cream or the shallot cream, can be vacuum packed and kept refrigerated at the positive temperature of +3 °C for some weeks.

In addition, these preparations can be used for making other dishes or pumpkin cream risotto, and can be frozen in small portions in silicone moulds and kept in the freezer at -20 °C for some months. You can also prepare large quantities of vegetable stock in advance and freeze it at -18 °C in small portions, to be used when needed for different recipes.

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HONEYED PORK TENDERLOIN  
WITH RATATOUILLE

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# HONEYED PORK TENDERLOIN WITH RATATOUILLE

Serves 4

400 g *deboned pork tenderloin*  
120 g *red and yellow peppers*  
130 g *aubergines*  
130 g *courgettes*  
65 g *onion*  
8 cl *extra-virgin olive oil*  
10 g *wildflower honey*  
26 cl *olive oil*  
100 g *french baguette*  
1 *small twig thyme*  
*Salt and pepper  
to taste*

## *Preparation*

Season the pork tenderloin with salt, pepper, honey and 26 cl olive oil, place in a vacuum bag and leave in the marinade for a few hours.

Dice the vegetables and sauté in a pan with olive oil until cooked. Season with salt and pepper.

Remove the pork tenderloin from the vacuum bag, brown in a non-stick pan with a little olive oil till golden brown. Finish cooking in the oven at low temperature (approx. +80 °C) till the temperature of +65 °C is reached at the core. ***Blast chill the pork tenderloin at +3°C with FREDDY, refrigerate.***

Before serving regenerate the pork tenderloin in the oven for a couple of minutes and serve with hot ratatouille and pan-toasted slices of French baguette. Decorate with fresh thyme sprigs.

Even meat as delicate as pork tenderloin can be cooked, blast chilled at +3 °C with FREDDY and kept in the refrigerator for up to 2 weeks if it is vacuum packed with ZERO after cooking.

The pork tenderloin can be regenerated directly in the vacuum bag in a steam oven or in a pan with hot water.

The pork tenderloin, which usually dries up if not served immediately, will be as tender and juicy as if it had just been cooked.





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TIRAMISÙ CREAM CUP

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# TIRAMISÙ CREAM CUP

Serves 4

100 g mascarpone  
50 g fresh cream  
80 g fresh cream  
1 fish gelatin  
60 g pâté à bombe

## Whipped egg mixture

3 egg yolks  
40 g water  
60 g sugar

## Chocolate biscuit

1 egg  
30 g sugar  
5 g acacia honey  
25 g 00 flour  
5 g bitter cocoa powder

## Coffee and cocoa lump

30 g water  
30 g sugar  
10 g fresh cream  
6 g bitter cocoa powder  
6 g ristretto  
extra-strong coffee

## Whipped egg mixture

### Preparation

Bring water and sugar to the boil till it reaches 120°C, gently add the egg yolks, and whisk quickly with a mixer until clear.

Soften the gelatin in cold water and dissolve in the whipped egg mixture. Whip 50 g fresh cream and mascarpone. Add the whipped cream and mascarpone to the pâté à bombe and 80 g semi-whipped cream.

## Chocolate biscuit

Whisk together eggs, sugar and honey. Add the flour and cocoa sieved together, pour mixture onto a tray lined with baking paper, cook in the oven at 200°C for 7/8 minutes. **Blast chill at +3°C with FREDDY.**

## Coffee and cocoa lump

Bring all ingredients to the boil, pour into small silicone moulds and **shock freeze at -18°C with FREDDY. Keep in the freezer.**

### Assembly

Cut one chocolate biscuit disk per cup. Soak with coffee and place on the bottom of each cup.

Pour in a layer of tiramisù cream, place one coffee/cocoa lump in the middle and cover with remaining tiramisù cream. **Blast chill at +3°C with FREDDY. Dust with cocoa powder before serving.**

Once blast chilled, the tiramisù cups can be kept for 5/6 days in the fridge. If shock frozen at -18°C with FREDDY they can be kept for up to a month. This dessert is yet another typical example of good Italian cuisine. Presented in a revisited modern version, it is perfect for any occasion. Of course, ingredient quantities must be doubled or tripled according to needs.

The chocolate biscuit, for example, can be shock frozen at -18 °C with FREDDY and kept in the freezer for up to one month, ready for different pastry recipes.

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