

Friday 20 June 2008

Farewell of the 2008 European School of High-Energy Physics



Menu

Gazpacho Andaluz

*Penne all'amatriciana, Penne alla carbonara and Penne
all'arrabbiata*

Carpaccio de boeuf

Tortilla de patatas

Tiramisù

Grappa (made in Italy)

For after-dinner some snacks & drinks have been prepared. In the following
the list:

Bruschetta with and without tomato

Parma ham

Typical Belgian cheese & Bier

Chocolate Pralines

Sangria



Recipes:

Gazpacho Andaluz:

Ingredients:

Fresh tomatoes, cucumber, green peppers (not spicy!), bread, olive oil, garlic, vinegar and salt. For the garnish (garniture): tomatoes, green peppers and hard boiled eggs chopped to little cubes.

Preparation:

Wash carefully the fresh vegetables. Chop the vegetables and bread in big pieces and put in the blender/mincer with a good amount of olive oil and a little garlic (between 1/2 and 1 clove for 1 Kg of tomatoes).

Process until you get a nice cream/soup. Add salt and vinegar, and even more garlic, as desired to get a stronger flavour (the Spanish taste!).

Blend a little more to mix it well. Optionally, if you desire a more delicate texture, filter the cream to remove tomato seeds. Or remove the seeds and the skin of the tomatoes before the blender. Serve cold accompanied by tomato, green pepper and hard boiled eggs dices.

Optionally, add "Jamón Serrano" (Spanish cured ham) in little stripes or cubes to the garnish.

Spanish cooking Team:

Spokesperson: Antonio Perez-Calero Yzquierdo; Carolina Gabaldon Ruiz, Verena Ingrid Martinez Outschoorn, María Cepeda, Roberto Martinez-Ballarín, Joaquin Poveda Torres, Aranzazu Ruiz Martinez and Antonio Perez-Calero Yzquierdo.

Penne all'amatriciana:

**Ingredients:*

400 gr. of Italian pasta (type: penne), half litre of tomato purée, 1 small onion (facultative, but strongly suggested), 1 red chilli pepper, 250 gr. of bacon, salt, extra virgin olive-oil, fresh basil, 100 cl of white wine, grated Parmigiano Reggiano.

*amount for 4 persons.

Preparation:

Cut in small pieces the red chilli pepper and the onion in thin slices. In a pan, fry slowly in hot extra-virgin olive-oil to a light brown the onions and the bacon; pour the white wine into the pan and wait until the alcohol of the wine is evaporated then add the tomato purée and one little spoon of sugar. Cook for 15-20 minutes and, at the end of the cooking, add the salt and some leaves of fresh basil.

Meanwhile in a capacious pot bring two litres of water to the boil point, add the salt to the water and put the penne on to cook as long as written on the box for a not over-cooked cooking.

When the penne are ready, strain off the water and add to the sauce in the pan. Put on the fire just for a while until the sauce becomes well amalgamated to the penne then serve using some leaves of basil as a decoration. It's suggested add the grated Parmigiano Reggiano on the top of the pasta.

Italian cooking Team:

Giuseppe Codispoti, Stefano Levorato.

Penne alla carbonara:

**Ingredients:*

400 gr. of Italian Pasta (type: penne), 4 eggs, 250 gr. smoked bacon, 150 gr. Parmigiano Reggiano cheese, salt, black ground pepper.

*amount for 4 persons.

Preparation:

In a bowl put the eggs, the salt and with the whip create a uniform compound, then add the 125 gr. of the grated Parmigiano Reggiano cheese and mix again.

Meanwhile in a capacious pot bring two litres of water to the boil point, add the salt to the water and put the penne on to cook as long as written on the box for a not over-cooked cooking.

When the penne are ready, strain off the water and in a pan put the penne and the compound of eggs and cheese. Cook for while up to the eggs will be coagulated. Then serve the carbonara adding the remaining grated Parmigiano Reggiano and the black ground pepper.

Italian cooking Team:

Giuseppe Codispoti, Stefano Levorato, Letizia Lusito.

Penne all'arrabbiata:

**Ingredients:*

400 gr. of Italian Pasta (type: penne), 2 big red tomatoes, 1 red chilli pepper, one red pepper, one small onion, salt, extra virgin olive-oil, fresh basil.

*amount for 4 persons.

Preparation:

Cut in small pieces the red pepper and the tomatoes. In a pan, fry slowly in hot extra-virgin olive-oil to a light brown the onions and the red chilli pepper cut in thin slices, then add the previous red pepper and the tomatoes. Cook at moderate flame mixing the content of the pan. When you have obtained a uniform sauce add the salt and some leaves of fresh basil hence take away from the fire.

Meanwhile in a capacious pot bring two litres of water to the boil point, add the salt to the water and put the penne on to cook as long as written on the box for a not over-cooked cooking.

When the penne are ready, strain off the water and add to the sauce in the pan. Put on the fire just for a while so that the sauce is well amalgamated to the penne then serve using some leaves of basil as a decoration. If you want you can put the Parmigiano Reggiano grated on the top of the pasta.

Italian cooking Team:

Giuseppe Codispoti, Stefano Levorato.

Carpaccio de Boeuf:

Ingredients:

Beef, lemon, Parmigiano Reggiano, extra-virgin olive-oil, some leaves of fresh parsley.

Preparation:

Cut the beef (carpaccio) in thin slices, arrange on the dish and put the lemon uniformly. Leave for some hours on the fridge. Before serving it, put the extra-virgin olive-oil, the Parmigiano Reggiano roughly grated and decorate it with some leave of parsley.

Cooking Team:

The Eurovillage kitchen team, namely the chef and his collaborators.

Tortilla de Patatas:

Ingredients:

Potatoes, onions, eggs, olive oil, salt. (It can be also prepared without onions, but it's not so tasty!).

Preparation:

Peel and chop the potatoes and onions (you should add 1 big onion for every kg of potatoes and to make a tortilla with this amount, you will need 5 or 6 eggs). The potatoes can be chopped in irregular pieces of 1.5-2 cm long, or sliced, according to other traditions. The onions should be cut to half rings, not too small. Put them in a hot flat pan (a good non-stick pan will help a lot!) with a generous amount of olive oil, and salt as desired. The size of the pan (or the amount on ingredients) should be that so the whole surface is covered with this mixture of chopped onions and potatoes and between 3 and 5 cm deep. Cook with low flame and don't forget to stir from time to time, until the potatoes are soft and everything has a beautiful golden colour (you should also frequently check if the potatoes are soft enough and the amount of salt is correct).

Meanwhile, beat the raw eggs in a recipient big enough to contain everything, until you get a fine liquid. When the potatoes and onions are ready, remove them from the pan trying not to retain excessive oil, and mix well with the eggs. Heat the pan again but this time adds little oil. Put the potato-onion-egg mixture in the pan, spreading it in the whole surface. Again use low flame, as you want the mixture to get a little consistency but not to overcook the surface. The tortilla is tried first on one side and then it must be flipped over to fry the other side, with the help of a lid or tray. Both sides should be golden when the tortilla is done. It can be served hot, just cooked, but it's preferable to wait until it cools down to room temperature, being covered with a clean cloth during this time. Serve accompanied with some slices of Jamón Serrano.

Spanish cooking Team:

Spokesperson: Antonio Perez-Calero Yzquierdo; Carolina Gabaldon Ruiz, Verena Ingrid Martinez Outschoorn, María Cepeda, Roberto Martinez-Ballarín, Joaquin Poveda Torres, Aranzazu Ruiz Martinez and Antonio Perez-Calero Yzquierdo.

Tiramisù:

*Ingredients:

2 boxes of mascarpone (2 x 250gr.), 4 eggs (usually 1 egg for ~100gr. of mascarpone), ~<2.5 soup spoons of sugar for each egg, some drops of Rum, just under one spoon of lemon juice, half packet of Savoiardi, black cocoa powder (not sugared), black coffee (~2 big cups), Chantilly cream 200 ml (facultative).

*amount for a cake for 6-8 persons.

Preparation:

In a bowl put together the sugar, the lemon juice and the yellow parts of the eggs. Mix everything up to obtain a uniform and soft cream. Add the mascarpone and mix again. When you will obtain a soft compound, add the Chantilly cream and put in the fridge.

In a big cup put the coffee, the sugar and the Rum. In a tin, arrange the cookies already plunged into the mixture with the coffee until to cover completely the surface of the tin. Then cover the cookies layer with the mascarpone cream and do again a layer with the cookies already plunged into the coffee and another layer of the mascarpone cream. Leave into the fridge for 3-4 hours at least and before serving it, put the cocoa powder on the top of the whole cake.

Italian cooking Team:

Carlo Battilana, Erica Fanchini, Elena Rocco, Massimo Venaruzzo.

After dinner:

Bruschetta with and without tomatoes:

*Ingredients:

500 gr. of cherry tomatoes, 1 clove of garlic, extra-virgin olive-oil, fresh parsley, salt and 2 baguettes.

*amount for ~25-30 bruschette.

Preparation:

Wash the cherry tomatoes and cut them in small pieces. Do the same with the parsley. Put the tomatoes and the parsley in a bowl; add the salt and the oil hence mix the whole compound. Cut the bread in slices 1 cm thick each and grill the bread in the oven (220 °C) up to obtain a golden and crisp surface.

Rub the garlic just on one side of the bread and put on the top of the bread the compound of tomatoes which you prepared above.

For the Bruschetta without tomatoes you have to follow the same procedure without including the tomatoes.

Italian cooking Team:

Carlo Battilana, Giuseppe Codispoti, Erica Fanchini, Stefano Levorato, Letizia Lusito, Elena Rocco, Massimo Venaruzzo.

Sangria:

Ingredients:

Red wine, lemonade, orange juice, fruit (oranges, apples, pears, bananas...), sugar, cinnamon, and a liquor of your preference (rum, cointreau...).

Preparation:

The basis of this drink is made with red wine and lemonade in the same amount. Then, fruits should be added chopped in pieces not too small (several cm long) as well as the orange juice to provide the fruity flavour. It can be made a stronger drink adding any high alcoholic drink (my suggestions are golden Rum or Cointreau, or both!). Add sugar according to your taste and try also some cinnamon bark. It should be mixed and left macerating in the fridge for several hours before served. It should be served in big glass cups, including some fruit pieces along with the liquid.

Spanish "cooking" Team:

Spokesperson: Antonio Perez-Calero Yzquierdo; Carolina Gabaldon Ruiz, Verena Ingrid Martinez Outschoorn, María Cepeda, Roberto Martinez-Ballarín, Joaquín Poveda Torres, Aranzazu Ruiz Martínez and Antonio Perez-Calero Yzquierdo. Distributed by Verena Ingrid Martinez Outschoorn and Alejandro Alonso during the after-dinner.

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The Authors:

Antonio Perez-Calero Yzquierdo, Carolina Gabaldon Ruiz, Verena Ingrid Martinez Outschoorn, María Cepeda, Roberto Martinez-Ballarín, Joaquin Poveda Torres, Aranzazu Ruiz Martinez and Alejandro Alonso, Carlo Battilana, Giuseppe Codispoti, Erica Fanchini, Stefano Levorato, Letizia Lusito, Elena Rocco, Massimo Venaruzzo.