



# The Cookbook of Culinary Surprises

Discover dishes designed  
to delight







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*What do the icons next to the recipes mean?*



Number of servings



Prep time



Skill level





# *Traditional Mantuan Sausage*





# Pumpkin and Traditional Mantuan Sausage Crumble



4/6 people



50 minutes



High difficulty

## Ingredients

200g traditional Mantuan sausage

800g pumpkin, cleaned

150g melting cheese of your choice

Extra virgin olive oil

Sage

Butter for the baking tray

Salt and pepper

**For the crumble topping**

80g flour

80g grated Grana Padano cheese

80g cold butter

Slivered almonds

Salt and pepper

Oval baking dish (approx. 30x20cm)

## Directions

1. Clean the pumpkin and cut it first into chunks, and then into thin slices.
2. Meanwhile, heat a drizzle of oil with a few sage leaves in a nonstick skillet. Add the pumpkin and sauté for a few minutes, until it begins to soften. Add salt and pepper.
3. Remove the pumpkin from the pan and let it cool. Remove the sausage from its casing and crumble it in the same pan. Let it brown for around one minute without adding any seasoning.
4. Once done, discard the fat. In a separate bowl mix the flour with the grated Grana Padano cheese, salt, pepper and cubed butter using your fingers, forming large crumbs.
5. Grease an oven dish with butter and alternate layers of pumpkin, cheese, and sausage. Cover with the crumb mixture and bake at **180° for approximately 30 minutes**; ten minutes before it is ready, sprinkle with the slivered almonds.





# Savoy Cabbage and Traditional Mantuan Sausage En Papillote



4 people



30 minutes



Low difficulty

## Ingredients

**4** traditional Mantuan sausages  
**600g** cabbage  
**1** apple  
**40g** of toasted hazelnuts  
Extra virgin olive oil  
Salt and pepper

## Directions

- 1.** Wash and pat the savoy cabbage dry.
- 2.** Cut it julienne-style; wash the apple and cut it into thin slices, without peeling it.
- 3.** Combine the cabbage and apple in a bowl and season with a drizzle of oil and a pinch of salt and pepper.
- 4.** Take four sheets of baking paper and spread the mixture in the center of each one.
- 5.** Cut the sausages lengthwise and add them to the apple and cabbage on the sheets of baking paper. Sprinkle with chopped hazelnuts and close the parcels with kitchen twine. Place the four parcels on a baking tray and bake in a **200° oven for 15-20 minutes.**





# Clafoutis with Traditional Mantuan Sausage and Cinnamon



4 people



50 minutes



Medium difficulty

## Ingredients

**2** traditional Mantuan sausages  
**600g** cauliflower florets  
**3** eggs  
**2** tablespoons of milk  
Cinnamon powder  
Salt and pepper  
**150g** cream cheese (ricotta or robiola)

## Directions

- 1.** Lightly boil the cauliflower florets in hot salted water, leaving them crunchy.
- 2.** Remove the sausage from its casing and crumble it into a pan.
- 3.** Brown it over high heat without adding seasoning, stirring often.
- 4.** Beat the eggs, milk, and cream cheese in a bowl.
- 5.** Season with salt, pepper, and a good pinch of cinnamon.
- 6.** Place the cauliflower florets in an ovenproof dish. Remove the fat from the sausage and add it to the cauliflower, then cover with the egg mixture, sprinkle with more cinnamon and bake at **200° for approximately 20 minutes**. Remove from the oven and cool slightly before serving.





# Fennel Seed Mantuan Sausage





# Pasta With Fennel Seed Mantuan Sausage and the Scent of the Sea



4 people



30 minutes



Low difficulty

## Ingredients

**2** Mantuan sausages with fennel seeds  
**400g** monkfish  
**320g** penne pasta  
**1** small fennel stalk  
Extra virgin olive oil  
Salt and pepper

## Directions

- 1.** Boil the pasta in plenty of salted water.
- 2.** Meanwhile, prepare the sauce: Clean, wash, and finely dice the fennel. Brown it in a pan with a little oil until it starts to soften, adding a little water if needed.
- 3.** Add the chopped monkfish and crumbled sausage. Cook over high heat, stirring so that everything browns well.
- 4.** Once done, adjust seasoning and add the well-drained pasta.
- 5.** Toss everything with a drizzle of oil and serve.





# Mantuan Fennel Seed Sausage Roulades



4 people



30 minutes



Medium difficulty

## Ingredients

2 Mantuan sausages  
with fennel seeds  
12 slices of loin  
40g grated pecorino cheese  
White wine  
Extra virgin olive oil  
Salt and pepper

### To serve

Mixed salad or  
steamed vegetables

## Directions

1. Crush the sausages and quickly brown them off in a pan.
2. In a separate bowl, combine the sausage with pecorino cheese, mixing well.
3. Beat the meat slices with a meat tenderizer, protecting them with a sheet of baking paper or foil, and season with salt and pepper.
4. Place some of the sausage mixture in the center of each slice, roll into a roulade and tie with kitchen twine.
5. Pour a drizzle of oil into a nonstick frying pan, heat it slightly, add the roulades and brown them on all sides, turning them with the help of two spoons.
6. Drizzle with white wine and let it evaporate over a high flame. Continue cooking for a few more minutes, then serve with a green salad or steamed vegetables.





# Potato salad, Mantuan Sausage With Fennel Seeds, and Pine Nut Dressing



4 people



40 minutes



Medium difficulty

## Ingredients

2 sausages with fennel seeds  
4 medium-sized potatoes  
8 champignon mushrooms  
Mixed salad  
Extra virgin olive oil  
1 clove of garlic  
Salt and pepper  
**For the sauce**  
150ml extra virgin olive oil  
80g toasted pine nuts  
Parsley  
Salt and pepper

## Directions

1. Peel the potatoes, cut them into rounds, and steam them until soft, then let them cool.
2. Slice the mushrooms, brown them over high heat in a pan with a little flavored oil and a clove of garlic; once done, lightly salt them.
3. Slice the sausages into rounds and pan-fry without seasoning until crispy.
4. Prepare the sauce: Using a hand blender, blend the pine nuts with oil, a pinch of salt, pepper, and a few parsley leaves until smooth.
5. Arrange the potatoes on a bed of salad, salt lightly, then add the mushrooms and crispy sausage. Top with the pine nut sauce and serve.





# Spicy Mantuan Sausage





# Warm Salad with Spicy Mantuan Sausage and Lentils



4 people



40 minutes



Low difficulty

## Ingredients

2 spicy Mantuan sausages  
200g lentils  
2 shallots  
1 carrot  
1 celery stalk  
Extra virgin olive oil  
Salt and pepper  
1 bay leaf

## Directions

1. Wash and peel a carrot and cut it into rounds.
2. Remove the filaments from the celery stalk and cut it into rounds.
3. Put the vegetables in a saucepan with the lentils and bay leaf; cover with cold water and bring to a boil.
4. Once cooked, drain and remove the bay leaf and add salt to taste.
5. Cut the shallots into wedges and brown them in a pan with a drizzle of oil.
6. Cut the sausages into rounds and add them to the shallots; cook them well on both sides, add the lentil and vegetable mix and season to taste, stirring over a gentle flame.
7. Drizzle with oil and add salt and pepper before serving.





# Casserole with Spicy Mantuan Sausage and Vegetables



4 people



60 minutes



Low difficulty

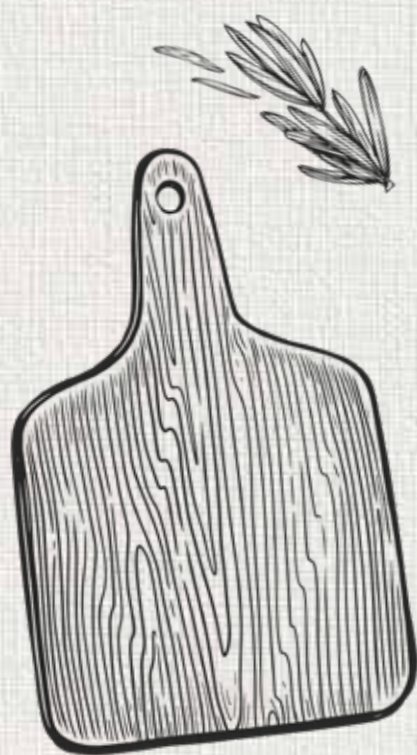
## Ingredients

4 spicy Mantuan sausages  
2 celery stalks  
1 eggplant  
1 red bell pepper  
1 red onion  
8 cherry tomatoes  
White wine  
Extra virgin olive oil  
Thyme  
Marjoram  
Garlic  
Salt and pepper

## Directions

1. Cut the onion into thin rounds, remove the filaments from the celery, then cut it into rounds.
2. Peel the bell pepper and remove the seeds and inner white ribs and cut it into chunks.
3. Wash the eggplant and cut it into cubes and halve the cherry tomatoes.
4. Pour a drizzle of oil into the bottom of a saucepan, add the vegetables along with the chopped herbs.
5. Season with salt, pepper, and a drizzle of oil. Stir well, and add the sausages, pierced with a fork. Add a splash of wine, cover with a lid, and bake at **200° for 45 to 50 minutes.**









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