



L'ARTE DELLA BRESAOLA

*Dal 1964*

# ODE ALLA BRESAOLA ODE TO BRESAOLA

13 MODI PER INNAMORARSI  
DELLA VALTELLINA

13 WAYS TO FALL IN LOVE WITH VALTELLINA

## OUR ODE

*To lovers of traditions*

*To creatives who break the rules*

*To those who mess up the measurements*

*To those who comply with the recipes*

*To those who cook... and that's it*



INDEX



- 04 A c ispy shower
- 06 An all-green bed
- 08 Love layer by layer
- 10 3, 2, 1 surprise!
- 12 Light as a feather
- 14 Spicy Valtellina
- 16 Mountain waves
- 18 Healthy Poke
- 20 Autumn dream
- 22 Snack under the sun
- 24 Energy at the table
- 26 Surprise Flavor
- 28 Gourmet embrace



# A CRISPY *shower*

Bresaola, chopped pistachios and straciatella

04



## Preparation

Arrange on the slices of bresaola on a plate, then spread a layer of straciatella cheese evenly over them. Season everything with a

drizzle of extra virgin olive oil and a generous sprinkling of chopped toasted pistachios.

**Mood**

Finally home after a  
rough day!

**Music**

Michael Bublé  
"Home"

**Wine**

Franciacorta Rosé Extra  
Brut





# AN ALL-GREEN *bed*

Baby spinach, raisins, bresaola strips and lemon zest

06



## **Preparation**

Wash the baby spinach and lemon, soak some raisins in a bowl with warm water for ten minutes, then drain and dry them with absorbent

paper. Plate the spinach and raisins together with bresaola strips. Season the dish with lemon zest, oil, salt and pepper.



**Mood**

Relaxing in a garden in  
full bloom

**Music**

Lucio Battisti  
"I giardini di Marzo"

**Wine**

Lugana DOC







# LOVE LAYER

*by Layer*

Mille-feuille with courgettes, bresaola, smoked provola cheese, and flavoured oil

08



## Preparation

Mix some flavoured oil with lemon, marjoram and mint, then let it rest. Wash the courgettes and, using a vegetable slicer, cut them into thin rounds. Heat a grill and cook the courgettes for 3 minutes on each side. Then, place them on a plate before seasoning them with a drizzle of oil and a pinch of

salt. Slice the smoked provola to match the thickness of the courgettes. Prepare your mille-feuille by alternating layers of provola cheese, courgettes, and slices of bresaola.

Garnish your dish with a bit more oil, some fragrant leaves, and lemon zest.



**Mood**

Madly in love with your  
sweetheart

**Music**

John Paul Young  
"Love is in the air"

**Wine**


Rosso di Valtellina DOC





3, 2, 1   
*surprise!*

Bresaola bundles with squacquerone cheese,  
walnuts, and chives



10

### Preparation

Prepare a thick cream by mixing chopped walnuts with extra virgin olive oil; this will occur naturally due to the fats in the dried fruit. Mix the walnut cream with the squacquerone cheese and the minced chives, then season everything with pepper and a pinch of salt. Continue mixing until the ingredients

are well combined. Using a spoon, place the filling in the centre of a slice of bresaola and close its ends with a string of chives, thus creating the bundle. Serve the bundles on a tray and complete the plating with a drizzle of oil and a sprinkling of walnuts.



**Mood**

Aperitif on the rooftop  
with breathtaking views

**Music**

Katy Perry  
"Firework"

**Wine**

Albana di Romagna  
secco DOCG





# LIGHT *as a feather*

Black bread, bresaola, robiola cheese, cherry tomatoes and lettuce

12



## **Preparation**

Drizzle some oil over a medium-thick slice of black bread and toast it on a preheated grill. Once toasted, spread some fresh robiola

cheese on it. Stuff it with two slices of bresaola, cherry tomatoes, and a few valerian leaves.



**Mood**

Lunch break by the sea  
while working remotely

**Music**

Maria Gadù  
"Shimbalaiè"

**Wine**

Etna Rosso DOC





## SPICY *vattellina*

Paccheri with curry, bresaola strips and peas

14



### Preparation

Bring plenty of water to a boil in a large pan while you cook some peas in a frying pan with a drizzle of oil, salt, and a bit of butter. When the peas are almost cooked, add a bit of cooking cream, coconut milk, and a splash of curry. Allow the cream obtained from mixing to thicken for a couple of minutes, then turn off

the heat. When the water boils, add salt, then pour in the paccheri and cook them al dente for ten minutes. Finish cooking the pasta by stirring it in the curry cream for the remaining three minutes over medium heat. Serve the paccheri in a deep dish, garnished with bresaola strips.



**Mood**

Spicy dinner with  
friends

**Music**

Bill Withers  
"Lovely day"

**Wine**

Valtellina Superiore  
Sassella DOCG







# MOUNTAIN *waves*

Guttiau Bread, bresaola, Pecorino Sardo cheese and thyme

16



## Preparation

Break the Guttiau bread into medium-sized pieces, then season them with a drizzle of oil, salt, and rosemary. Make your delicious

aperitif by adding chopped cherry tomatoes, thyme, thin slices of bresaola and shavings of Pecorino Sardo cheese both at freshly.



**Mood**

Long aperitif on holiday

**Music**

Christopher Cross  
"Sailing"

**Wine**

Vermentino di Gallura  
DOCG





# HEALTHY

## *poke*

Poké Bowl of red rice, bresaola strips, edamame, avocado, chickpeas and feta cheese



18

### **Preparation**

Cook the red rice in boiling salted water for 15 minutes, then once it's cooked, allow it to cool in a bowl. In the meantime, cut the avocado into wedges, the feta into cubes and rinse the chickpeas, removing

the excess water. Shell the edamame and add them to the now cold rice along with the other ingredients. Finally, add the bresaola strips, a drizzle of oil, pepper and salt to enhance the recipe.

**Mood**

Shopping Day with friends

**Music**

Madonna  
"Material girl"

**Beverage**

Detox water with cucumber, lemon and mint





# AUTUMN *dream*

Pumpkin Cappellacci, bresaola strips, Parmigiano Reggiano cream and sage



20

## **Preparation**

Clean the pumpkin and cut it into squares, then arrange them in a pan, adding oil, salt, onion and sage on top. Cook the pumpkin in the oven for 20 minutes at 200°C. While the pumpkin is cooking, prepare the handmade pasta: prepare a classic dough with flour, eggs, a pinch of salt, and enough water. Knead until you make a smooth dough, then let it rest in the fridge for a couple of minutes. Once the pumpkin is cooked, blend it until

creamy, chop the bresaola strips, then mix everything and transfer it into a piping bag. Roll out the dough into 2cm thick sheets and cut 6cm squares on each side. Place the filling in the centre of the squares then shape the cappellacci. Cook them for 2 minutes in boiling salted water and season with butter and sage. Serve with a sprinkling of finely sliced bresaola and Parmigiano Reggiano.

**Mood**

In front of the fireplace  
on a rainy day

**Music**

Shivaree  
"Goodnight moon"

**Wine**

Lambrusco di Sorbara  
DOC





# SNACK

*under the sun*

Focaccia with bresaola, rocket, smoked scamorza cheese and truffle sauce

22



## Preparation

Rinse the rocket with fresh running water and pat it dry with absorbent paper to eliminate excess water. Cut the smoked scamorza into thin slices, then divide the focaccia in half and sprinkle it with

a drizzle of oil and plenty of truffle sauce. Layer the slices of scamorza and bresaola alternately inside the focaccia, then add the rocket and clove your snack.

**Mood**

Catch your breath  
during the mountain  
hike

**Music**

Lou Reed  
"Take a walk  
on the wild side"

**Wine**

Sforzato di Valtellina  
DOCG







# ENERGY

*on The Table*

Bresaola carpaccio, almonds and orange



24

## **Preparation**

Peel an orange and save both the juice and zest for later use. Lightly toast the almonds in a pan and, once golden, chop them with a knife until they become coarse grains. Arrange the bresaola slices

on a plate, ensuring they do not overlap, then drizzle them with oil and orange juice. Complete the dish by adding orange slices and sprinkling with chopped almonds for a sweet and sour taste.

**Mood**

After training

**Music**

Michael Sembello  
"Maniac"

**Beverage**

Spinach extract, green  
apple and celery






# GOURMET

*embrace*

Castelmagno risotto, balsamic vinegar cream  
and bresaola strips



26

## Preparation

First, prepare the vegetable broth, which will later be used for cooking the risotto. Chop half the onion and brown it in a pan with some butter, then par-cook the rice and toast it, stirring often. Once the rice is toasted, par-cook in half a glass of white wine and continue stirring. When the alcohol has evaporated, par-cook in the broth to

cover 3/4 of the rice, then cover with a lid and stir occasionally. Repeat this procedure until the rice is completely cooked. Add butter and plenty of grated Castelmagno cheese and stir the risotto off the heat. Plate the risotto and garnish it with bresaola strips, balsamic vinegar cream and lemon zest.

**Mood**

Dinner tonight at my  
parents' house

**Music**

Elvis Presley  
"Love me tender"

**Wine**

Gattinara DOCG





# SURPRISE

*of flavour*

Bruschetta with bresaola, mustard and radicchio

28



## Preparation

Cut the radicchio into julienne strips, rinse with fresh water and let it dry. Cut thick slices of bread and sprinkle them with a drizzle of oil. Toast them on a hot grill until they are golden brown. Once

done, rub each slice with a clove of garlic. Enhance the bruschetta by spreading plenty of mustard, adding the slices of bresaola and the radicchio. A drizzle of oil, a pinch of salt and the bruschetta is ready.



**Mood**

I will surprise her on the first date

**Music**

Ornella Vanoni  
"L'appuntamento"

**Wine**

Valpolicella Ripasso  
DOC









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Monte di Valtellina SO ITALY

[WWW.BRESAOLABORDONI.IT](http://WWW.BRESAOLABORDONI.IT)

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