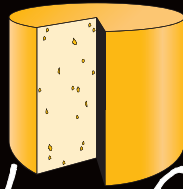


stilton

purees



CheeseCellar

cheese

oils

olives

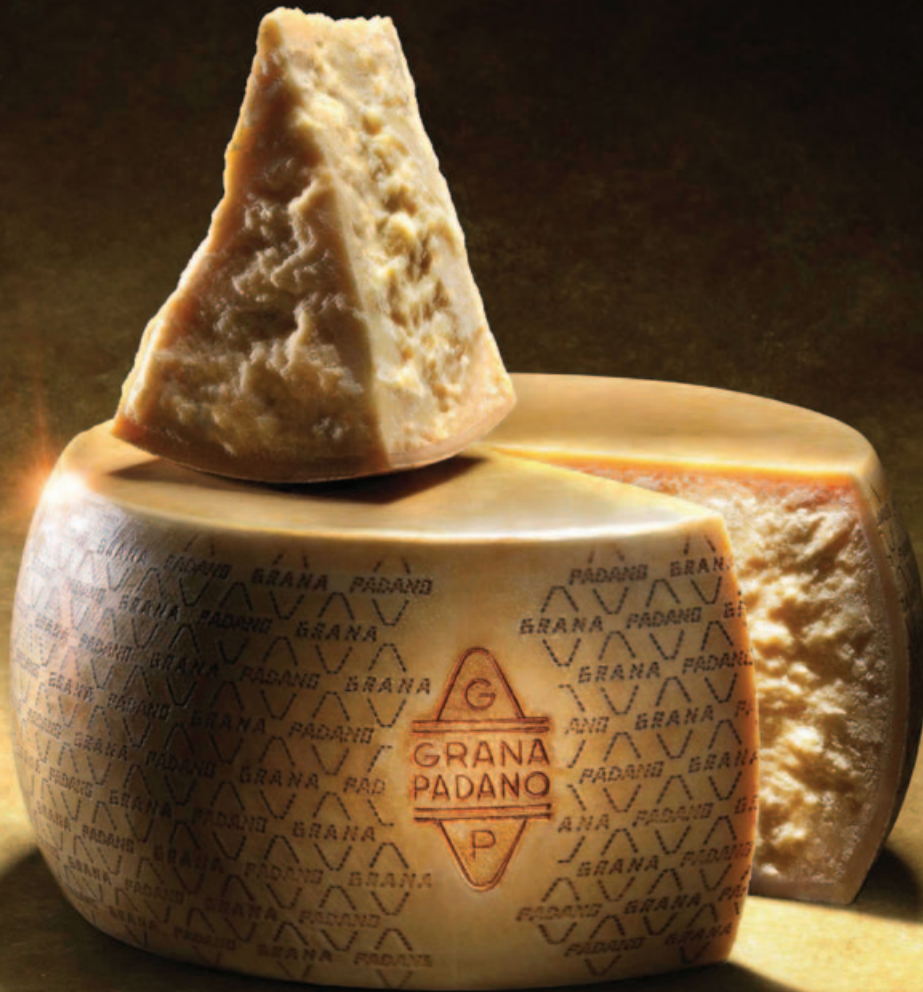
chutneys

chocolate

biscuits

## Grana Padano Riserva

Recipe for a Cappuccino with Parma Ham Tartar



recipe



# Grana Padano Riserva

## Recipe for a Cappuccino with Parma Ham Tartar

### Ingredients

**Serves 6** and should be made with Grana Padano Riserva to give a stronger flavour.

#### For the Grana Padano Riserva Cappuccino

300g Grana Padano Riserva freshly grated  
1 onion  
4 potatoes  
1 litre of chicken stock  
(less if you want a thicker soup)  
1 bay leaf  
100ml cream  
100ml milk  
100ml white wine  
Salt and pepper  
Olive oil

#### For the Tartar

300g thickly sliced Parma ham  
100g grated Grana Padano Riserva  
6 thyme sprigs  
1 bunch of flat-leafed parsley

#### For the Cappuccino froth

300 ml milk

### Method

#### For the Grana Padano Riserva Cappuccino

Peel the onions and potatoes, chop into equal small chunks and brown them lightly in a pan with the oil. Add the white wine then the chicken stock and the bay leaf. Cook on a medium heat for about 10 minutes until the potatoes are cooked.

Add the milk, cream and Grana Padano. Bring to the boil for a few moments and add salt and pepper to taste. Then use a food processor to blend the mixture until smooth. Pour it into six pre-heated bowls/cups.

#### For the tartar, dice the Parma ham

Mix the Grana Padano with the finely chopped parsley. Add the ham to the cheese and parsley mixture and add salt and pepper to taste. Shape the tartar into six individual small towers using a mould and put the towers on separate plates.



South East (Head Office) **0207 819 6001**  
Central **01905 829 830**  
North East **01347 822 977**

North West **0161 279 8020**  
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