#AroundTheTop: a journey of the best cooking in Europe

4. Italy

24. Austria

28. Germany

36. The Netherlands

40. United Kingdom

44. France

54. Spain

73. Kitchen Masterpieces

88. Credits

94. SapioStari, dress your kitchen
1 Truck +
2 Kitchens +
23 Products +
40sq m...

... x 2 years!

### Around The Top

**1 Truck +**
**2 Kitchens +**
**23 Products +**
**40sq m...**

... x 2 years!

### Around

A tour of different places, different cultures, different styles and techniques of cooking.

### The Top

Top meaning countertop, with all the textures and benefits of top quality SapiensStone porcelain stoneware for the kitchen.

Top meaning excellence in cooking.

### The Tour

A tour of Europe, of the continent’s most famous capitals as well as its smaller towns, to discover and experiment with produce and search for original tips to share.

### The Truck

The SapiensStone truck, set up with two kitchens with integrated induction cooking systems, has been our home, our moving hub around Europe.
Italy

6. Sicilian Sliced Tuna Steak
8. Rice, Potatoes and Mushrooms
10. Carobina
12. Chocolate Salami
13. Tomato Jam
14. Tartufo
16. Black Forest Cheesecake
17. Parmesan Ouzide
18. Tiger Prawn Salad
20. Risotto alla Milanese
22. Greek Focaccia
Sicilian Sliced Tuna Steak

A sliced tuna steak seared outside and raw inside.

Rinse the Tropea onions and bake them whole, in their skins on a layer of coarse salt in an oven at 140°C for 2 hours. Meanwhile prepare the parsley coulis by blanching the leaves in boiling water and blending them with ice. While in the blender, add the xanthan gum until you obtain the desired consistency.

Season the tuna steak with salt and pepper. Heat the extra virgin olive oil in a non-stick pan and sear the tuna on both sides. Once seared, serve by putting the onion in a layer on the bottom and add the sliced tuna on top. The tuna should be seared outside and raw inside.

Decorate with pomegranate coulis, parsley coulis, pomegranate seeds and salad leaves.
Rice, Potatoes and Mussels

A creamy rice, with potatoes and mussels.

1. Saute garlic in a little olive oil.
2. Add rice and plenty of fish broth.
3. Dice potatoes into cubes measuring about 1.5 cm per side and add.
4. Cook for 10 minutes, then add mussels and chopped parsley.
5. The dish is ready when all the fish broth has been absorbed and the rice is cooked.
Carbonara

A Neal of large spaghetti with egg yolks, crispy bacon and crushed black pepper

In a non-stick pan heat the extra virgin olive oil and add the finely chopped shallot and the roughly crushed pepper. Fry with a spoonful of cooking water. Meanwhile cook the spaghetti in salted boiling water. Add the guanciale cut into strips to the pan and turn off the heat. Let it rest gently. Whisk the eggs in a bowl above the pasta cooking water to heat it to 70°C, so that it is pasteurised but not completely cooked. Drain the pasta and toss it in the pan with the guanciale. Make a nest of pasta on the plate, add the whisked egg on top, grated pecorino cheese and crushed pepper.
#4

**Chocolate Salami**

A cocoa and biscuit dessert

Recipe by
"Jax's Kitchen"
Coile Val d'Elsa, IT

- 100g of biscuits
  (digestives or similar)
- 100g of butter
  (room temperature)
- 150g of sugar
- 100g of good quality
  unsweetened cocoa powder
- 2 eggs
- Icing sugar
- Butcher’s twine

Break the biscuits with your
hands. Do not use a blender, as
we need some texture.
Here, we want the biscuits to
look like the fat in the salami.
Cream the butter and sugar,
then add the cocoa powder.
Once the cocoa powder has
been incorporated,
add the eggs, one at a time.
Scrape the sticky dough from
the working surface and mix in
the broken biscuits.

With a spatula, or with wet
hands, place the dough on
a piece of cling film, wrap it
and try to give it a shape of a
cylinder.
Slice it in the fridge for a few
hours, until cold and solid.
Remove the “salami” from the
fridge and roll it in icing sugar,
then tie it with butcher’s twine
as if it were really salami.
Serve it sliced.
Keep in the fridge
for a few days.

#5

**Tomato Jam**

Spicy tomato jam for cheese

Recipe by
"Jax’s Kitchen"
Coile Val d’Elsa, IT

- 5kg of tomatoes
- To make 600g of pulp:
  500g of sugar
- 30ml of apple cider vinegar
- 1 tsp of cumin powder
- 1 fresh hot chili pepper

Rinse the tomatoes and cut a
cross on the bottom with a small
knife, so as to skin them
easily after.
Bring a pot of water to a boil
and, as soon as it boils, remove
from the heat and plunge the
tomatoes in the water. Leave
the tomatoes in the hot water
for five minutes, then drain
them and immediately plunge
them in a bowl of ice water.
Peel the tomatoes, remove the
seeds and collect them in a
collander. Let them drain for at
least half an hour, to lose most
of the water.

Now weigh the tomato pulp
and pour into a pot.
You need 600g of tomato pulp.
From here you can calculate the
amount of sugar needed, which
will be half of the tomato pulp
weight.
Cook this tomato pulp for about
10 minutes over medium heat,
then add the sugar, the apple
cider vinegar, the cumin powder
and the chili pepper, without
seeds, cut into strips.

30m and cook for about 20
minutes, or until the jam is firm
and shiny.
Pack the jam, with a hand
blender and test with a
saucer that you washed in
this freezer for a few hours
earlier: if the jam is thick and
shiny, it is ready,
otherwise bring it back on
the stove for a few more
minutes.
Pour the jam into two
sterilized jars and close them
well with a lid.
If you are not using the jam
straight away, put the jars
in a large pot, cover with
water and bring the pot to
a boil. Simmer the water for
20 minutes, then turn off
the heat and let the jars cool
down there. You can keep
the jars for several months in
the pantry.
# Tortellini

Filled egg pasta with béchamel sauce

Make a mound of flour with a hollow centre; break the eggs into the hollow part and beat with a fork, working the flour into the eggs a bit at a time. Knead until dough is smooth, then wrap in plastic film and leave to rest for at least 20 minutes. Roll out the dough to a thickness of about 1 mm.

Slice pork tenderloin and topside of beef, sauté in a frying pan with butter.

Make a roux with flour and butter, bring milk to a boil and add roux, parmesan cheese and salt; whisk energetically while heating for 5 minutes.

Cook tortellini in boiling meat broth for 5 minutes, drain and serve with béchamel sauce.
Black Forest Cheesecake

Recipe by "Flavours of Sugar"
Parma, IT

Crust
200g cocoa biscuits
100g butter
1 tsp honey

Filling
200g mascarpone
100g ricotta
200g soft cheese
120g icing sugar
4g gelatin leaves
225g whipping cream
(5+ tablespoons)
125g dark chocolate (chopped)
1 tsp vanilla extract

Gamish
100g whipping cream
1 tsp icing sugar
40g dark chocolate (shaved or grated)

Butter a 22-24cm springform pan and cover the sides and the bottom with baking paper. Crush the cocoa biscuits in a food processor until they form fine crumbs. Put them in a large bowl. Melt the butter in the microwave or in a little pot and mix it into the biscuit crumbs, combine well. Pour the mixture into the springform pan and use a spoon to press it evenly into the bottom. Put it in the fridge for 20 minutes.

Soak the gelatin leaves in cold water for 10 minutes until soft. Melt the dark chocolate in a saucepan over a very low heat. You can also use a bain-marie or the microwave in 20 second bursts if you prefer. Set aside to cool. Cut the cherries in half and remove the pits. Mix mascarpone, ricotta, ricotta and vanilla extract in a bowl. In another bowl, whip cream with icing sugar until stiff. Heat the 5 tablespoons of cream, but do not bring it to a boil.

Carefully crush the gelatine and stir it in the hot cream until fully dissolved. Let the cream and gelatine mixture cool completely and combine it with the mascarpone, ricotta, and ricotta mixture. Using a spatula, gently fold the whipped cream into the cream cheese mixture. Divide the cream cheese filling into two parts. Add the melted cooled chocolate in one part and keep the other as it is. Pour the white filling into the pan and smooth the top, cover with sour cherries and cherries. Pour dark filling over, and smooth the top again. Cover pan with plastic wrap and place in the fridge for at least 4 hours, or until completely set. Whip the 100g of cream with the tablespoon of icing sugar until soft.

Gamish cheesecakes with whipped cream, cherries and shaved or grated dark chocolate.

Parmesan Quiche

Recipe by "Flavours of Sugar"
Parma, IT

Crust
300g all purpose flour
50g Parmesan ground
80ml extra virgin olive oil
100ml milk
(room temperature)
1 tsp salt
1 cup baking powder
A pinch of pepper

Filling
1 medium egg
50ml milk
5 apples
25g gorgonzola
2 egg yolks
1 tsp Parmesan
2 tbsp salt
2 tbsp extra virgin olive oil

Preheat oven to 190-200°C. Tightly holding each apple, cut the flesh away from the core in 4 large pieces.
With the cut-side down, cut each apple piece lengthways into 2-3mm thick slices, keeping the pieces together. Drizzle the apples with lemon juice to prevent them from oxidizing. For the crust, place the flour, grated Parmesan, salt, baking powder on a board, make a well in the center, pour the oil and water into it, mix until combined. Grease and flour a springform pan of 23cm in diameter and roll the dough with your hands directly inside the mold. Cover the bottom of the quiche with spinach leaves, then arrange the apple slices and the onion slices over the top.
Tiger Prawn Salad

A fresh, flavoursful Italian dish.

Sear prawns in a little olive oil in a frying pan.
Put brown bread cubes in a little olive oil in another frying pan to make croutons, and toast sesame seeds in another non-stick frying pan.
Dress the salad with olive oil and salt, sesame seeds, tiger prawns, croutons and grated ginger.
Saffron cream sauce

- 250g milk
- 60g flour
- 60g butter
- 3g powdered saffron
- 70g parmesan cheese

Risotto

- 320g Carnaroli rice
- 80g butter
- 100g grated parmesan cheese
- Saffron pâté for garnishing
- Salt to taste
- White wine

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Risotto alla milanese

A lighter version of the traditional Milanese risotto.

Make a roux with butter and flour, bring milk to a boil and add roux, parmesan cheese and saffron; whisk and cook for 5 minutes. Make a vegetable broth using celery, carrot and onion, and boil for 20 minutes.

Toast rice, without browning, and add a splash of white wine, then add broth a little at a time.

Keep the texture of the risotto runny enough to form a "swirl"; beat in butter and parmesan cheese energetically.

Turn out onto serving plates with the help of a mould, serving the risotto around the outside and the saffron cream sauce in the middle, keeping the two separate.

Garnish with saffron pâté.
Greek Focaccia

A Greek version of Focaccia

Recipe by
“Nostalticfood”
Milano, IT

Focaccia
400g bread flour
10g instant mashed potato mix
300ml water
1 tsp honey
10g fresh yeast
10g salt
2 tsp extra virgin olive oil
2 tsp for greasing the pan

Filling
1 tin chickpeas
50g spinach
80g Greek yogurt
1 tsp tabbouli
1 tsp extra virgin olive oil
Juice ½ lemon
1 tsp honey
Salt
Pepper
Feta cheese
1 cucumber

Slice the flour with the instant mashed potato mix and pour into the food processor. Use the bread hook and turn on at speed 1 for a few seconds, just long enough to blend the two ingredients, then turn off.

Dissolve the yeast and honey in a small bowl of lukewarm water. Turn on the food processor on speed 2 and gradually add the water to the mix. Continue to blend until the ingredients are mixed together. Now add two tbsp olive oil and salt. Process at speed 4 until the dough is smooth and comes away from the edges of the bowl. Turn off the food processor, cover the bowl with shrink wrap and let the dough rise for about two hours. When the dough has risen, lightly dust your work surface with flour and gently slide the dough out onto it, without kneading it. Now “fold” the dough over as if sealing a package: take the right side and fold it toward the left, then take the left and fold it toward the right, take the lower edge and fold it upwards towards the middle of the dough, then take the top and fold it downwards. Turn this “package” over onto work surface so that the folds are on the bottom. Cover the loaf with the food processor bowl and leave it to rise for 20 minutes. Grease a round baking dish 26 cm in diameter with extra virgin olive oil, spreading it with your fingers or a bit of kitchen paper. Turn over the dough into the dish, spreading it out with your fingers to cover all of the base of the mould.

Pour two tbsp extra virgin olive oil over it and spread it out over the focaccia with your fingers. Sprinkle with coarse salt and leave to rise for 20 minutes, while preheating the oven to 230°. Bake the focaccia for 5 minutes with the dish in the lower part of the oven, then move the dish to the middle of the oven and bake for another 15 to 20 minutes. While the focaccia is in the oven, prepare the filling. Drain the canned or precooked chickpeas, rinse them and put them in a blender with the Greek yogurt, lemon juice, spinach and olive oil. Turn on the blender, or use a hand blender, to blend into a smooth cream. Store in a jar and place in the refrigerator if not using right away.

Put the focaccia together just before serving: spread the cream over the surface of the focaccia. Add a few spinach leaves, some thin slices of cucumber, cured if you like, feta cheese crumbled with your hands (amount to taste), a few mint leaves and a sprinkle of pepper.
Austria
**Chocolate sponge cake**

300g eggs (at room temperature)
110g sugar
67g flour
36g potato starch
24g cocoa

Rum solution for soaking
150g water
75g sugar
20g rum

**Raspberry and Star Anise Jam**

700g fresh raspberries
35g sugar
15g star anise
5g lemon juice

**Bitter chocolate glaze**

540g sugar
54g water
165g whipping cream
10g unsweetened cocoa
45g water
12g gelatine

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**Sacher Torte**

The world’s most famous chocolate cake

Beat eggs with sugar until stiff. Slowly dry ingredients to mixing bowl and fold in gently by hand.

Pour dough into a 24cm round oven dish and bake at 180° for about 20 minutes.

Cool and refrigerate.

Put all ingredients in a small saucepan, bring to a boil and cook over medium heat for about 6 minutes.

Cool and refrigerate.

Put raspberries, sugar and lemon juice in a small saucepan and cook over low heat. Add as soon as the mixture starts to warm up. Bring to a boil and cook for about 5 minutes over medium heat, stirring constantly. Filter jam and remove pears.

Cook until the jam reaches desired consistency.

Heat whipping cream with 24g water and 180g sugar in a saucepan.

Add the remaining sugar and cocoa. When the mixture is hot, add cocoa and heat. Bring to a boil.

Add the remaining water and continue to boil for about 4 minutes, stirring constantly.

Take off the heat and add the gelatine, having first soaked it in cold water.

Pour into a container and cool for one hour before putting the glaze in the refrigerator.

Cut the sponge cake into two layers. Place one layer on a 22 cm round cake mould. Brush its surface with the rum solution. Apply a layer of jam over it and top with the other sponge cake.

Brush the second layer with rum solution. Cover the cake with jam and refrigerate; unmould the cake and cover the slices with more jam.

Refrigerate for about one hour.

Warm up the glaze, put the cake on a wire rack and ice it, then put the cake on a serving dish and garnish it with raspberries and chocolate flakes.
Germany

30. Vegan Blackberry Sorbet
31. Spinach Waffles
32. Leek and Potato Cream
34. Sauerbraten
Vegan Blackberry Sorbet

A vegan and gluten-free sorbet (without refined sugar or soy).

Recipe by
"Pflaumüppel"
Mainz, DE

600ml grape juice
170g blackberries
50g chocolate
50g chocolate chips
unsweetened
150ml maple syrup
180ml water
Fresh mint (handful)
1/2 tsp Vanilla extract

Chop the mint.
Put the maple syrup with vanilla extract, chopped mint and water in a saucepan.
Boil the mixture and cook for 10-15 minutes.
Then allow to cool completely.
Chop chocolate roughly.
Puree frozen blackberries.
Mix grape juice with blackberry puree.
Stir in the cooled syrup.
Put the mixture in the refrigerator for 1 hour.
Then either put in an ice cream machine or fill a box shape and freeze.

The chocolate pieces should only be added when the mixture is already frozen a bit.
Put the ice cream in the freezer for at least 2-4 hours.

Spinach Waffles

Gluten-free vegan spinach waffles with cumin

Recipe by
"Pflaumüppel"
Mainz, DE

100g rice flour
50g potato starch
40g fennel seeds
1 tsp chili flakes
1/2 tsp linseed
150ml vegetable milk
2 tsp powdered baking powder
1/2 tsp baking powder
1 tsp vanilla extract
50g fresh spinach
5 tbsp water
1/2 tsp cumin
Salt and pepper (as needed)

Purée spinach with water.
Mix dry ingredients.
Mix the spinach mixture with milk and lime juice.
Stir in the dry ingredients with a whisk.
Stir until a slightly thick dough is formed.
Let the dough rest for 15 minutes.
Meanwhile preheat and grease the waffle iron.
Cook the waffles one after the other.
Leek and Potato Cream

Leek cream in a deep white dish with a broad rim.

Wash and peel the potatoes and cut them into irregular cubes.
Wash and roughly chop the leek.
Finely slice the shallot, put it in a deep baking casseolle dish and fry with a little extra virgin olive oil.
Add the leeks and potatoes to the caserole dish and fry for a couple of minutes.
Add cold vegetable stock to cover the ingredients and cook.
Flour the shredded raw leek and fry in oil, drain and leave to rest on absorbent paper.
Reduce vegetable stock in a pan with powdered paprika and add corn starch to thicken the sauce.
When the potatoes and leeks are cooked and the stock has reduced, use a hand blender to create a smooth cream.
Serve decorated with fresh bean sprouts, drops of paprika sauce and shreds of fried leek.
Sauerbraten

A traditional German stew

Dice beef and chop celery, carrot and onion. Make a marinade for the beef with wine, vinegar, juniper berries, pepper, bay leaves, cloves and minced celery, carrot and onion; marinate overnight in the refrigerator.

After marinating, remove celery, carrot and onion and sauté in a frying pan with minced bacon. Add beef and cola and sauté, then add a basic of marinade and a ladle of broth. Continue cooking, adding chicken broth as necessary.

The dish is ready when the meat starts to fall apart, after 2 or 3 hours.
The Netherlands
4 whole smoked herring
8 slices of unsmoked bacon
20g chopped shallot
200g yogurt
60g chopped chives
150g carrot cream

Smoked Herring

Smoked herring bacon roll on a carrot and yoghurt cream.

Prepare the carrot cream by roughly chopping the carrots and cooking them in a little water. Then place in the blender and blend to a cream.

Prepare the smoked herring fillets by laying a slice of unsmoked bacon on each one.

Season with fresh herbs.

Roll the fillets and tie with chives.

Place the roll in a vacuum pack with a drizzle of extra virgin olive oil.

Cook the roll in a steam oven for 15 min at 100°C.

Meanwhile, chop the chives and add them to natural Greek yoghurt with a pinch of salt, pepper and oil.

Serve by placing the carrot cream on the bottom of the plate, the roll on top and decorate with a few drops of yoghurt sauce.
United Kingdom

42. Gnocchi alla Sorrentina

43. Tofu and Avocado Salad
Gnocchi alla Sorrentina

Bolt the gnocchi according to manufacturer’s instructions. Drain and set aside.
Preheat the oven to 200°C/390°F gas mark.
Gently fry the onion and garlic in the oil until soft.
Peel the tomatoes first by plunging them in a bowlful of boiling hot water, then chop finely and add to the onions.
Continue to cook for about 10 minutes, season to taste, then blend in a food processor until smooth.
Pour the sauce back in the frying pan along with the gnocchi.
Stir until the pasta is evenly coated with tomato sauce.

Divide the pasta between two individual ovenproof dishes then cover with parmesan and mozzarella.
Place the dishes in the oven and bake for 15 minutes or until the cheese is melted and browning.
Serve with a light green salad.

Recipe by
“Gourde Gourmet”
Chelmsford, UK

Gnocchi alla Sorrentina

Tofu and Avocado Salad

A filling yet fresh salad, a perfect main meal for late summer

Recipe by
“The Little Plantation”
London, UK

Dressing

6 tbsp soy sauce
(oz gluten-free tamari sauce)
3 tbsp sugar

Salad

200g firm tofu
50g watermelon
3 handfuls of seasonal green leaves
1 handful of micro greens
1/2 cucumber
1 Chigglia beetroot
1 avocado
1/2 lime (optional)
1 tbsp of seaweed
1 spring onion

Prepare the dressing by placing the soy/tamari sauce and sugar in a saucepan and gently reducing over a low to medium heat for about 7-10 minutes.
Stir continuously and if the mixture starts to bubble reduce the heat; the dressing should be thick and sticky.

Once done, set aside.

Take your tofu and press out any excess water using kitchen towels. Once this has been done, cut your tofu into cubes and spread them evenly into two bowls.

Take your watermelon, peel away the tough skin, remove the black seeds and cut into cubes.

Next take your washed greens and spread them evenly into your two bowls.

Baby spinach is used here because it’s mild, but you can use heavier greens such as kale, just cut into smaller pieces if doing so and remove the stems.
46. Pasta Primavera
47. Chocolate Cake with Praline Cream
48. Soupe à l’Oignon
50. Fruit Tart
51. Pizza with Red Kuri Squash
52. Daube Provençal
**Pasta Primavera**

Recipe by
"Eat me Baby One More Time"
Paris, FR

160g orzo pasta
1 egg
5 tbsp ricotta
100g frozen peas
100g asparagus
1 small courgette

**Salad**

3 garlic cloves
1/2 organic lemon
4 tbsp olive oil
Mint leaves (a few)

A fresh kind of pasta with ricotta sauce

**Put the ricotta and olive oil in a large bowl.**
Chop the mint leaves and add to the ricotta mixture.

**90g courgette and add the grated lemon zest to the mixture.**
Add salt and pepper, blend and refrigerate.

**Bring the oven to 180°C**
Cover an oven dish with baking paper.

**Clean asparagus and cut off the ends.**
Cut in half and place in the oven dish.

**Put the garlic cloves, with their skin still on, in the oven dish,**
and dress with olive oil, salt and pepper.

**Bake the asparagus for 10 - 15 minutes and remove,**
then take the garlic for another half hour.

In the meantime, cube the courgette and sauté in a frying pan, leaving it slightly crunchy.
Cook peas in salted water and cook egg in boiling water for 7 minutes.

Cook pasta according to directions on package.
When the garlic is fully cooked, scrape out the pulp and add it to the ricotta sauce.
Contains all ingredients except sauce in serving dishes, heating them if necessary.
Add the sauce at the last minute.

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**Chocolate Cake with Praline Cream**

Recipe by
"Eat me Baby One More Time"
Paris, FR

**Cake**

200g salted butter
2 1/2 tsp sugar
125g dark baking chocolate
40g flour
4 eggs

**Cream**

200ml whipping cream
150g hazelnut chocolate

**Caramelised hazelnuts**

20g hazelnuts
70g sugar

A sweet chocolate cake

**Melt the salted butter and chocolate in a small pan over low heat or in the microwave (start with 20 seconds at 800w and then another 20 secs at a time for as long as necessary).**

Separate the eggs.
Add the sugar to the yolks and beat until pale in colour.
Add the chocolate to the sugar and egg yolks and blend energetically.

**Then add flour and mix until blended well.**
Beat the egg whites until stiff and then fold gently into the cake dough.

Generously butter the cake dish.
A deep, narrow dish will produce a cake with a soft centre, whereas a cake dish of classic size will produce a stiff, light cake.

**Bake for 45 minutes.**

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Melt the hazelnut chocolate in a small pan over low heat or in the microwave (start with 20 seconds at 800w and then another 20 secs at a time for as long as necessary).

Whip the cream with an electric mixer.

Work the molten hazelnut chocolate into the whipped cream, one half at a time, mixing gently to blend.

To make the caramelised hazelnuts: melt the sugar in a pan over low heat. As soon as it has melted, add the hazelnuts and keep stirring until the sugar is caramel in colour. Pour onto a paper and leave to cool.

Put the caramelised nuts in a freezer bag and crush using a rolling pin.

Cover the cake with the hazelnut chocolate cream and then sprinkle it with the crumbled caramel and hazelnuts.
Soupe à l'Oignon

A traditional French dish

Sauté onions in a knob of butter and a little olive oil until golden.
Add plenty of broth to cover halfway up the onions, adding thyme and bay leaves.
Sweat onions.
Toast a slice of bread in a frying pan and melt a little grated gruyère cheese over it.
Serve onion soup in a bowl with the slice of bread and gruyère.
**Fruit Tart**

A summer dessert
Recipe by "Un déjeuner de soleil"
Aix-en-Provence, FR

Crumbly dough

- 100g maize flour
- 100g all-purpose flour
- 100g ground blanched almonds
- 100g soft butter (unsalted or semisalted)
- 8g icing sugar
- 1 egg
- Grated small lemon zest (organic)

Lemon custard
- 300ml whole milk
- 2 medium eggs
- 100g mascarpone
- 80g icing sugar
- 20g cornstarch
- Grand flat lemons zest (organic)
- 1 x 2 lemon juice (optional)

**Fruit topping**
- 10 raspberries
- 10 strawberries
- 1 nectarine
- 1 small white peach
- 1 apricot
- 1 cup sliced almonds
- A little lemon peel
- A few basil and mint leaves

Make the pastry (can be made a day before). Blend the two types of flour and the ground almonds, pour into the worktop, make a well in the centre and put the butter, cut into small pieces, the sugar and the lemon zest into it. Blend the butter with the sugar and lemon zest to form a sort of cream, then add the egg and the milk. Work the flour around the outside of the butter and egg mixture using your fingertips, without working the dough too much, but only handling it as much as is necessary to blend the ingredients. It will be soft.

Make the dough into a flat disk 1/2 cm thick, cover it with shrink wrap and refrigerate for at least one hour. Refer to my advice on making pastry.

Make the custard (this can also be done a day before). Blend eggs with sugar and cornstarch. Add lemon zest. Roll milk, add half of it to the egg mixture and blend; pour back in the pan with the rest of the milk and cook for one minute, stirring constantly. Refer to my advice on making custard cream. Add lemon zest. If the custard cream is not perfectly smooth, blend it with a hand blender. Put the custard cream into another container and let it cool slightly to a temperature of about 25-40°C, which feels just warm to your fingers and then add half of the mascarpone, blend and add the rest. Cover with shrink wrap and chill for an hour or two.

Take out the dough and let it rest at room temperature for a few minutes. Sprinkle the dough over the work surface and then roll out the dough on it to a thickness of about 2mm. Cut a circle of 92cm in diameter (with a knife, an adjustable cirle, or using a round baking dish to help you...). Dust your rolling pin with flour and roll the pastry dough into it, then roll it into a baking dish lined with overproof paper.

Roll the dough for 5 to 10 minutes while you preheat the oven to 170°C (conventional oven).

Let it rest for about 15 minutes (a baking time depends on your oven); the pastry should turn golden, but it will take longer if it is cooking a big biscuit. It is normal for it to still be slightly soft in the centre, and it will harden as it cools. Wash and slice the fruit in the meantime. Top the pastry base with the custard cream, after wrapping it gently to relax it, using a pastry bag or a spoon, then top with fruit. Sprinkle with sliced almonds, then add basil and mint leaves and lemon zest. Serve immediately.

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**Pizza with Red Kuri Squash**

A special pizza
Recipe by "Un déjeuner de soleil"
Aix-en-Provence, FR

Pizza Dough
- 300g gluten-free flour
- 100g semi-whole wheat flour
- 125ml water
- 1 1/2 tsp salt
- 1 tsp active dry yeast
- 1/2 tsp fresh yeast
- 1/2 tsp dried oregano
- Extra virgin olive oil

**Topping**
- 1 small (1/2 medium) Red Kuri Squash
- 1 small (1/2 medium) Butternut Squash
- 200g mild gorgonzola cheese
- 2 tbsp crushed red pepper
- Sage leaves
- Extra virgin olive oil

Make the pizza dough in a large bowl, or in the bowl of a food processor, combine flour with yeast and oregano and then add salt. Make a well and pour the water into it. Blend (with a spoon or with the food processor dough hook) until the dough is soft and smooth (see away from the walls of the bowl). This will take 5 to 10 minutes. Shape the dough into a ball, oil it and put it in the bowl, then cover the bowl with shrink wrap.

Leave to rise in a warm place for an hour or two, this dough should double in size.

In the meantime, prepare the pizza topping. Preheat the oven to 220°C (conventional oven) and two oven drip trays in it.

Carefully take out the hot trays and sides of dough from the oven proof paper onto each tray. Top them with a thin layer of butternut squash cream and then with cubes of roasted Red Kuri squash.

Add cubes of gorgonzola cheese, sprinkled with salt and drizzled with olive oil. Put one oven tray (with two pizzas on it) in the lower part of the oven and bake for about ten minutes. The Tuscan should be golden, the dough should rise slightly, and the cheese should melt, but above all the underside of the pizza dough should be cooked (golden).

Keep hot while you cook the other two pizzas. Garnish with sage and squash seeds.
2kg beef (all cuts)
2 small medium sized yellow onions
2 carrots
½ litre red wine
1 tsp red wine vinegar
100g lamb
Dried orange peel
1 tsp unsweetened cocoa
Nutmeg
2 cloves
4 juniper berries crushed in a mortar
2 bay leaves
1 garlic clove
1 tsp extra virgin olive oil
2 bouquet garnis
White pepper
Salt

Daube Provençale

A classic beef stew, with a red wine and vinegar marinade

Cut the beef sirloin into pieces and marinate it for 6 hours in the wine, with the vinegar, chopped onions and carrots, a bay leaf, a bouquet garni (including rosemary, thyme, chives, sage, parsley and marjoram), 1 tsp crushed juniper berries, nutmeg and cloves. Mince lamb and put it in the bottom of a large saucepan that has a lid, mix lamb with one tbsp olive oil.

Drain and dry the meat and vegetables. Sauté the onions used in the marinade, add meat, carrots and all the herbs and spices, setting aside only the bouquet garni and the bay leaf.
Add the other bay leaf, the orange peel and a clove of garlic, cocoa and a bouquet garni.
Brown over medium heat.

Add salt and pepper with moderation, then add the filtered marinade and a glass of hot water if necessary. Cover and cook over low heat for 4 hours. Half an hour before taking the stew off the flames, add salt, and add a little hot water if the stew is getting too dry. Daube must be served with plenty of sauce. Replaces bouquet garni before serving.
Crema Catalana

A delicate custard cream

Bring the milk to a boil in a small saucepan. Blend egg yolk and sugar in a bowl; add potato starch and flavourings and whip for a few minutes. When the milk comes to a boil, add it very slowly whilst continuing to beat the mixture.

When the custard cream is ready, pour it into a mould, filling it. Bake in a bain-marie in the oven for about 10 minutes at 170°C. Cool in the refrigerator, and then freeze.

Mix all the dry ingredients together in a bowl, and work in the butter. Roll out onto an oven sheet covered with nonstick paper and bake at 170°C for 14 minutes.

Sprinkle all the crumble mixture and bake for another 5 minutes. Repeat until completely cooked.

Cool at room temperature. Spread over the custard cream, still in their moulds. Refrigerate.

Remove crema catalana from moulds.

Brush surface with 30° alcohol and sprinkle with cane sugar.

Caramelize with a torch.

Refrigerate for about 2 hours before serving.

Turn out onto serving plates, pour a few drops of alcohol over each, and serve flaming.
Aubergines Stuffed

Recipe by
“Delicious Martha”
Barcelona, ES

4 large-5 medium aubergines
1/2 onion
1/2 red pepper
1/2g buckwheat
5 g egg water or broth
2 garlic cloves
A few celery leaves
1/2 tsp fennel
Extra virgin olive oil
Salt
1/4 tsp cumin
A pinch of nutmeg
Black pepper
1/2 tsp turmeric
1/2 tsp cinnamon
4 tbsp coconut milk
100g tomato puree
Ground cheddar cheese flakes for grain topping

First wash the aubergines and cut them in half lengthwise. Make shallow cuts on the inside of each half, sprinkle with salt and pepper, and drizzle with extra virgin olive oil. Place them on an oven dish lined with ovenproof paper and bake for 20 minutes at 200°C. When the aubergines are tender, take them out of the oven and scoop out most of the pulp, leaving only a little, without scraping all the way down to the skin.

Set aside.

Mince onion, pepper, fennel and garlic and sauté in 2 tbsp olive oil for 5 minutes.
In the meantime, rinse the buckwheat in running water, drain and cook in the water or broth until it has absorbed all the liquid. Set aside.

Add the spices to the sautéed vegetables and stir gently.
Add the tomato puree and coconut milk, still stirring, and cook over medium heat for about 10 minutes.
Add buckwheat to vegetables and stir.
Blend the aubergine pulp and add to the rest of the filling ingredients.
Stuff the aubergine shells with a generous amount of filling, sprinkled with grated cheese or yeast flakes and grill in the oven for 5 minutes before serving.

Chocolate Cake

Recipe by
“Delicious Martha”
Barcelona, ES

110g whole-grain spelt flour
50g coconut sugar-unsweetened cane sugar
50g cocoa
1/2 tsp baking powder
1/2 tsp baking soda
2 medium eggs
200ml plant-based milk
50g extra virgin olive oil
1 tsp vanilla
1 tsp cinnamon

A special chocolate cake
Break the eggs into a bowl, add milk and vanilla, and beat until foamy.
Add olive oil and continue to beat until well blended.
Add coconut sugar or unrefined cane sugar and blend in another bowl, combine flour, baking powder, cocoa, cinnamon and baking soda.
Blend and sieve into the egg mixture.
Fold in with a rubber spatula or a whisk and blend until smooth.
Grease a cake pan 14cm in diameter or line it with ovenproof paper.
Preheat oven to 180°C and bake for 35 minutes, or until a cake tester comes out clean.
Sofrit Pagès
A lamb, chicken and pork stew

Cubes potatoes and sausage, garlic
in a little olive oil in a pot.
Cut up the remaining ingredients.
Saute chicken, lamb and sausage
then add sobrassada and dried tomatoes.
Finally, add potatoes
and a large index of water.
Cook for a couple of hours,
adding water as necessary,
until the meat is falling apart.
2 garlic cloves
1 onion
1 hot pepper
400g rice
1 Sachet powdered saffron
2 bell peppers
10g sweet paprika
100g tomato puree
500g calamari
20 shrimp
1kg mussels
4 aempi
Fish broth

Arroz De Mariscos

A creamy risotto with saffron and seafood

Saute garlic in olive oil, minced onion and hot paprika.
In the meantime, wash and trim the bell peppers and cut them into cubes.
Add rice and plenty of fish broth.
Add bell peppers and calamari, paprika, saffron and tomato puree and cook for 10 minutes.
Next, add shrimp, mussels and aempi, and finish cooking the rice in the fish broth.
Arroz Negro Y Calamares

A white plate with splashes of thick saffron sauce, rice and calamari.

Clean the calamari and cut them into cubes, keeping one whole. It should be opened butterfly-style and cut Japanese-style. Heat the extra virgin olive oil in a "paella pan", add the cubes of calamari and a splash of white wine. Add the rice and toast. Add the fish stock and the squid ink and mix. Leave it to cook over a medium heat without stirring the rice. Prepare a saffron sauce by reducing the fish stock in a pan and adding the saffron threads. Add the corn starch to obtain a thick, yellow sauce.

Soak the calamari, cut Japanese-style, in a boiling hot non-stick pan with a drizzle of oil. When the rice is ready, decorate the plate with the saffron sauce, then place the black rice on top and the Japanese-style calamari on top of the rice. Decorate with saffron threads.
600g whole fillet of Iberian pork
String
4 eggs
4 garlic cloves
400g vegetable oil
10g apple vinegar
Salt
10g lemon
250g fresh mixed berries
30g thyme
30g rosemary
10g medium salt flakes
50g corn starch

Cerdo Iberico

Pork fillet tied with string

Remove the fat from the black Iberian pork fillet. Cut it into cubes of approx. 120g.

Tie the meat tightly on four sides with string.

Prepare the berry sauce by frying a shallot and oil and adding the meat trimmings.

Then add the fresh berries and meat stock and leaves to cook.

Remove the meat trimmings and put the sauce in the blender.

Add the corn starch until you get the creamy texture you want.

Prepare the oil by blanching the peeled garlic for a few minutes and leaving to cool.

Use a hand blender to blend the egg yolks, garlic, a pinch of salt, lemon juice, and vegetable oil until the mixture turns to mayonnaise.

Heat the oil in a non-stick pan, add the seasoned fillet and cook on all sides.

Remove the string and serve.

Pour the warm berry sauce on the fillet and decorate with the garlic mayonnaise.
Basque Piperrada

A typical Basque dish prepared with onions, green peppers, and tomatoes.

Wash and trim tomatoes and peppers; peel garlic and onions.

Chop all the vegetables and put them in a large frying pan.

Add olive oil, oregano, salt and pepper.

Cook over medium heat, uncovered, for 20-25 minutes, stirring occasionally.

Put the lid on if the vegetables start to dry out too much.

A few minutes before serving, make four hollows in the vegetables with a spoon; break an egg into each hollow and cook.

Sprinkle eggs with salt and pepper.

Place a slice of bread on each plate and ladle the piperrada over it, being careful not to break the egg yolks.
Salt Cod Kokotxas

Start by dreasing the kokotxas. Cut them in two or four pieces, depending on the size, if they are very large, salt them slightly. Put a casseroles dish on the fire with oil and garlic until it turns light brown. When it starts to fry add the chilli pepper and, when they both turn brown, remove the pepper and the garlic and put them onto a plate and save them for decoration. Remove the oil from the pan to refresh it. When it's hot, cover the base of the casseroles dish with oil and put the kokotxas with the skin facing upwards. Let it brown, moving the casseroles dish back and forth. If the oil heats up, remove the casseroles and put it on the side and continue to blend. You will get a light yellowish emulsified sauce. Little by little add more olive oil and continue to blend, moving the casseroles with back and forth movements, until you get the desired density in sauce. The more oil and blending, the more creamy will be the sauce. I like keeping it light, but it's up to you. Once the fish is cooked, remove from the fire, sprinkles the kokotxas with finely chopped parsley and decorate them with the slices of garlic and chilli pepper. Ready to serve with a lot of bread to dip and a good wine.

Fresh Spinach Pasta

Spinach tagliolini with cherry tomatoes and burrata

Recipe by “Sweet & Sour” Bibée, Ed

Fresh egg pasta

210g flour
170g of semolina
100g fresh spinach leaves
90ml water
280g flour
120g wheat semolina
Salt

Ground black pepper

Removing stalks of spinach and pull leave the leaves aside. Clean them under a tap of running water. Then cook the leaves in a covered casserole for a minute. Grind with a blender until you have a puree or a paste. Mix the flour and the semolina on the counter top, make a well in the center and add the eggs there, along with the spinach and a pinch of salt. If you opt for egg-free green pasta blend, the fresh spinach with water and add the mixture to the flour and semolina mix. Keep in mind that you may need to add water or flour to get a smooth and manageable dough; it should be neither too hard and dry, nor too soft. With a fork, mix the liquid ingredients well and then add the flour from the outside in until you get a paste. Smooth until you get an elastic dough. Wrap in film and let it sit at room temperature for about 30 minutes. Once ready, cut the dough into four parts. Wrap three of them in film and stretch the other one on thin sheets of about 12mm thick. To do this, use either the pasta machine, which is faster and easier, or a roller. Repeat the operation with the rest of the dough.

Cuttin each piece in two, you will get sheets of about 20cm. Once the pasta is made into sheets, cut each into strips 2-3mm wide, which is the standard size of the tagliolini and let them dry on a surface and lightly sprinkled with semolina. Prepare the sauce. Put butter and oil in a large cooking pan, and when hot, add the chopped fresh onion cut very finely. Let it lightly. Take half of the tomato cherry, then cut each in half and add the cooking pan with the outside down. Cook them until they have softened. Add the rest of the tomatoes and let them cook. Finally, add the sage leaves and tear with your fingers. While preparing the sauce, put a pot to cook with about 5 liters of water for 500g of pasta (11 of water for every 100g). When it starts to boil, add the salt and the pasta immediately after. Leave them in water for 1 minute. Remove the pasta from the water with tongs and bring it directly to the cooking pan where the hot sauce is. Mix well and leave it for 1 minute for the pasta to soak and absorb the sauce. Serve immediately sprinkled with ground sage leaves and the burrata chopped over the hot pasta.
Kitchen Masterpieces
Freshness
Giulia Scarpaleggia e Tommaso Galli

Tommaso was born in the outskirts of Florence. Giulia in a farmhouse in the countryside near Siena, but they both call home a peaceful corner in the hills of Tuscany, where Giulia’s family has been living since the 1930s. Giulia, a food writer and food photographer, lives honest simple food: seasonal produce, family recipes, memories and stories. She started her blog in 2009. Tommaso, the head chef, joined Giulia, embracing her life project, contributing to JulKitch with his passion for social media, photography and video making. JulKitch transports you to a Tuscan kitchen, showing you the honest and seasonal food of Tuscany using beautiful photography. Giulia and Tommaso tell you the stories that are often the inspiration behind a recipe. Their mission is to inspire people to cook simple meals with an unmistakable Italian twist, where the quality and freshness of the ingredients shine through in every recipe. After all, Tuscan food is all about sharing and passing on knowledge.

Antonella Pagliaroli

In 2018 I started my blog, Fotogrammi di Zuccheri (Framas of Sugar), where I present recipes with simple, seasonal ingredients and try to tell stories through images with my inexpressible friend the camera, I learned to cook by watching my mother and grandmother, who were really good at it, and I later learned more about cooking by working for a while at “Il giardino del mondo”, the farm accommodation project run by my sister who is also a professional chef. My happiest memories are linked to the aromas of our old kitchen: my mother’s apple cake, my grandmother’s mandarins, the mandarin pulp burning in the oven, my father’s coffee, the jam made from wild blackberries gathered in the woods in summer, and a bunch of mimosa picked by my sister to make the table prettier. The kitchen is a magical place and recipes have the power to recreate links with our roots and our tradition, but they can also be a good way to express emotions and feelings. Photography is what makes all this tangible on my blog.

Lidia Forlivesi

I was born in Corsica, but have lived in Milan, Rome and New York. I love to travel and go to different countries. Sophisticated yet simple is how Enrico described me once, before he became my partner. I appreciate things that are simple but not banal: everything that has to do with love of goodness and wholesomeness, but is not nostalgic.

I am a morning person & adore breakfast: it has to be big, slow, and savoury. I also love ice cream, even in winter. I need to go to New York and Copenhagen at least once a year, and my refrigerator is always packed, because I might need to be able to put together a last-minute dinner if someone rings my doorbell.

Food has always played a central role in my life. I made my first jam tarts in my “Dolce Far Niente” kitchen when I was only five, and it became my profession when I studied in the Master’s Programmes in Food and Wine Communications and Reporting at Gambero Rosso.

From Rome to New York, where I lived for six years, organizing events and marketing initiatives for a prominent restaurant group.

I started writing Nonsolofood in 2012 because I wanted a space to talk about my passion for food, hospitality, photography and travel. And so I used social networks to tell the story of my daily life and share my experiences and recipes on my blog.

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Fabienne Engel

I’m a food blogger and a culinary photographer, and I develop recipes. My whole life revolves around food: a food without problem I’ve had asthma for five years, along with a number of dietary intolerances and allergies, and I’ve had to revolutionise my diet. In October 2016 I created my blog, Freikuspern, to help other people with the same kind of problem. Its shares my recipes and offers valuable advice. Freikuspern is intended to help people with allergies and intolerances enjoy life. I want to show my readers that even if they have allergies, they can still enjoy food and need not give up their favourite dishes! As well as recipes for allergic people, on Freikuspern I shares personal travel experiences, suggestions for trouble-free living with allergies product reviews and recommendations.

Recipes at pages 12-13
by JulKitch
julkitch.com

Recipes at pages 16-17
by Framas of Sugar
fotogrammi@zucchero.com

Recipes at page 22
by Nonsolofood
nonsolofood.com

Recipes at pages 30-31
by Freikuspern
freikuspern.de
Michelle Minnaar

Michelle was born in South Africa and has been living with her two children Gabriel and Rezlyn in the UK since 2004. She has always enjoyed traveling, good natural homemade food, photography, games and her family. With this in mind, she set out on a journey to become a food blogger and photographer in 2007, giving up a career as a computer programmer. Subsequently, Greedy Gourmet has blossomed and she regularly collaborates with brands, only showcasing the best on the market with the aim of saving readers time and money. With 11 years of food photography experience under her belt, she regularly shoots restaurant and client photo shoots. She is on a slow journey of converting to veganism and encourages readers to follow her monthly unflats on this blog.

Albane Hemon

It’s been almost 7 years that I’ve been interested in good food and especially desserts, which is an opportunity for me to express my creativity to the full. And that’s what I do on my blog, Eat Me Baby One More Time, where I share sweet and savoury recipes with my readers. I try and propose simple dishes and desserts to make the preparation phase that is a little more technical more accessible. The blog also got me interested in food photography which became my passion.

Edda Onorato

My name is Edda Onorato, I was born and raised in Rome. I lived 13 years in Paris and now live in Aix en Provence with my husband and children. My father is Italian and my mother is French and as I’ve grown up with these two cultures and have remained attached to both, I love these two countries, I love the light of the Mediterranean, its flavors, its perfumes and its simple cuisine. Gourmande and curious, is how quite naturally began to be passionate about cooking. It is really part of my life. The magic is still there.

Kimberly Espinel

I’m Kimberly. I was born in New York City, I am of South American/Caribbean descent but now live in cool and cosmopolitan London, England where I work as a food photographer, prop stylist and food stylist, food photography teacher and plant-based food blogger. My blog The Little Plantation is essentially the result of my mini mid-life crisis! You know when you stop and reflect on who you are and what’s important to you and suddenly realize that your dreams and hopes are taking a bit of a backseat? Well, plant-based food, teaching, food photography and food styling are important to me, so - Palm!! In May 2014 The Little Plantation was born. As the blog grew I left my job as a social worker decided to follow my heart and move into photography, styling, food and nutrition full-time in the summer of 2016. Crazy, right?! But I couldn’t be happier and now spend my days photographing and styling the most delicious and gorgeous food and teaching students from all around the world to do the same.

Recipes at page 46-47
by Eat Me Baby One More Time

Recipes at page 48
by The Little Plantation

Recipes at pages 50-51
by Un Déjeuner de Soleil

cathalby:fr
undjeuneredesoleil.com

With the blog, two other great passions were born: writing and photography. By the way, personal challenges and because I love the refinement of French pastry, I’ve gained a CAP des pâtisseries... a very formative experience but boy, did I not open a pastry shop or changed my approach.
Marta Sanahuja

Behind Delicious Martha is Marta Sanahuja, an advertising executive with a passion for cooking who decided she wanted to continue working in communications but with a gastronomic twist. And so, when her life changed, she decided to start a blog and the emphasis is on food photography. Because the best way to convey a recipe, if you can’t actually smell it or taste it, is to attract attention visually. Marta says that food comes in through our eyes, and this is what she has attempted to convey right from the start.

Her twin passions for food and photography encouraged her to continue and build a totally different future for herself. She published her first recipe book in October 2016: Delicious Martha: Ideas, recipes and style on your table. All her recipes are intended to be simple, so that anyone can make them at home, because Marta is not a professional cook, and never studied cooking. This is why her recipes don’t require in-depth knowledge or technique to obtain good results and make appetizing dishes at home.

Virginia Martín Orive

I used to be a lawyer, practicing with my husband in Bilbao (Biscay Country). I now combine my work as a barrister with the profession of photographer and stylist, also in partnership with my husband José, who makes it possible for me to combine two very different professions. It started six years ago when I began to share my gastronomic experiments on social networks, and it turned out to be quite popular. It was only logical for me to start a blog.

In Sweet & Sour I express all my love of cooking and good food as well as my other great loves, photography.

I inherited these two passions from my family; we have always had excellent cooks in this family (my mother and grandmother) and celebrated important events around the table. To this I may add a passion for art and painting. I was inspired when I was still small by my uncle Agustín, an outstanding painter. I have now replaced my paint brushes with the lens of my camera. If I add to all this the fact that I enjoy receiving guests in my home with a well-designed table setting, I believe I have provided you with all the ingredients you need to guess what you will find on Sweet & Sour.
SapienStone is the first brand of porcelain designed specifically for kitchen worktops, for both residential and professional use (restaurants and cafés). The outstanding quality of SapienStone worktops is the main factor of a long-lasting, unbreakable product.

SapienStone is a brand owned by the holding company Iris Ceramica Group.

For more than 50 years the Group has been a world leader in the production of top-quality porcelain and high-end ceramics serving more than 100 countries with a vast range of solutions for covering walls and floors.

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The Group has always been a leader in the sector on an international scale.

With cutting-edge production technology in new industrial plants in Europe and the United States, advanced logistics and a constant focus on the environment.