



03 / Spinach

03 / First courses

“STRANGOLAPRETI TRENTINI” WITH A MELTED DAIRY CHEESE SAUCE

🕒 90 MIN / 🍷 MEDIUM

Cut the bread into small cubes and leave it to soak (for around 3 hours) in the warmed milk. Boil the spinach in a small amount of salted water, drain it well, chop it and season with salt, pepper and nutmeg, then add it the bowl with the bread.

Ingredients for 4 people:

For the "strangolapreti":

1 kg stale bread
500 g spinach
150 g white onion
1 egg
0.5 l semi-skimmed milk
150 g grated Grana Trentino cheese

salt and pepper to taste
nutmeg
100 g butter
extra virgin olive oil from Lake Garda

white flour

For the cheese sauce:

400 g soft cheese from Tremosine milk
black pepper
butter
salt

To garnish:

140 g mature Asiago cheese shaved into very thin slices

Chop the onion finely and fry until golden in a little oil, then add to the bowl, with the grated Grana cheese, the egg, salt and a little white flour.

Mix the ingredients thoroughly with a wooden spoon and then form small balls. Cook them in salted, boiling water. When they rise to the surface, they are cooked. Drain them immediately.

Making the cheese sauce is simple: take a hot frying pan, add the butter to melt, add cheese and milk until the cheese has melted. Season with salt and pepper.

Toss the 'strangolapreti' in the cheese sauce and serve garnished with the slivers of Asiago cheese.



Formaggella – soft cheese from Tremosine

This typical cheese from Tremosine is soft and holey, with a fresh flavour and delicate smell reminiscent of mountain pastures.

It is made from freshly produced cow's milk in the upper hills of Tremosine in the heart of the Upper Garda-Brescia Park. It is expertly matured in storage rooms with specially cultivated moulds, which ensure that the result is a delicious and highly digestible product.