

Gorenje Classico Recipes

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### Cooking with Passion

Fine traditional cuisine has always been born of fresh, wholesome ingredients prepared with care and devotion, in a kitchen that breathes both function and feeling. Experience a moment of timeless satisfaction, with the Gorenje Classico Collection of kitchen appliances. Passion for cooking revived. Here we offer some delicious *Classico* recipes ...

#### *The power of nutmeg*

*If you are looking to accentuate the masculine passion in the treats coming from your oven, then nutmeg is a must. It is used both in main courses and in desserts.*

#### **Classico recipe 1: ZUCCHINI WITH GROUND MEAT**



#### **Ingredients for 4 servings**

200 g ground meat, 50 g Parmesan cheese, 1 chicken egg, breadcrumbs, salt, nutmeg, 4 zucchini, tomato paste, sunflower oil, pepper

#### **Method**

In a bowl, combine ground meat, Parmesan, and egg. Add breadcrumbs, salt, and nutmeg. Wash the zucchini thoroughly, dry, and cut lengthwise. Scoop out the seeds and the soft flesh from the zucchini. Fill the zucchini with the ground meat mixture. Pour tomato paste into a baking tray and place the stuffed zucchini over it. Drizzle with oil and season with salt and pepper. Cover with tin foil and bake in the Gorenje Classico oven at 180 °C for 30 minutes.

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**Chocolate delights**

*Delicate and pleasant taste of chocolate always stirs up passion. Chocolate contains substances that trigger a sense of well-being and happiness. A true chef knows what to serve in order to awaken the sensual pleasures and passionate anticipation.*

**Classico recipe 2: HOT CHOCOLATE****Ingredients for 4 servings**

1 l milk, 100 g baking chocolate, 1 pack chocolate pudding powder, 2 tablespoons dark cocoa, 4 tablespoons sugar, pinch of cinnamon, heavy cream (optional)

**Method**

Combine the pudding powder, sugar and cocoa, and mix with some cold milk. Bring the rest of the milk to the boil and stir in the pudding, sugar, and cocoa mixture. Add dark/baking chocolate broken down into pieces. Return to heat and stir for 2 to 3 minutes until the chocolate melts and the mixture thickens. Pour the hot chocolate into cups. After about one minute, add a few drops of heavy cream and sprinkle with cinnamon. Optionally, top the hot chocolate with whipped cream.

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## Classico recipe 3: HOT CHOCOLATE WITH MINT



### Ingredients for 4 servings

20 fresh or dried black mint leaves, 300 ml milk, 2 teaspoons chocolate pudding powder, 200 g dark chocolate

### Method

In a bowl, combine 2 teaspoons of chocolate pudding powder with five tablespoons of cold milk. Finely chop the fresh mint leaves and stuff them into a tea strainer. Submerge the tea strainer into the bowl with the remaining milk and slowly bring to the boil. Remove from heat and let the mint leaves soak for another three minutes until the mint's essential oils are released. Remove the strainer and pour in the mixture of chocolate pudding powder and milk. Mix until it starts to thicken. When the mixture is thickened, the hot chocolate with peppermint is ready for serving. Pour it into cups and serve.

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***The natural power of ginger***

*Ginger has been known since the times of the classical antiquity to be one of the oldest and most powerful aphrodisiacs, as well as the most powerful among the plant anti-oxidants. It will jazz up any dish or beverage. Classical yet always modern thought of the Chinese philosopher Confucius was also spiced with ginger which he requested in his every dish.*

**Classico recipe 4: SQUID WITH AVOCADO****Ingredients for 4 servings**

25 squids, a half of onion, 3 cloves garlic, parsley, olive oil, 3 avocados, salt, pepper, 2 chillies, fresh lemon juice, 30 g ginger

**Method**

Wash and drain the squids. Heat olive oil in a pan and fry the squids. Remove squids from pan and add chopped garlic, onion, and cubed avocado. Stir fry until avocado softens. Return squids to pan, season with salt and pepper, and sprinkle with chopped parsley.

In a clay dish, combine chopped chillies, olive oil, lemon juice, and grated ginger into sauce. Season the sauce to taste with salt and pepper and serve with the squid.

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**Summer savory for happiness**

*This annual herb has mysterious powers. In addition to medicinal effects, its tiny leaves contain a healthy dose of substance that will ignite passion even in the remotest corners. It is no coincidence that it is traditionally called the herb of happiness. It will be a welcome ingredient on any cooktop.*

**Classico recipe 5: MUSHROOM SOUP WITH SUMMER SAVORY****Ingredients for 4 servings**

3 cl oil, 40 g onion, garlic, 160 g fresh mushrooms (oyster mushrooms, porcini, chanterelles), 0.5 dl dry white wine, 120 g carrots, 1.25 l beef stock, 120 g potatoes, 20 g flour, 0.5 dl sour cream, salt, pepper, a sprig of summer savory

**Method**

Fry the onions on oil. Add chopped garlic to release the aroma. Then, add fresh mushrooms, thinly sliced. While frying, add the white wine and cubed carrots. Season to taste and add beef stock. Cook until the carrots soften. Then add separately cooked and cubed potatoes. Thicken the soup. Just before serving, add sour cream and fresh summer savory for richer taste and texture.