



BAGLIONI  
HOTEL  
LONDON



FERRARI  
TRENTO 1902



### FOREVER YOUNG

- 30 ml Sipsmith Gin
- 20 ml Cocchi Americano infused with chamomile tea
- 1 Dash of grapefruit bitters
- Top up with Ferrari Maximum Brut
- Garnish with an orange peel and a small lavender bouquet

**Method:** Add the gin, Cocchi Americano and bitters into a mixing glass and stir well with some ice. Strain the mix into the glass and top up with Ferrari.



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### LEMON RHUM DRIZZLE

- 25 ml Havana 3 Rhum
- 15 ml lime juice
- 10 ml honey syrup
- Top up with Ferrari Maximum Brut
- Garnish: Lemon twist

**Method:** Add the rum, lime juice and honey syrup into a shaker and shake well with some ice. Strain the mix into the glass and top up with Ferrari.

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### SUMMER IN ROSE

- 25 ml Cointreau
- 20 ml Lemon juice
- 15 ml Rose syrup
- Top up with Ferrari Maximum Brut
- Garnish: Rose petal

**Method:** Add the rum, lime juice and honey syrup into a shaker and shake well with some ice. Strain the mix into the glass and top up with Ferrari.

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### **RISOTTO ALLA MILANESE (Serves 2)**

- 4 cups short-grain Carnaroli rice
- 2 tbsp onion or leeks, finely diced
- 1 tsp kosher salt adjust to taste
- ½ tsp white pepper freshly ground, adjust to taste
- 3 tbsp white wine
- 1 tbsp saffron (loosely packed)
- 3 tbsp butter
- 3 tbsp Parmesan cheese grated
- 1 tbsp fresh parsley, finely chopped
- 1 tbsp fresh rosemary, finely chopped
- 1 tbsp fresh lemon zest

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## **METHOD:**

1. Finely dice onions. Measure other ingredients. Bring the stock to a boil. In the same pan, sauté the onions on medium heat and season with salt.
2. Add rice to the onions and cook briefly until rice grains are semi-transparent and hot to the touch. Do not let it caramelize. Add white wine, stir, and let the wine evaporate.
3. Add the first portion (2-3 cups) of simmering stock to cover the rice. Sprinkle with saffron. Set the timer for 18 minutes.
4. Cook, stirring over high heat until stock is partially absorbed, partially evaporated. Stir constantly and gently.
5. Repeat 2-3 more times with the rest of the stock. Stir constantly and gently.
6. Continue till the end of the 18 minutes period. Turn off the heat. Adjust the taste.
7. Add butter and parmesan, stir, cover with a lid and let your risotto set for about 3-5 minutes before serving. It will absorb most of the liquid left after cooking.
8. Sprinkle the fresh parsley, rosemary and lemon zest on top as garnish and serve the risotto.



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### **TAGLIOLINI ALL' AMATRICIANA (Serves 2)**

- 2 cans of whole peeled tomatoes
- 1 medium onion, finely chopped
- 400g of guanciale (salt-cured pork jowl), finely chopped
- 1/4 cup olive oil
- 1/4 cup of tomato paste
- 1 cup dry white wine
- 1 tsp sugar (optional)
- Kosher salt, freshly ground pepper
- 180g Tagliolini
- Finely grated Pecorino or Parmesan

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## METHOD:

1. Prepare the tomato sauce:  
Cook the onion, guanciale, olive oil and white wine in a large pot over medium-high heat, add the peeled tomatoes and water, stirring occasionally, until the water has evaporated and the fat begins to render, 20 minutes.  
Sprinkle salt, black pepper and sugar.
1. Add reserved tomato purée and bring to a boil. Cover pan partially with a lid, reduce heat, and simmer until meat is tender and flavors are melded, 40–45 minutes.
2. When sauce is almost done, cook Tagliolini, al dente, in a large pot of boiling salted water, stirring occasionally.
3. Add pasta to the sauce and toss to coat.
4. Serve the dish topped with Pecorino and slices of guanciale as garnish.