



COOKING WITH GRANA PADANO

*Fifteen delicious recipes
using Grana Padano*

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COOKING WITH GRANA PADANO

Grana Padano is the world's bestselling PDO cheese and one of the most loved products in Italy – and with good reason. Its flavour, which can range from sweet and milky when young to deeply savoury and rich in umami when aged, makes it a favourite with chefs and home cooks alike. Stirred into sauces, baked into pastry, dusted over vegetables or simply grated over dishes – these fifteen recipes show just how versatile and delicious this world-famous cheese can be.

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Cristina Bowerman



Adam Gray



Josh Eggleton

Courgette and Grana Padano pancakes with tomato and apple relish

by Adam Gray

Simple yet full of flavour, these courgette pancakes are bolstered by the intense flavour of Grana Padano cheese, which elevates the summer vegetable to new heights. The tomato and apple relish adds plenty of bright sweetness to the dish, and can be used to bring life to sandwiches, cold cuts or cheeseboards.

🍴 Starter | 📊 Easy | 👤 Makes 4 pancakes | ⌚ 60 minutes

Ingredients

1 courgette, large, coarsely grated
40g of Grana Padano Riserva, over 20 months, finely grated, plus extra shavings to garnish
50g of plain flour
2g of smoked paprika
2 eggs, beaten
sea salt
white pepper
2 tbsp of rapeseed oil, for frying

Tomato and apple relish

100ml of olive oil
1 lemon, juiced
1/2 red chilli, deseeded and finely chopped
100ml of water
1 onion, finely chopped
4 Granny Smith apples, peeled, cored and cut into 0.5cm dice
1 bay leaf
5 plum tomatoes, roughly cut into 0.5cm dice
4 garlic cloves, crushed
1 tsp fennel seeds
1 tsp mixed spice
1.2l white wine vinegar
7 tbsp of clear honey

1. Begin by making the tomato and apple relish. Place a thick-bottomed saucepan over a medium heat and pour in the olive oil. Add the onion, chilli and garlic and cook for a few minutes until softened but without colour
2. Add the fennel seeds, mixed spice and bay leaf, then continue to cook for 5 more minutes. Add the tomatoes, apples, white wine vinegar, honey and water, bring to a simmer then leave to cook for 45 minutes, stirring regularly until thickened
3. Meanwhile, get started on the pancakes. Mix the grated courgette and Grana Padano in a large bowl, then add the flour and paprika. Stir until combined, then add the beaten eggs until fully incorporated. Season with salt and white pepper, then cover the bowl with cling film and leave to rest in the fridge for 15–20 minutes
4. Once the relish has reduced and thickened, add the lemon juice until you're happy with the taste, season and set aside to cool

5. To cook the pancakes, preheat an oven to 180°C/gas mark 4. Place a small ovenproof frying pan over a medium heat and add a little rapeseed oil. Once hot, place 2 large tablespoons of the courgette mixture in the pan (you can use a metal chef ring to give the pancakes a neater shape, as in the image above, but they will also work when simply placed in the pan). If you can fit more than one pancake in the pan then do so, otherwise you will need to work in batches. Immediately

transfer the pan to the oven and cook for 3 minutes

6. The pancake mixture will start to rise as it cooks. After 3 minutes carefully flip the pancakes over and cook in the oven for a further minute. Once cooked, remove from the pan and place on a plate
7. To serve, top the pancakes with a dollop of the cooled relish and some final shavings of Grana Padano



Grana Padano cheese scones served with charcuterie

by Adam Gray

These savoury scones are a massive improvement on the more common sweet variety, packed with delicious Grana Padano cheese for a beautiful and moreish flavour. Serve them on their own, with cured meats or whatever else takes your fancy for a quick afternoon snack.

🍴 Snack 📊 Easy 👤 Makes approx. 20 scones ⌚ 45 minutes

Ingredients

900g of self-raising flour, plus extra for dusting
230g of unsalted butter
270g of Grana Padano, finely grated
700ml of whole milk
3 tbsp of baking powder
1 pinch of salt
2 egg yolks
Parma ham, or other cured meats, to serve

1. Rub the flour, salt, baking powder and butter together in a mixing bowl until the mixture resembles fine breadcrumbs. Add the Grana Padano, then fold in 600ml of the milk until incorporated. Cover with cling film and place in the fridge for 20 minutes to rest
2. Preheat an oven to 180°C/gas mark 4
3. Lightly flour a work surface and roll out the scone dough until roughly 2-2.5cm thick. Use a 5cm round cutter to stamp out as many scones as you can (do not twist the cutter as you push it into the dough). You should be left with around 20 scones
4. Place the scones on a baking tray lined with baking paper, ensuring there is a gap between each of them. Mix the egg yolks with the final 100ml of milk and use a pastry brush to liberally brush the top of each scone
5. Bake the scones for 8-10 minutes until golden. Serve with charcuterie or other fillings of your choosing (they're also very tasty on their own)





Savoury Grana Padano biscotti

by Valeria Necchio

Valeria Necchio's savoury biscotti recipe is flavoured with Grana Padano cheese and salted almonds for a bit of crunch. Valeria recommends serving these beautiful biscuits with aperitivo, such as a glass of brut nature or an americano.

🍴 Snack 📏 Easy 👤 Makes 30 ⌚ 2 hours

Savoury Grana Padano biscotti

80g of Grana Padano, 16 months aged, grated
180g of plain flour, sifted
30g of superfine polenta flour
1 tsp baking powder
½ tsp fine sea salt
3 eggs
50ml of milk
2 tbsp of extra virgin olive oil
50g of whole almonds, salted

1. Preheat the oven to 180°C/gas mark 4 and line a baking tray with parchment paper
2. In a large bowl, mix the flour, polenta, baking powder and salt. Add the grated Grana Padano and stir to combine
3. In a separate bowl, whisk 2 of the eggs with the milk and olive oil. Combine the wet ingredients with the dry and stir until you have an even mix. Finally, add the almonds and work them into the dough, then bring everything together into a ball
4. Divide the dough in 2 and shape each piece into logs, about 3cm wide and 1cm thick. Transfer them to the lined baking tray. Brush with the remaining egg whisked with a drop of milk
5. Bake the logs for 25 minutes, until golden on top. Take them out of the oven and allow to cool ever so slightly before slicing into biscuits (about 1cm wide). Scatter the biscuits on the baking tray and put them back in the oven for 10 minutes. Turn them halfway through
6. Remove from the oven and allow to cool completely before serving

Grana Padano crisps with thyme and pink pepper

by Valeria Necchio

These cheese crisps are perfect for serving with a few drinks before a dinner with friends. Incredibly simple and quick to make, they showcase the incredible flavour of Grana Padano – simply double (or triple) the recipe if you're feeding a crowd.

🍴 Snack 📊 Easy 👤 Makes 15 ⌚ 15 minutes

Ingredients

150g of Grana Padano, over 16 months, freshly grated

¼ tsp thyme leaves

¼ tsp pink peppercorns, freshly ground

1. Preheat the oven to 200°C/gas mark 6. Line a baking sheet with parchment. While the oven is warming up, combine all the ingredients in a bowl and keep chilled
2. Once the oven is ready spoon the grated cheese mix, two tablespoonfuls at a time, onto the lined baking sheet, leaving about 4–5cm between each cheese mound. Spread the mounds to flat circles
3. Bake for 7 minutes or until crisp and golden. Remove the crisps from the oven and allow them to cool completely on the baking sheet before removing with a spatula and easing them onto a plate or into a bowl. Serve immediately





Pastry snails with basil pesto, Grana Padano and pine nuts

by Valeria Necchio

This savoury pastry recipe is simple to make, but the resulting flavours are deeply savoury and very delicious. A combination of basil pesto, Grana Padano and crunchy pine nuts means these are a guaranteed hit whenever you're entertaining.

Snack Easy Makes 20 35 minutes

Ingredients

1 sheet of all butter puff pastry, weighing approx. 250g
50g of Grana Padano, freshly grated
25g of toasted pine nuts, roughly chopped

Basil pesto

90g of basil leaves
20g of Grana Padano, freshly grated
1 tbsp of pine nuts
¼ tsp fine sea salt
120ml of extra virgin olive oil

1. Preheat the oven to 200°C/gas mark 6. Line a baking sheet with parchment and set aside
2. Place all the ingredients for the pesto, minus the oil, in a food processor. Pulse a couple of times to start breaking them apart. Start to blend at a medium speed and add the oil in a thin stream until you have a smooth, silky pesto. You might have to scrape the sides of the food processor a couple of times as you go
3. Roll out the puff pastry dough onto the lined baking sheet. Evenly spread the pesto on top, leaving a 2cm gap along the bottom. Sprinkle with the grated Grana Padano and the toasted pine nuts
4. Roll the puff pastry tightly and seal the edge, pressing lightly. Cut the roll into about 20 slices
5. Arrange the slices onto the baking sheet. Bake for 15 minutes or until deeply golden and puffed up. Remove from the oven and allow to cool on a rack. Serve within a few hours



Grana Padano cheese straws with pistachios

by Valeria Necchio

Valeria's cheese straw recipe is the perfect party snack, using young Grana Padano cheese and salted pistachios for a sophisticated twist on the classic.

🍴 Snack | 📏 Easy | 👤 6 | ⌚ 45 minutes

Ingredients

2 sheets of puff pastry, thawed
200g of Grana Padano, grated (use a younger Grana Padano for this recipe, preferably aged between 9 and 16 months)
100g of shelled pistachios, salted, roughly chopped

1. Preheat the oven to 180°C/gas mark 4. Line two baking sheets with parchment and set aside
2. Dust a work surface with a fistful of grated Grana Padano. Unroll one sheet of puff pastry on top of the cheese and scatter its surface with additional grated cheese. Using a rolling pin, roll the pastry out so that it becomes thinner and the cheese sticks to it
3. Next, fold the pastry in half and top its folded side with more grated cheese. Roll it out to its original thickness and then cut it into strips, about 2cm wide and 10–12cm long
4. Gently transfer each strips to one of the baking sheets, making sure to space them about 2.5cm apart (they'll expand while baking). Scatter chopped pistachios all over each strip. Twist the ends of the pastry strip in opposite directions to create a sort of twirl (if some pistachios fall off in the process, press them back in)
5. Chill this first batch of straws. Repeat the same process with the second sheet of pastry
6. Once finished, place the second batch of straws in the fridge and move the first batch into the oven. Bake for 15 minutes, or until deeply golden and puffed. Remove from the oven and cool on a rack. Repeat with the second batch
7. Serve the straws as soon as they are cooled or within a few hours of baking. They work well with both beer and/or dry or sparkling white wine

Grana Padano custards with bacon and chives

by Matthew Tomkinson

Matthew Tomkinson serves up an ingenious savoury set custard canapé recipe, flavoured with punchy Grana Padano cheese and served topped with crispy bacon, chives and peas. A great dinner party dish that you can make ahead of time.

🍴 Starter 📊 Easy 👤 8 ⌚ 1 hour 30 minutes, plus cooling time

Grana Padano custard canapés

200ml of milk
50g of Grana Padano rind (brushed and cleaned), chopped
200ml of double cream
50g of Grana Padano, grated
5 egg yolks
salt
pepper

To serve

4 rashers of streaky bacon
80g of peas, raw or defrosted
10g of chopped chives
½ lemon, zested
1 tsp extra virgin olive oil

1. To begin, bring the milk to the boil with the Grana Padano rinds. Remove from the heat, allow to cool and pass through a fine sieve
2. Add the cream to a saucepan with the grated Grana Padano and strained milk. Bring to the boil then remove from the heat
3. Whisk in the egg yolks, season well and pass again through a sieve. Place into the fridge until chilled
4. Preheat the oven to 100°C
5. Decant the chilled mixture into 8 small ramekins and place in a deep baking tray. Place the tray on the oven shelf, then fill with warm water so it reaches three quarters of the way up the ramekins. Cook in the oven until they are just set, this should take approximately 1 hour
6. Remove the custards from the oven and allow to cool to room temperature
7. Meanwhile, cook the bacon until crisp, in a pan or under the grill. Finely chop the bacon and mix with the peas, chives, lemon zest and olive oil
8. Serve the custards topped with the bacon mixture





Smoked duck breast salad with Grana Padano sauce, hazelnuts and bonito

by Cristina Bowerman

Cristina Bowerman's stunning smoked duck breast salad is a riot of unusual flavours. The smoked duck is drizzled with a rich Grana Padano sauce, with plenty of contrasting textures on offer from soft, sweet figs, crunchy hazelnuts and toasted breadcrumbs. Bonito flakes add an extra umami element to the dish.

🍴 Starter 📊 Easy 👤 2 ⌚ 30 minutes

Smoked duck breast salad

1 smoked duck breast
2 slices of prosciutto, preferably Culatello
Panko breadcrumbs, toasted
1 handful of hazelnuts
1 handful of bonito flakes
mixed baby cress
extra virgin olive oil
salt

Grana Padano sauce

25g of butter
25g of 00 flour
300g of milk
180g of Grana Padano Riserva,
over 20 months, grated

Caramelised figs

olive oil
coarse sea salt

Bitter oil

100g of olive oil
30g of Peychaud's bitters

1. To make the sauce, melt the butter in a pan and add the flour. Cook out for a minute or so, then whisk in the milk and bring to the boil, whisking constantly until smooth. Add the Grana Padano and cook over a medium heat, stirring until smooth
2. Allow to cool slightly then transfer the sauce to a squeeze bottle or piping bag. Set aside
3. Cut the figs into quarters and drizzle lightly with honey. Caramelise the figs on the cut sides in a hot pan until golden, or under a hot grill. Set aside
4. To assemble the salad, cut the duck breast into 2mm slices and the prosciutto into 5mm slices. Whisk together the oil and bitters to make the dressing
5. Lay the sliced duck breasts on each plate and add strips of the prosciutto. Sprinkle over some breadcrumbs and hazelnuts, add the figs and drizzle over the Grana Padano sauce. Season the salad leaves with a little oil and salt and place carefully on top. Sprinkle over some bonito flakes and serve



White asparagus with Grana Padano aioli

by Rosana McPhee

This elegant steamed white asparagus recipe from Rosana McPhee is served with a rich Grana Padano aioli and plenty of crusty bread – a beautiful, summery starter.

 Starter  Easy  2  30 minutes

White asparagus

1 bunch of white asparagus
salt

Grana Padano aioli

2 garlic cloves, crushed
¼ tsp coarse sea salt
100g of mayonnaise, preferably
homemade
2 tbsp of olive oil
1 tbsp of lemon juice
35g of Grana Padano, 16 months
aged, grated

To serve

olive oil
coarse sea salt
chives, finely sliced

1. Start by peeling away the outer skin of the asparagus and chopping away the hard, woody base
2. Half fill a large pan with water and bring to the boil. Place a mesh steamer on top, reduce the heat to a simmer and add the white asparagus. Steam until tender
3. To make the aioli, mash the garlic and salt in a bowl until you have a smooth paste
4. Add the paste to a food processor with the mayonnaise, Grana Padano and lemon juice. Blend until incorporated, then season to taste with salt and pepper. Cover and chill
5. To serve, place the white asparagus on a plate and drizzle with extra virgin olive oil. Sprinkle with chives and sea salt and drizzle or pipe the aioli over the top (or serve in a separate dipping bowl). Serve with crusty bread

Grana Padano cauliflower florets with parsley dip

by Valeria Necchio

This dish of crisp, cheesy cauliflower florets is a fantastic dish to serve either as a starter or as part of an antipasti platter. The florets are roasted in breadcrumbs flavoured with garlic and Grana Padano cheese, perfect for dipping into the punchy parsley and anchovy sauce.

🍴 Starter 📶 Easy 👤 4 ⌚ 40 minutes

Ingredients

1.5kg cauliflower florets
2 tbsp of extra virgin olive oil
50g of fine breadcrumbs
50g of Grana Padano, freshly grated
1 garlic clove, grated
fine sea salt
freshly ground black pepper

Parsley dip

50g of flat-leaf parsley, leaves picked
2 anchovy fillets
1 small garlic clove, grated
5 capers, drained
50g of stale bread, crusts removed
1 tbsp of white wine vinegar
150ml of extra virgin olive oil, plus more as needed

1. Start by making the parsley dip. Place all the ingredients in a food processor. Blend at a medium speed until you have a smooth, creamy dip – if needed, add a little more oil until you reach the right texture. Scrape the sides of the food processor once or twice as you go. Transfer the dip to a bowl and keep chilled while you bake the cauliflower
2. Preheat the oven to 220°C/gas mark 7. Line a baking sheet with parchment and set aside
3. In a large bowl, toss the cauliflower florets with the oil plus a pinch of salt and pepper until evenly dressed
4. In a smaller bowl, mix the breadcrumbs, grated Grana Padano and the grated garlic. Add this mix to the cauliflowers and stir until fully coated
5. Scatter the cauliflower florets on the prepared baking sheet. Place on the middle shelf of the oven and bake for 15 minutes. Stir and bake for another 10 minutes. Remove from the oven and allow to cool slightly, then transfer to a serving platter alongside the parsley dip



Butter and sage carnaroli risotto with lime and Grana Padano

by Costardi Brothers

The Costardi brothers' stunning risotto is creamed with a rich butter sauce flavoured with Grana Padano cheese and fragrant sage leaves. Tangy lime provides an unusual yet ingenious addition to this dish.

🍴 Main 📶 Easy 👤 40 ⌚ 60 minutes

Butter and sage sauce

250g of butter
15g of sage
5g of garlic, peeled
1 pinch of salt, preferably from Cervia
1 pinch of Sarawak black pepper
25g of Grana Padano, grated

For the risotto

1 lime
1.5l vegetable stock
olive oil
320g of carnaroli risotto rice
1 pinch of salt, preferably from Cervia
1 pinch of Sarawak black pepper
40g of Grana Padano Riserva, over 20 months, grated

1. Begin by preparing your butter and sage sauce. Melt the butter in a frying pan set over a low heat. Add the sage, garlic, salt and pepper. Cook gently until the butter starts to gently foam and the sage and garlic become fragrant
2. Add the cheese, transfer to a blender and blitz on a high speed until emulsified. Strain through a sieve into a bowl set in an ice bath to rapidly cool and set aside in the refrigerator
3. To prepare the risotto, begin by peeling your lime, trying to avoid the bitter white pith. Slice the lime peel into a very small brunoise. Juice the lime and set the zest and juice aside separately
4. Place the vegetable stock in a large pan and warm through over a medium heat
5. Place a large saucepan over a medium heat, adding a splash of olive oil. Toast the rice gently for 2–3 minutes, stirring constantly so that the rice does not burn
6. Lightly season the rice and add a ladle of the hot vegetable stock, allowing the stock to be absorbed as you constantly stir before adding another. Repeat this process for 15–20 minutes, until the risotto is thick and creamy and the rice grains are cooked but still have a little bite in the centre
7. Once the texture is to your liking, remove from the heat and stir in the chilled butter, sage and cheese mixture. Season to taste
8. Serve on a soup plate. Finish with the lime zest, lime juice and the remaining Grana Padano



Grana Padano and pickled onion barley risotto

by Josh Eggleton

Josh Eggleton serves up a stunning pearl barley risotto recipe, flavoured with plenty of Grana Padano and a rich onion purée for a beautiful dinner party dish. Pickled onions add a bit of bite to this rich dish, and toasting the pearl barley before cooking ensures a deep nutty flavour.

🍴 Main 📊 Easy 👤 6 ⌚ 1 hour 10 minutes

Risotto

300g of pearl barley
300ml of white wine
1.5l vegetable stock, warm
4 onions, peeled and thinly sliced
4 banana shallots, finely diced
2 garlic bulbs
175g of butter
200g of Grana Padano, plus extra to serve
½ bunch of chives, finely chopped, plus extra to serve
rapeseed oil
salt

Pickled onions

20 silverskin onions, peeled and left whole
240ml of red wine vinegar
200g of caster sugar
2 star anise
2g of mustard seeds
2g of mace
2g of ground ginger
2g of peppercorns

Crispy shallots

2 banana shallots, peeled
200ml of milk
plain flour, seasoned with salt
vegetable oil, for deep-frying

1. Preheat the oven to 200°C/gas mark 6
2. Slice the top off of the 2 garlic bulbs and place on a sheet of foil. Drizzle with oil, sprinkle with sea salt then wrap up and bake in the oven for 40 minutes
3. Meanwhile, make a white onion purée by melting 125g of the butter in a heavy-based saucepan. Add the finely sliced onions and cook over a low heat until soft. Add salt to taste – this will also help the onions to break down
4. After cooking for about 25 minutes, blend the onions in a food processor. Add a little vegetable stock if needed – you're looking for a smooth, creamy purée
5. Meanwhile, make the pickling solution by combining the red wine vinegar, caster sugar and pickling spices in a pan. Bring to the boil and then allow to cool to room temperature. Strain the pickling solution over the silverskin onions and set aside for 30 minutes
6. Spread the pearl barley evenly onto a baking tray and roast for 10–15 minutes to release a nutty, malty aroma. Remove and allow to cool
7. Meanwhile, slice the 2 shallots for the crispy shallots into 0.5cm slices. Separate into rings and soak in the milk for 30 minutes

8. To make the risotto base, squeeze the roasted garlic cloves out of the bulbs. Heat a splash of rapeseed oil in a heavy-based pan and cook the diced shallots and roasted garlic cloves for a couple of minutes, until the shallots are soft but without colour
9. Add the roasted pearl barley and cook until it starts to pop, stirring constantly with a good pinch of salt. Add the white wine and cook until this has mostly evaporated. Add enough stock to just cover the barley and continue to cook on a steady boil, constantly stirring
10. You will see the grains start to swell. Just before all the stock is absorbed, add a ladle more, remembering to keep stirring. Continue the process until the pearl barley is cooked al dente (you may not need to use all the stock). When it has reached this point, remove from the heat and allow to sit for 2–3 minutes

11. Preheat a deep-fryer or deep pan of oil to 180°C
12. Drain the shallot rings and coat them in the seasoned plain flour. Dust off any excess flour and drop into the hot oil, frying for 1–2 minutes until golden brown. Remove and drain on kitchen paper
13. To finish the risotto, add the onion purée, remaining 50g butter, Grana Padano, chives and a good pinch of salt to the base, stirring vigorously for 1–2 minutes to develop the starch. The final texture should be runny and almost sit flat on the plate or bowl when served
14. Garnish each plate of risotto with more chives, pickled onions, crispy shallots and freshly grated Grana Padano. Serve with crusty bread





Spaghetti with Grana Padano, toasted breadcrumbs and gremolata

by Valeria Necchio

Valeria Necchio serves up a deliciously simple spaghetti with gremolata recipe, lightly coated in a simple Grana Padano sauce for a wonderful richness and crispy fried breadcrumbs. A truly satisfying dish for a next-level midweek meal.

🍴 Main 📶 Easy 👤 4 ⌚ 30 minutes

Ingredients

1 bunch of flat-leaf parsley, (small) chopped
1 garlic clove, peeled and minced
1 unwaxed lemon, zested
2 tbsp of extra virgin olive oil
100g of fine breadcrumbs
coarse sea salt
400g of spaghetti
200g of Grana Padano Riserva, grated
freshly ground black pepper

1. Bring a large pot of salted water to a rolling boil. In a small bowl, combine the chopped parsley with the grated lemon zest and the minced garlic. (This is your gremolata.) Set aside
2. Heat the oil in a small skillet set over a medium heat. When hot but not smoking, add the breadcrumbs and stir to evenly coat in oil. Fry for 1 minute, until deeply golden, then remove from the heat and transfer to a plate to cool
3. As soon as the water is boiling, reserve about 100ml and then add the spaghetti
4. Place the grated Grana Padano in a large bowl. Add a couple of tablespoons of the water to the cheese and stir using wooden spoon. Keep adding more water, a little at the time, until you have a smooth, thick sauce. Season generously with black pepper
5. Cook the spaghetti until al dente, then drain and toss with the cheese sauce. Add the gremolata and toss once more. Serve the spaghetti with a handful of breadcrumbs on top and some extra Grana Padano

Veal schnitzel with Grana Padano sauce

by Rosana McPhee

Rosana McPhee serves up her veal schnitzel recipe with lashings of rich Grana Padano sauce, just the thing to elevate this classic dish.

🍴 Main 📶 Easy 👤 4 ⌚ 45 minutes

Veal schnitzel

4 veal escalopes, each weighing 100g (preferably high-welfare British rose veal)
2 eggs
120g of plain flour
90g of Panko breadcrumbs
1 pinch of dried rosemary
50g of Grana Padano Riserva, grated
salt
pepper
oil, neutral flavour for frying

Grana Padano sauce

1 tbsp of plain flour
1 tbsp of unsalted butter
25ml of olive oil
1 tsp garlic, crushed
40ml of white wine
50g of Grana Padano Riserva, grated
100ml of single cream
1 pinch of rosemary, (optional)

1. Preheat oven to a very low heat, about 80°C
2. In a shallow dish, beat the eggs and season with salt and pepper. Place the flour in another shallow dish. Mix the breadcrumbs, rosemary and Grana Padano in a third shallow dish. On the side have one clean plate
3. Season the escalopes with salt and pepper. Dip the first escalope in the flour then shake off any excess. Dip the floured veal into the beaten eggs, then place in the breadcrumb mixture, firmly pressing the crumbs onto the veal. Place on the spare plate and continue with the rest of the slices
4. Heat enough oil to shallow-fry to 200°C in a deep skillet. Prepare a baking tray fitted with a wire rack to one side. Using tongs, carefully place each piece of breaded veal in the hot oil and fry until golden brown on both sides, about 6 minutes in total (you may need to do one at a time depending on your pan size). Place the veal escalopes on the rack and put them in the oven to keep warm while you make the sauce
5. Place the flour and butter in a small bowl and mix to form a paste
6. In a small, deep, heavy-bottomed pan, heat the olive oil over a medium-low heat. Add the garlic and the roux (butter and flour paste) and cook for about 2 minutes, stirring continuously
7. Pour in the white wine and stir for a further 2 minutes. Remove from the heat and stir in the Grana Padano Riserva, cream, and rosemary. Taste and check the seasoning
8. Serve the schnitzels with the Grana Padano sauce and your choice of seasonal vegetables





Crispy chicken thighs with Grana Padano breadcrumbs

by Valeria Necchio

Valeria's baked breaded chicken thigh recipe makes a fuss-free yet deeply delicious midweek meal. Grana Padano cheese, breadcrumbs, sage and paprika provide the perfect crisp coating for the succulent thighs – a must-try dish.

 Main  Easy  6  40 minutes

Crispy chicken thighs with Grana Padano breadcrumbs

6 bone-in chicken thighs, skin-on
200g of breadcrumbs
100g of Grana Padano, grated,
preferably aged for 16 months
or more
½ tsp sweet paprika
½ tsp dried sage
fine sea salt
freshly ground black pepper

1. Preheat the oven to 200°C/gas mark 6. Line a baking sheet with parchment. Pat the chicken thighs with kitchen paper to remove any excess moisture and set aside
2. In a large bowl, mix the breadcrumbs with the grated Grana Padano, paprika, sage, and sea salt and black pepper to taste
3. One at a time, toss the chicken thighs in the breadcrumb mix until well-coated. Shake off any extra breadcrumbs and place them, skin-side up, on the lined baking sheet. (Alternatively, you can put the breadcrumbs in a plastic bag and shake the chicken thighs inside it)
4. Bake the chicken thighs for 30 minutes, or until the inner temperature has reached 75°C and the meat is cooked all the way through – check close to the bone without touching it. Serve piping hot with some freshly grated Grana Padano on top

Meet the chefs and contributors



Adam Gray *Number Five at Devonshire Club*

Adam Gray consistently pulls off classic British flavours with grace, intelligence and an admirable lightness of touch. He is currently the executive chef at Number Five at Devonshire Club, a private members' club in London with a restaurant open to the public at weekends.



Cristina Bowerman *Glass Hostaria*

Cristina Bowerman is a multi-talented chef with a passion for travel and innovative cooking. After many years abroad in the United States, she has returned to Italy, keen on inspiring a new generation of female chefs and leading a fresh, modern era of Italian cooking. Her creative plates are rooted in Italian tradition with international flair.



Costardi Brothers *Ristorante Christian e Manuel*

Christian and Manuel Costardi take Piedmont's most famous crop – rice – and turn it into over twenty varieties of Michelin-starred risotto. Their food combines the region's traditional cuisine with modern culinary techniques, resulting in dishes famous across the country.



Valeria Necchio

Valeria Necchio is an Italian food writer and photographer with roots in the Venetian countryside. She studied at the acclaimed University of Gastronomic Sciences, where she graduated in Food Culture and Communications. She released her first recipe book, Veneto, in June 2017.



Josh Eggleton *The Pony and Trap*

Josh Eggleton turned down jobs with some of Britain's most renowned chefs in order to follow his dream of running his own establishment. At the Pony and Trap in Chew Magna, one of few pubs in Britain to hold a Michelin star, he serves up modern British food with an emphasis on sustainability and artisanship.



Rosana McPhee

Brazilian food and travel blogger, living in London. She created a food blog at www.hotandchilli.com, where she writes about her adventures in food, including some ideas and recipes from her native Brazil.



Matthew Tomkinson

Matthew Tomkinson's elegant and highly accomplished food has earned him a Roux Scholarship, as well Michelin stars at The Goose and The Montagu Arms.




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