



WILDLY DELICIOUS: **Recipes for the Untamed**

by Sassoregale





In the Tuscan countryside of Italy, local cowboys called *butteri*, and wild boars known as *Cinghiale*, roam the Mediterranean scrubland.



The Tuscan *Cinghiale* is our brand emblem and represents our bold and untamed soul.

We encourage you to be adventurous — and unleash your inner chef with these authentic recipes.


 TENUTA
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Deep Dish Italian Sausage Pizza

Ingredients (serves 4)

Dough • 1 pkg. pre-made pizza dough

Sauce • 2 cups tomato sauce • 4 tsp. olive oil • 1 tbsp. sugar • 1 tsp. kosher salt
 • 1 tsp. black pepper • 2 tsp. garlic powder • 1 tbsp. fresh Italian parsley, chopped
 • 1 tbsp. fresh basil, chopped • 1/2 tsp. red pepper flakes

Pizza Toppings • 1 lb. buffalo mozzarella, torn or sliced • 1/2 lb. sweet or mild Italian sausage, cooked • 1/2 red pepper, sliced thin • 1/2 green pepper, sliced thin • 1/4 sweet onion, sliced thin • 1 cup Pecorino Romano cheese, grated • Salt and pepper to taste

Method

Preheat oven to 500°F. Place dough in a warm environment, such as a bowl covered with plastic wrap, allowing it to rise. In a mixing bowl, add tomato sauce, salt, pepper, sugar, garlic, parsley, basil, pepper flakes, and 3 teaspoons olive oil, and set aside. Place dough on counter and coat with flour to prevent sticking. Roll dough into a circle and place in a 10-inch carbon steel pan — drizzling both with remaining olive oil. Work dough up the sides to form a crust, folding edges into small ridges. Bake for 10 minutes. Remove from oven and add sauce (add all of it for a very saucy pie, or half for a less saucy pizza). Top with mozzarella and sprinkle on sausage, peppers, onions, and Pecorino Romano. Season with salt and pepper, bake another 15-20 minutes — or until dough is fully cooked. Let pizza rest for 10 minutes before serving.



Baked Meatballs

Ingredients *(serves 4)*

- **1 lb.** ground beef 90% lean • **1 tsp.** minced garlic
- **1/4 cup** grated Parmigiano-Reggiano • **1/2 cup** whole milk ricotta • **1/2 cup** panko
- **1 egg** • **1/4 cup** milk • **Salt** and pepper to taste • **Cooking** spray • **2 cups** marinara sauce
- **2 cups** shredded mozzarella cheese • **2 tbsp.** chopped parsley

Method

Place raw meat in a bowl and add garlic, Parmigiano-Reggiano, ricotta, panko, egg, salt, pepper, and milk – mix thoroughly. Form into individual balls, 1½ - 2 inches in size. Preheat oven to 350°F and coat a 10-12-inch carbon steel pan with cooking spray. Bake meatballs in a single layer for 12-18 minutes, until completely cooked and browned. Remove pan from oven, carefully drain any fat, then add the marinara sauce and top with mozzarella. Return pan to oven for 10-15 minutes or until cheese is noticeably melted. Remove from oven and let cool 10 minutes. Top with parsley and enjoy!



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Oven-Roasted Porchetta

Ingredients

- **1 (4-lb.)** boneless pork butt or shoulder, rolled and tied
- **2/3 cup** fresh sage
- **1/2 cup** leeks, chopped
- **6 garlic** cloves, peeled
- **1/2 cup** fresh Italian parsley
- **2/3 cup** fresh rosemary
- **1 tbsp.** fresh thyme
- **1/2 fennel bulb**, quartered
- **1/2 tsp.** crushed red pepper flakes
- **Salt** and pepper to taste
- **2 tbsp.** grated lemon zest
- **2 tbsp.** olive oil
- **1/2 cup** Sassoregale Vermentino
- **1/2 cup** chicken stock

Method

Pat the roast dry with paper towels. Combine leeks, garlic, parsley, sage, rosemary, thyme, fennel, pepper flakes, salt and pepper in a blender. Puree into a paste. Add lemon zest and mix well.

Cut slits about 4 inches deep in the roast and stuff about two-thirds of the mixture into the slits. With the remainder of the paste, rub outside of the roast. Wrap meat tightly in plastic wrap and refrigerate overnight.

Preheat oven to 300°F. Heat oil in an ovenproof pan over medium-high heat. Sear the meat on all sides. Transfer pan to the oven and roast for 2 hours. Pour the wine and stock over the meat and continue to roast for an additional 2 to 2½ hours, or until the meat is fork-tender, basting it with the pan juices every 30 minutes. Remove roast from the oven and let rest for 15 minutes. Cut the meat into thin slices against the grain, and moisten with the pan juices. Serve immediately.



Cornbread Chili

Ingredients (serves 4)

- **1 lb.** lean ground beef • **2 tbsp.** chili powder • **1 tsp.** cumin • **1 tsp.** garlic powder
- **1/2 cup** ketchup • **1 10-oz.** can tomato sauce • **1 15-oz.** can black beans, drained
- **1 15-oz.** can diced chili-style tomatoes • **1 15-oz.** can chili beans, drained
- **1 10-oz.** can sweet corn, drained • **1 15-oz.** box cornbread mix, plus necessary ingredients listed on box (egg, milk, oil) • **1 cup** shredded sharp cheddar cheese plus more for garnish, if desired

Method

Place ground beef in a skillet with chili powder, cumin and garlic powder and cook over medium heat until no longer pink. Drain excess fat and preheat oven to 350°F. Pour cooked beef into a 10 to 12-inch carbon steel pan and add ketchup, tomato sauce, black beans, diced tomatoes, chili beans, and corn. Stir to combine, then bake for 12-15 minutes.

In a medium bowl, make cornbread following the package directions, but do not bake. Add shredded cheddar and gently combine. Set aside. Remove baked chili from oven and let it sit while increasing oven temperature to 400°F. Drop cornbread batter over the chili, one spoonful at a time, spreading evenly to each edge. Bake for 20 minutes, or until golden brown. To check doneness, insert a toothpick into the center of the cornbread. If it comes out clean (no wet batter), it is ready. Enjoy!



Baked Ziti

Ingredients *(serves 4)*

- **16 oz.** box ziti pasta • **3 cups** cherry tomatoes (use 14 oz. cans)
- **1 tbsp.** extra-virgin olive oil • **6-8 garlic** cloves, minced • **1/2 cup** chopped fresh basil, plus more for garnish • **1 tbsp.** tomato paste • **3 cups water**, plus more as needed
- **1/2 cup** Parmigiano-Reggiano, grated • **1 cup** mozzarella cheese, shredded
- **Salt** and pepper to taste • **Pinch** of red pepper flakes

Method

Bring a large pot of water to boil and cook ziti according to directions. Do not overcook. While pasta boils, pour canned tomatoes into a mixing bowl and smash lightly, then add the olive oil, garlic, basil, and tomato paste. Drain cooked pasta and add to bowl of tomatoes, gently stirring to combine. Sprinkle in Parmigiano-Reggiano, salt, pepper, and red pepper flakes. Preheat oven to 350°F. Grab a 10 to 12-inch deep-dish pan and pour in half of the pasta mixture. Top pasta mixture with an even layer of mozzarella, then gently add remaining pasta. Top off with Parmigiano cheese and bake for 25-30 minutes, or until cheese is melted with pasta slightly charred. Garnish with fresh basil if desired.



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