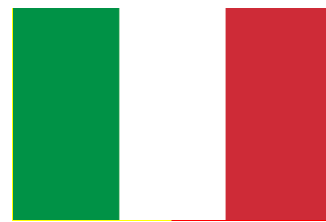




The OIE Cookbook of Nations

Danubio



From: Emily Tagliaro

Instructions

- 1:** Boil a potato till soft.
- 2:** Put the flour in a large bowl, make a hole in the centre and add the yeast which was dissolved in half of the milk. Mix until combined.
- 3:** Add the mashed potato, the softened butter cut into pieces, the eggs, the sugar, the grated Parmesan.
- 4:** Start kneading, add the salt and the remaining milk. Work until a homogeneous mixture is obtained.
- 5:** Form a ball and let rise, covered, for about 2 hours.
- 6:** When the dough has doubled in volume, divide the dough into 18/20 balls.
- 7:** Cut the cheese and ham into cubes or strips, whatever you prefer.
- 8:** Lightly spread each ball with your hands as if it were a small pizza and stuff it with ham and cheese. Don't flatten the dough with a rolling pin, but to spread it gently with your hands.
- 9:** Seal each Danubio ball and continue with the filling of the other balls.
- 10:** As you prepare the balls, place them into a buttered baking dish, spacing them a little from each other.
- 11:** Let the Danubio to rise for 1 hour in the oven (not heated, just to block off access to any temperature change).
- 12:** Brush each ball with a beaten egg, sprinkle some sesame seeds or poppy seeds onto each ball and bake at 180 ° C, in a preheated convection oven, for 30-35 minutes.
- 13:** Cool slightly before serving.

Ingredients

500 gr flour type 55 or 65
2 eggs
1 potato
7 gr of dry yeast or 15 gr fresh yeast
150 ml milk
50 gr butter
50 gr grated parmesan cheese
1 teaspoon sugar
3 teaspoons of salt
250 gr cheese – provolone, gruyere, comte
250 gr ham
Nutmeg, salt and pepper to taste
1 egg to glaze

Danubio



Notes

A myriad of delicate and fluffy balls of brioche dough, placed alongside which connect together into a delicious and elegant composition. The *Danubio* is a rustic brioche typical of the Neapolitan tradition; although there are two versions that claim to denote its origins.

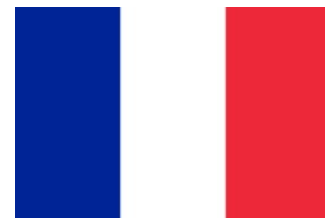
Although the name alludes to a Central European origin, its history and diffusion are deeply rooted in Naples. Typical of the Bohemian and Austrian culinary traditions is the *Buchteln*, an ancient tea dessert made up of soft balls of leavened dough, stuffed with plum and apricot jam. Giovanni Scaturchio, a pastry chef of Calabrian origin, in 1905 founded a [pastry shop](#) in Naples in Piazza San Domenico Maggiore, which is still popular today. In the 1920s, Scaturchio returned to Naples after the Great War, bringing with him his Salzburgerian wife. His pastry shop was famous for desserts such as [Pastiera](#), [Babà](#), [Sfogliatelle](#), [Struffoli](#). Upon his return, he challenged Neapolitan palates with new Austrian delicacies such as Strudel, Sacher and the Buchteln. The latter was soon "Neapolitanized" into the "Briochina del Danubio" and later shortened to *Danubio*.

According to other sources (and the one I prefer), the Danubio made its first appearance in Naples long before, during the reign of the Bourbons. In 1768, [King Ferdinand IV](#) married [Maria Carolina of Habsburg-Lorraine](#), were married and when joining the Neapolitan court she brought with her a group of Viennese chefs. For their wedding celebration, the Austrian tradition was merged with the Neapolitan and the typical dessert from across the Alps, was transformed into a delicious savoury pie, made with a filling of ingredients such as salami and [scamorza](#). Having been served at their springtime wedding, the Danube made its way as a common feature of the Neapolitan Easter culinary tradition.

The Danubio is an extraordinary combination of flavours and textures and can be enjoyed in company and on any occasion. The striking contrast between the sweetness of the brioche dough and the savoury filling creates a perfect harmony of flavour and goodness. I make a combination of vegetarian and non-vegetarian brioche balls; in this occasion, some of the brioche balls were filled with ham and cheese, others with ricotta and spinach and others with salami and olives. It is up to you, the recipe below provides for ham and cheese.



Quiche Lorraine



From: Jean Philippe Dop

Instructions

- 1:** Make the shortcrust pastry by mixing with your fingertips 200 g of flour, 100 g of cold butter, cut into cubes and 2 g of salt. You can add a little water to form a ball. Leave to rest in a cool place for at least 30 minutes. Dip the dough into the quiche tin and put it back in the fridge for at least 30 minutes. Pre-bake the dough for 10-15 minutes at 200 °C (th. 6-7).
- 2:** Make the migaine or device by mixing, in a bowl, the eggs, cream, milk and pepper.
- 3:** Cut the slices of bacon into small pieces and arrange them on the shortcrust pastry.
- 4:** Pour the migaine over the bacon and bake for 30 minutes at 200 °C (th.6-7). - choose a slightly high mould (about 5 cm high by 24 cm wide) to have a very thick quiche.
- 5:** Take the quiche out of the oven while it is still trembling in the center. Never put salt in the preparation if you take smoked bacon. - you can add nutmeg to the mixture with pepper.

Notes

The first written traces of Quiche Lorraine were found on March 1st 1586 at the home of the Duke of Lorraine, then in Nancy just a little later. However, it is thought that we would have seen some earlier under Charles 3, who would have been very fond of it.

But we're not going to argue about dates, because before being a dish registered in the annals of the greats or institutions of Lorraine, the quiche Lorraine was first of all a popular dish to share. It was made on bread-making days with a flattened leftover bread dough and baked in the communal bakery. The filling, this flan device - beaten eggs and cream - which is called a migraine, was made from the products found on farms at the time: smoked bacon (because to preserve food at the time it was salted or smoked), cream and eggs.

More recently, did you know that Alfred Hitchcock was a great lover of Quiche Lorraine? He staged it in his 1955 film "The Hand in the Collar"!

Ingredients

1 shortcrust pastry
200 g smoked bacon
20 cl thick fresh cream
25 cl of milk
4 large eggs
Pepper



Quiche Lorraine

