

fcml



*Experience
fcml kitchens with an
Artusi Masterclass*



FCML presents **Ernestomeda** – a kitchen concept based on strong character and top quality. A part of the Scavolini group from Italy, **Ernestomeda** was set up in 1996 in over 32,000 square meters at Montelabbate, Italy. This new brand and soon to be leader in the high end kitchen market, was especially created for the discerning customer and boasts of a variety of contemporary designs backed by unmatched quality and strength.

A company that prioritizes the environment, ethical responsibility as well as consumer and employee safety, **Ernestomeda** has achieved various milestones so far. **The UNI EN ISO 9001, UN EN ISO 14001 and OHSAS 18001:2007** certifications to name a few. **Ernestomeda** is also LEED compliant and is certified by the independent international body **SGS** – a world leader in services for the inspection, auditing and analysis of industrial goods, services and systems.

FCML as a concept encapsulates a vision, a lifestyle, an aspiration when it comes to the best in design and aesthetics. Foraying into customized modular kitchens at its state-of-the-art expansive showroom at Sultanpur, MG Road, New Delhi, we are expanding our horizons to bring mindful eating and a holistic lifestyle to our well-traveled and well-heeled clients.

We present a series of **“Specially Curated Master Classes”** for our extremely valued and discerning clientele, for you.





Salad Ferro

Serves One

Method

- Toss all ingredients in a bowl and mix well
- Top with the goat cheese
- Serve soon after preparation

Ingredients

60 gm Rocket Leaves
20 gm Grapes
15 gm Raisins
35 gm Pears
25 gm Goat Cheese
15 gm Pine Nuts
Balsamic Vinegar &
Extra Virgin Olive Oil To Taste
Salt And Pepper To Taste



Salad Ferro



Spinaci e Patate all Zafferano

Serves One

Ingredients

150 gm Spinach
20 gm Pine Nuts
20 gm Dried Raisins
Extra Virgin Olive Oil
Half An Onion
50 gm Potatoes
A Few Strands Of Saffron
Salt And Pepper To Taste

Method

- Cut the potatoes into wedges and boil in water with a few strands of saffron until soft, then drain the potatoes
- Wash Spinach and blanch it. Then keep chilled.
- Heat oil and half a chopped onion, and then add the boiled potatoes and the spinach
- Remove from the pan and dress with the pine nuts and raisins
- Finish with salt and pepper to taste



Spinaci e Patate all Zafferano



Chitarra Spaghetti with Prawns and Tomatoes

Serves One

Ingredients

Spaghetti: 90 gm White Flour

1 Egg

Sauce: Pelati tomato

100 gm Prawns

30 gm Cherry Tomatoes

50 gm Peeled Tomatoes

1 Onion

2 Cloves Of Garlic

1 Twig Each Of Rosemary, Thyme & Oregano

Olive Oil

Salt And Pepper To Taste

Method

- Make the dough by making a crater with the flour, and placing the egg in it, then knead the dough thoroughly
- Place dough to rest wrapped in plastic for 60 minutes
- Heat the oil in a pot and place chopped onion and the garlic in it until onion starts to brown
- Add the pelati and the cherry tomatoes and the herbs in the pot, then finish with some salt and pepper
- Sautee over medium heat for 30 minutes
- Roll the dough to a thin even sheet of approx. 1/8 inch thickness
- Cut the dough sheet into thin noodles
- Place cold water and two pinches of salt into a large pot and bring to a full boil
- Drop the spaghetti into the boiling water and let it cook until "al dente", or approx. 8 minutes
- In the meantime heat oil and garlic in a pan add sautée the prawns, then add them to the tomato sauce
- Remove and strain spaghetti
- Add strained spaghetti to the pot with the tomato sauce and prawns and stir gently
- Keep the whole on small flame for another minute and serve



Chitarra Spaghetti with
Prawns and Tomatoes



Branzino - Sea Bass

Serves One

Ingredients

150 gm Fillet Of Sea Bass
(or Snapper, Or Basa)
1 Small White Onion
1 Tomato 3 Potatoes
4 Berry Capers
Thyme
Salt
Extra Virgin Olive Oil
1 Baking Bag

Method

- Set the oven to a temperature of 200 c
- Prepare the potatoes, capers, tomato and the chopped onion
- Place the olive oil and the thyme in the bag first, then add the fish fillet, then top with salt
- Close and seal the bag and then place in oven
- Bake for 20 minutes without changing the temperature
- Remove the bag from the oven, open it, and carefully separate all the solid items - keep warm!
- Strain the broth from the bag
- Plate the fish, then the vegetables, and finally finish with the broth



Branzino-Sea Bass



Fragole e Mascarpone

Serves One

Ingredients

- 150 gm Strawberries
- 1 cup of red wine
- 1 tablespoon of sugar
- 100 gm Mascarpone Cream

Method

- Halve the strawberries in a large bowl
- Add the wine and the sugar and mix well
- Place in the refrigerator for 4 hours
- Plate the strawberries and the mascarpone cream on a plate or a large martini glass



Fragole e Mascarpone



Biso (Il Vin Brule Biso)

Serves 6 glasses of Biso

Ingredients

750ml Red Wine (Sangiovese)
1 Orange
Half a Lemon
10 Cloves
2 Cinnamon sticks
2 Teaspoons Honey
150 gm Sugar
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Method

- Place all ingredients into a pot and gently bring to a boil. Keep on a rolling boil for 3-4 minutes. Strain and serve in a red wine



Biso (Il Vin Brule Biso)

About **Artusi**



Italian fine dining by Italian Owners and Chefs. For the last three years **ARTUSI RISTORANTE** has been crowned by Times of India as the Best Italian Fine Dining Restaurant in Delhi, across five star properties and stand-alone restaurants alike. In December 2017 Condé Nast ranked it #8 Top Restaurant in India, and #1 Italian Restaurant in India on its Top 50 Restaurants list. It also a winner of the Wine Spectator Award of Excellence.

ARTUSI RISTORANTE in New Deli and Gurgaon

 **ARTUSI RISTORANTE**

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<https://www.facebook.com/ArtusiRistoranti/>
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Notes



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