



Dish by Chef Massimo Grudena,
Relais La Collina

PUMPKIN PIE WITH RICOTTA & MONTASIO FONDUE

& Zorzettig Optimum Ribolla Gialla

INGREDIENTS

Pie

- 300ml double cream
- 3 eggs
- 150g Parmesan cheese
- 150g stewed pumpkin
- Salt & pepper

Fondue

- Fresh milk
- Montasio mezzano cheese
- 1tbsp flour
- Butter
- Salt

Dumpling

- Filo pastry
- 30g ricotta cheese
- 150g pumpkin
- 50g Parmesan cheese
- Egg
- Salt & pepper

METHOD

Pie

Crack the eggs in a bowl, add the cream and stir with a steel egg beater for 2 minutes. Add Parmesan and the stewed pumpkin, then season with salt and pepper. Grease the cases and pour in the dough. Take a baking sheet half-filled with water and dip the cases into it. Bake the pies in a bain-marie for 30 minutes in the oven at 160°C.

Fondue

Pour butter, flour and boiling hot milk into a pot and stir. Then add Montasio cheese and stir constantly until melted. Season with salt and add some milk until you have a smooth cream.

Dumpling

Cut filo pastry into 6 parts. Mix ricotta cheese, stewed pumpkin and Parmesan. Place the mixture on

the centre of each sheet of filo and close. Glaze with beaten egg and bake for 20 minutes at 180°C.

SPARKLING WINE INFO *By Stefania Ruffo*

The history of the Zorzettig family starts more than 100 years ago on the enchanting hills of Spessa di Cividale in the heart of the eastern hills in Friuli Venezia Giulia Region. The vineyards cover 115 hectares of breathtaking land surrounded by delicate hills. The Optimum is produced from the indigenous grape Ribolla Gialla.

Wine Tasting Notes

It has a brilliant straw yellow colour and offers a fine and persistent perlage. The bouquet is intense, fresh, delicate and elegant ranging from bread crust to ripe white fruits. It has a silky texture that caresses the palate with a fresh and vibrant finish characterised by its fruity undertones. The wine is coloured by the sun spreading warm and sparkling energy to life.

Food Pairing Notes

A delicious pumpkin pie with aromatic and sweet flavours, enriched by the creaminess of ricotta and fondue for a dish that is both delicate yet rich in flavour. The Ribolla Gialla with its marked freshness qualities combined with the sparkle of the bubbles lights up the plate with vibrant energy for a harmonious combination with strong accents.

