



L'ARTE DELLA BRESAOLA

Dal 1964

BRESAQLA

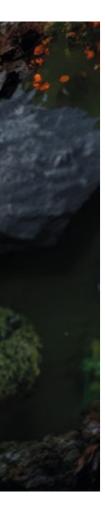
A JOURNEY THROUGH THE SCENTS OF VALTELLINA

OUR ODE

To those who love to lose themselves in the magic of nature, To those who hear a melody in the silence of the mountains, To those who embrace the green of our valleys, To the rivers and lakes that dot our land,

To Valtellina, our home.

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WINTER garden

Savoy cabbage and potato dumplings, salted butter, and julienned bresaola

There's a special kind of silence in Valtellina's winter days. The air is crisp, the aroma of melted butter mingles with that of the cabbage, and the julienned bresaola adds the final touch: sweet, spiced, delicate. A dish that feels like home, yet with a timeless elegance.



Method

Stew the savoy cabbage and combine it with boiled, mashed potatoes, grated Casera cheese, butter, and a pinch of nutmeg. Roll out the fresh pasta, cut out discs, and fill them with the mixture. Seal into small bundles and cook in salted boiling water. Dress with melted butter and finish with the julienned bresaola and watercress leaves.

Comfort dinner on a cold winter's day

Music

Winter Song by Sara Bareilles & Ingrid Michaelson

Wine

Valtellina Superiore DOCG Valgella







Sliced and julienned bresaola with chanterelles, oil pearls, and goat cheese

Tradition meets surprise: bresaola embraces the concept of sushi, with creamy risotto, chanterelles, and fragrant drops of flavor. The julienned bres aola wraps up the nigiri and alpine hosomaki.

Method

Cook the rice with butter and Parmigiano Reggiano, then let it cool to make it easier to shape. Create various types of sushi: Oshi (pressed in a rectangular mould), Hosomaki (rolls with a central filling), and Gunkan (oval-shaped and wrapped with a slice of bresaola). Fill with sautéed chanterelles, julienned bresaola, drops of goat cheese sauce, lemon oil pearls, parsley, and mountain herbs.



Fusion creativity for a dinner with friends

Music

Waiting on the World to Change by John Mayer

Wine Alpi Retiche IGT Bianco

SIGNATURE penne

Pasta salad with julienned bresaola, Grana Padano, turmeric mayo, and arugula pesto

A fresh, contemporary dish that captures the essence of a Valtellina summer. The julienned bresaola weaves together with the crispness of arugula and the creaminess of the sauces.

Method

Cook the penne al dente in plenty of salted water, then drizzle with a little olive oil. In a bowl, combine the penne with the julienned bresaola, fresh arugula, and shaved Grana Padano, gently mixing to evenly distribute the ingredients. Plate the pasta salad and garnish with alternating drops of turmeric mayonnaise and arugula pesto. Serve chilled.

The lightness of the season's first outdoor lunch

Music

Sunday Best by Surfaces

Wine

Rosato di Nebbiolo Alpi Retiche IGT





TRUE spring

Asparagus, julienned bresaola, hollandaise sauce, wood sorrel, and chlorophyll dressing

Spring in Valtellina is a fragrant, green awakening. The sweetness of asparagus and the creaminess of hollandaise meet the delicate savoriness of julienned bresaola.



Method

Cook the asparagus and cool it quickly in ice water. Prepare the hollandaise sauce by emulsifying the eggyolks with melted butter and lemon juice until velvety smooth. Arrange the asparagus on the plate, add the julienned bresaola, spoon over the hollandaise sauce, and finish with drops of chlorophyll dressing and wood sorrel leaves.

A spring awakening, full of scents and colors

Music

Here Comes the Sun by The Beatles

Wine

Valtellina Superiore DOCG Inferno





MEADOW

Salad with bresaola, wild leaves and flowers, watercress, and radishes

A stroll through the meadows of Valtellina. Bresaola meets wild herbs, edible flowers, and the freshness of watercress.

Method

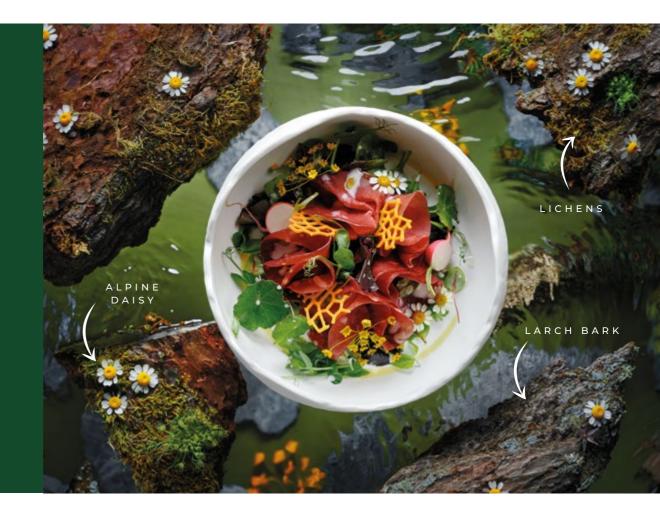
Lay the slices of bresaola on a plate, keeping them soft and slightly overlapping. Thinly slice the radishes to enhance their crunch. Prepare the dressing by mixing goat cheese with a little water until smooth and creamy. Scatter the radishes, watercress, and edible flowers over and around the bresaola. Finish with crispy dandelion coral to add a contrasting texture.

A walk in nature, breathing in freedom

Music Wildflowers

by Tom Petty

Wine Rosato di Nebbiolo Alpi Retiche IGT







Corn and buckwheat tacos, bresaola, Swiss chard, wood sorrel, and lime mayonnaise

Between lake and mountain: a Valtellina-style taco that blends the crunchiness of ancient grains with the freshness of wild herbs, creating a fusion of textures and flavors, with bresaola as the star of the show.



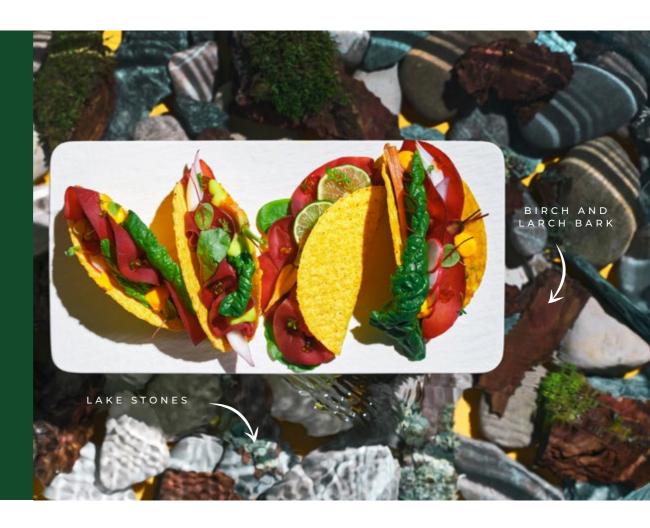
Method

Prepare the dough by mixing corn and buckwheat flour with water, then roll it out and cook the tacos on a hot griddle. Blanch the Swiss chard briefly and cool it in ice water. Fill the tacos with bresaola, Swiss chard, and wood sorrel. Finish with drops of lime mayonnaise for a fresh, zesty touch.

Mood A super relaxed lakeside picnic x 2

Music Island in the Sun by Weezer

Wine Alpi Retiche IGT Rosso





CAPRESE valley

Bresaola, datterini tomatoes, fiordilatte mozzarella, basil, olive oil pearls, and tomato coral

An Italian classic with an alpine twist. The bresaola adds depth and flavor to the dish, balancing the sweetness of the tomatoes with fresh, herbaceous notes.



Method

Arrange the slices of bresaola on a plate. Cut the red and yellow datterini tomatoes in half and scatter them over the bresaola, alternating with slices of fiordilatte mozzarella. Add a few fresh basil leaves and garnish with tomato coral, prepared using agar-agar. Finish with basil and lemon olive oil pearls for a fresh, aromatic touch.

The slow pace of a summer mountain refuge lunch

Music

Summertime by Ella Fitzge<u>rald</u>

Wine

Metodo Classico Brut Valtellina DOC



K A Y of sunshine

Vegetable crudités and bresaola, Golden apple, datterino coral, and olive oil pearls

> A fresh and light dish where bresaola meets a colorful, crunchy rainbow of fruit and vegetables.



Method

Arrange the slices of bresaola on a plate. Finely slice the zucchini, radishes, and tomatoes, and spread them evenly over the bresaola to create a playful mix of colors and textures. Julienne the Golden apple to add a crisp note, then garnish with the datterino tomato coral and olive oil pearls. Finish the dish with a drizzle of extra virgin olive oil and a few drops of lemon juice to enhance the fresh flavors of the vegetables and fruit.



Breakfast with an uplifting energy boost

Music Good Morning by Kanye West

Wine Metodo Classico Rosé Valtellina DOC



MOUNTAIN

Savoury cheesecake with arugula and goat's Scimudin, bresaola, wood sorrel, and arugula sprouts

A bite of authentic mountain flavour, where the bold taste of Scimudin melts into the freshness of arugula and the delicate sweetness of bresaola.



Method

Blend the crackers with the melted butter until you get a sandy texture. Press the mixture into the base of a mould and chill in the refrigerator for at least 30 minutes. Meanwhile, mix the Scimudin cheese with the blended arugula, fresh cream, and gelatine previously dissolved in hot water. Pour the mixture over the cracker base and smooth the surface. Chill for at least 4 hours. When ready to serve, garnish with slices of bresaola, wood sorrel, and arugula sprouts.



Music Autumn Leaves by Eva Cassidy

Wine Alpi Retiche IGT Bianco



FLOWERF IELD

Risotto with Casera cheese, julienned bresaola, borage flowers, goat cheese and herb cream, and honey cream

The Casera melts beautifully with the julienne of bresaola, while blossoms and aromatic creams evoke the gentle essence of high mountain pastures.



Method

Cook the Carnaroli rice and, halfway through, stir in butter and grated Casera cheese until you achieve a creamy consistency. Meanwhile, prepare the green cream by blending the goat cheese with cream and mountain herbs, seasoning with salt and pepper to taste. For the honey cream, mix honey with ricotta and a little cream until smooth. Plate the risotto and arrange the julienned bresaola on top. Finish with drops of the green herb cream, the golden honey cream, and fresh borage flowers.



A relaxed lunch in a freshly bloomed meadow

Music Fields of Gold by Sting

Wine Valtellina Superiore DOCG Valgella



RED, GREEN and gold

Spaghettoni with spinach pesto, julienned bresaola, Bitto fondue, and edible gold

An elegant and colorful dish: vibrant green, bright red, and shimmering gold. A refined and precious tribute to our Valtellina.



Method

Prepare the pesto by blending spinach with EVO oil, almonds, and a pinch of salt. Cook the spaghettoni al dente and toss them with the spinach pesto. Meanwhile, prepare the Bitto fondue by melting the cheese in warm cream, stirring until smooth and velvety. Plate the spaghettoni with pesto, top with the fondue, julienned bresaola, and watercress and sorrel sprouts. Finish by decorating with flakes of edible gold for a shimmering, refined effect.



A romantic dinner designed to impress

Music

Autumn in New York by Billie Holiday

Wine

Valtellina Superiore DOCG Grumello



SEASONAL

Bresaola carpaccio, yellow kiwi, blueberries, raspberries, radishes, and baby carrots

A carpaccio that celebrates the balance of nature: the acidity of kiwi and berries, the crunch of vegetables, and the sweetness of bresaola create a magical harmony of flavors.



Method

Arrange the slices of bresaola on a plate. Thinly slice the yellow kiwi and radishes, while the baby carrots can be cut into julienne strips. Distribute the kiwi slices, berries, and vegetables evenly over the bresaola, creating a harmonious mix of colors and shapes for a fresh and appealing visual impact. Drizzle with EVO oil, add a few drops of lemon, and sprinkle with a pinch of flaky sea salt to enhance the flavors.



The reassuring beauty of simple things

Music

Harvest Moon by Neil Young

Wine

Metodo Classico Rosé Valtellina DOC





Pumpkin velouté, confit olives, crunchy seeds, herbs and edible flowers, beetroot crisp, and julienne of bresaola

A dish that warms and surprises: the sweetness of pumpkin is contrasted by the saltiness of olives, the crunch of seeds, and the vibrancy of flowers. All completed with the bold character of bresaola.

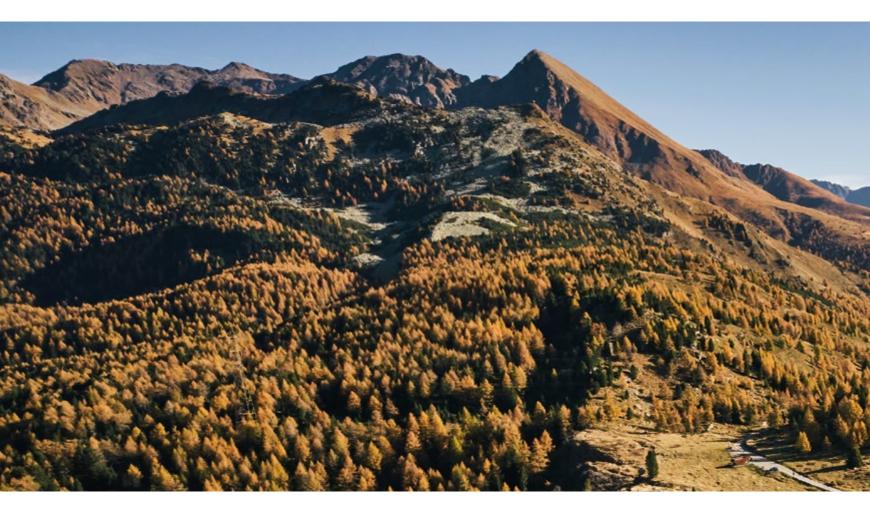
Method

Cook the pumpkin with the chopped onion, some vegetable broth, salt, and pepper. Blend everything until you get a smooth cream. In the meantime, prepare the olives by gently warming them in EVO oil with a pinch of salt, and toast the mixed seeds until they become crunchy. Plate the pumpkin velouté, adding the julienne of bresaola, confit olives, toasted seeds, aromatic herbs, and colorful edible flowers. Finish with a crunchy dehydrated beetroot crisp.

Mood A comforting culinary hug

Music Cold Little Heart by Michael Kiwanuka

Wine Alpi Retiche IGT Bianco E D I B L E W I L D F L O W E R S L A R C H B A R K





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