



# CARAVELLA

*Recipe Guide*

## **LIMONCELLO RECIPES**

### **APPETIZERS**

- Artichokes Italiano Limoncello
- Caravella Lobster Cocktail
- Caravella Limoncello Salsa and Vinaigrette



*Artichokes Italiano Limoncello*

### **Artichokes Italiano Limoncello**

4 medium artichokes

1 lemon

3 cups fresh breadcrumbs (or, thick Italian bread, crusts removed and torn into small pieces)

1/4 cup extra virgin olive oil plus 2 tablespoons additional olive oil

1/2 onion or 2 shallots, minced

1/2 cup diced fresh mushrooms

3 cloves garlic, minced

1 tomato, diced

Zest of 1/2 lemon

2 tablespoon fresh parsley, minced

1 tsp Italian seasoning

1/4 cup of freshly grated Parmesan cheese

Sea salt

Freshly ground pepper

6 tablespoon Caravella Limoncello

1/2 cup water

4 tablespoon butter, melted

1. Trim the artichokes by cutting off the upper 1/3 and removing the tough outer leaves. With a spoon, remove the center leaves and fuzzy chokes, leaving a center cavity.
2. Squeeze fresh lemon juice into the cavity and cut surfaces to prevent discoloration.
3. Toss breadcrumbs with 1/4 cup olive oil and spread onto a sheet pan. Bake at 400 degrees for 10-12 minutes or until slightly golden brown.
4. Remove and let cool.
5. In a medium skillet, heat the remaining 2 tablespoons olive oil and sauté onion and mushrooms for about 3 minutes. Add garlic and sauté for another minute. Add tomatoes, lemon zest, parsley, Italian seasoning and sauté for another minute. Remove from heat and stir in the cooked breadcrumbs, 2 1/2 tablespoons Parmesan cheese, sea salt, pepper and three tablespoons of Caravella Limoncello.
6. Drain artichokes and fill the center and in between the leaves with stuffing. Place artichokes into a shallow baking dish and drizzle with 2 tablespoons of melted butter. Top with remaining Parmesan cheese.
7. Pour 1/2 cup water into the pan, cover with foil and bake at 375 degrees for 45 minutes, or until a knife easily pierces the center of the artichoke.

To serve:

In a small saucepan, melt the remaining 2 tablespoons of butter and cook until lightly browned. Add the remaining 2 tablespoons of Caravella Limoncello and stir. Remove from heat and drizzle over cooked artichokes. Serve immediately.

Serves 4

*This recipe was developed for Caravella Limoncello by Deb Fabricant.*



### **Caravella Lobster Cocktail**

2 pounds fresh lobster tails

Olive oil

Sea salt and freshly ground white pepper

Juice of 2 grapefruits

1/4 cup Caravella Limoncello

Fresh lemon grass

Caravella Limoncello Salsa and Vinaigrette (recipe follows)

1. Split each lobster and clean. Brush with olive oil and season with salt and pepper.
2. Brush lobster with grapefruit juice and limoncello and let sit for 20 minutes, basting frequently with additional grapefruit juice and limoncello.
3. Grill the lobsters over hot coals until just done, brushing with additional grapefruit juice and limoncello, about 5-7 minutes. Do not overcook!
4. Remove meat from the shells and separate into chunks. Place into martini glasses
5. Top with Caravella Limoncello Salsa and Vinaigrette and garnish with a swizzle stick of lemongrass.

### **Caravella Limoncello Salsa and Vinaigrette**

Combine the following ingredients in a large bowl:

3 ripe tomatoes, diced  
1 English cucumber, diced  
1 yellow and 1 red pepper, diced  
1/2 sweet onion (Vidalia or Maui), diced  
1 bunch cilantro, chopped  
Zest of 1 lemon

Vinaigrette:

3 tablespoons freshly squeezed lemon juice  
1 tablespoon Caravella Limoncello  
2 tablespoons minced chives  
2 teaspoons lemon zest  
1 tablespoon honey mustard  
3/4 cup extra virgin olive oil  
1 tablespoon minced fresh parsley

Whisk together the lemon juice, chives, zest and mustard until smooth. Slowly add the oil while whisking until the dressing thickens. Add the parsley and pour over lobster cocktails. Garnish with lemongrass swizzle sticks. Note: Recipe can be used with shrimp, scallops, halibut, salmon or swordfish.

Serves 6 as an appetizer or 4 as an entrée.

*This recipe was developed for Caravella Limoncello by Deb Fabricant.*

## **ENTREES**

- Preserved Lemon, Rosemary and Garlic Roast Chicken with Limoncello Glaze
- Tagliarini with Walnut Sauce
- Artichokes Francese
- Orecchiette Pasta with Broccoli Rabe and Limoncello
- Shrimp Limoncello
- Vegetable Risotto with Smoked Mozzarella and Limoncello
- Fettucine Limoncello



*Preserved Lemon, Rosemary and Garlic Roast Chicken with Limoncello Glaze*

### **Preserved Lemon, Rosemary and Garlic Roast Chicken with Limoncello Glaze**

1 5-6 lb. roasting chicken, cleaned and dried  
3-4 preserved lemons\*, pulp and pith discarded  
12-16 fresh rosemary branches, about 5" long  
8 cloves garlic, peeled  
Sea salt and freshly ground pepper  
2/3 cup Caravella Limoncello

1. Julienne preserved lemons
2. Using your fingers, gently separate the skin from the breast of the chicken, being careful not to tear the skin
3. Carefully slide several slices of lemon, rosemary and garlic under the skin, distributing evenly over the entire chicken breast
4. Stuff the cavity with remaining lemon, rosemary and garlic
5. Tie the legs together with twine. Then sea salt and pepper the entire chicken and place in a roasting pan
6. Place in a pre-heated 425 degree oven and immediately reduce the heat to 375 degrees. Roast the chicken for 15 minutes
7. After 15 minutes, begin basting the chicken with Caravella Limoncello every 15 minutes. Cooking time will be approximately an hour and a half
8. Remove chicken from the oven and let rest, covered, for 15 minutes
9. While chicken rests, skim fat from the roasting pan and discard. Scrape up any drippings and transfer to a saucepan. Add remaining Caravella Limoncello. Boil at a medium heat for about two minutes, remove from heat and pour into a small serving dish
10. Serve Caravella Limoncello sauce alongside the chicken

Serves 4

NOTE: If you don't want to serve a whole roasted chicken, simply use chicken breasts, bone-in or boneless. Carefully lift the skin and slip the lemons, rosemary and garlic under. Proceed with the recipe, cooking the chicken breasts for about 30 minutes at 350 degrees, basting frequently with the limoncello.

\*You may also use regular lemons, thinly sliced.

*This recipe was developed for Caravella Limoncello by Deb Fabricant.*



*Tagliarini with Walnut Sauce*

### **Tagliarini with Walnut Sauce**

4 ounces walnuts

2 ounces fresh breadcrumbs

2 tablespoon. olive oil

1 clove garlic, peeled and minced

2 1/2 ounce freshly grated Parmesan cheese

Sea salt and freshly ground pepper to taste

4 ounces. heavy cream

10 ounces Tagliarini noodles (or fettuccini noodles)

1. Crush walnuts and breadcrumbs in a food processor
2. Heat oil in a skillet and add garlic, walnuts and breadcrumbs. Sauté over low heat, stirring until garlic is a light golden brown
3. Add Parmesan cheese, salt, pepper and cream and cook, stirring, for 5 minutes.
4. Cook pasta separately, drain and toss with walnut sauce

*This recipe was developed for Caravella Limoncello by Deb Fabricant.*

### **Artichokes Francese**

1, 14-ounce can artichoke hearts, drained  
1/2 cup unbleached all-purpose flour  
Salt and pepper to taste  
3 eggs  
3 tablespoons olive oil  
1/4 cup Caravella Limoncello  
3 tablespoons dry white wine  
1 tablespoon capers, drained  
3 tablespoons chilled butter, cut into thin slices  
1 tablespoon finely chopped Italian flat leaf parsley

1. Cut the artichoke hearts into quarters. Measure the flour into a shallow bowl and season it with salt and pepper. In a deep bowl, beat the eggs lightly with a fork and season with salt and pepper. Set a plate by the bowl of flour. Dredge the artichoke hearts in the seasoned flour, shake off the excess, then arrange them on the plate.
2. Heat the oil in a large skillet over medium heat. Working quickly, dip a few artichoke hearts at a time into the beaten eggs, then arrange them, single layer, in the heated oil. Continue with the remaining artichoke hearts. Cook for 2-3 minutes, or until golden brown. Using tongs, turn each artichoke heart and cook the other side for 2-3 minutes or until golden brown. Pour the Caravella Limoncello and wine evenly over the artichoke hearts, then scatter the capers on top. Sprinkle with salt and pepper.
3. Cover and cook for 1 minute, carefully rotating the skillet to move the liquid. Add the pieces of butter, scattering evenly over the top of the artichoke hearts. Carefully move the skillet in a circular motion as the butter melts. Cover and cook for 1-2 minutes, or until the sauce thickens slightly. Taste for seasonings.
4. Place the artichoke hearts in a serving bowl and pour the sauce over, using a rubber spatula to scrape the juices from the skillet. Scatter the parsley on top.

Serves 6.

*This recipe was developed for Caravella Limoncello by Claire Criscuolo.*

### **Orecchiette Pasta with Broccoli Rabe and Limoncello**

1 12-16 ounce package orecchiette  
1 1/2 cups reserved cooking water from the pasta  
1 large bunch broccoli rabe, washed and chopped into 1-inch pieces  
4 tablespoons extra virgin olive oil  
6 cloves garlic, cut into thick lengthwise slices  
Salt and pepper to taste  
1/2 teaspoon crushed red pepper flakes  
1 teaspoon fennel seeds  
1/4 cup Caravella Limoncello  
1 tablespoon chilled butter, cut into thin slices

1. Cook the orecchiette according to the package directions. About a minute or two before the pasta is cooked, stir in the chopped broccoli rabe. Before draining the pasta and broccoli rabe, reserve 1 1/2 cups of the cooking liquid. If you place a measuring cup in the colander set in your sink, it will serve as a reminder to reserve the cooking liquid.
2. After reserving the 1 1/2 cups of cooking liquid, drain the pasta and broccoli rabe. Return the drained pasta and broccoli rabe to the empty pot and set on the stove, but don't turn on the burner under it. Heat the olive oil in a medium skillet over medium heat. Add the garlic, salt and pepper to taste, the crushed red pepper flakes and the fennel seeds. Cook for about 2 minutes, stirring until just golden brown but not burned.
3. Add the Caravella Limoncello and the reserved cooking liquid. Cook at a low-medium boil, stirring occasionally for 1 minute. Turn the garlic mixture into the pot of pasta and broccoli rabe and stir to combine. Scatter the slices of butter over the top and stir to mix well until the butter melts and the sauce looks creamy. Add salt and pepper to taste.

Serves 4-6

*This recipe was developed for Caravella Limoncello by Claire Criscuolo.*

## **Shrimp Limoncello**

28 large shrimp

Flour (for dusting shrimp)

2 ounces olive oil

1 tablespoon chopped garlic

2 tablespoons shallots

4 ounces Caravella Limoncello

8 ounces chicken consommé

1 tablespoon tomato paste

3/4 stick of butter, cut into pieces

Salt and pepper to taste

1. Peel and de-vein shrimp. Dredge shrimp lightly in flour.
2. Place shrimp in medium to hot saucepan with olive oil; sauté lightly, about 2 minutes on each side. Remove shrimp from pan, also empty oil, but do not wipe out pan.
3. Add garlic and shallots to pan; sauté on medium heat until light golden. Pour in Caravella Limoncello and consommé and stir. Stir in tomato paste.
4. Raise heat and bring ingredients to a boil. Add shrimp and butter. Let sauce reduce and thicken until it is the consistency of heavy cream, but do not overcook shrimp; may need to remove shrimp before sauce is finished cooking.
5. Add salt and pepper to taste. Serve immediately with fettuccine or risotto and sautéed spinach.

Serves 4

*This recipe was developed for Caravella Limoncello by Claire Criscuolo.*

### **Vegetable Risotto with Smoked Mozzarella and Limoncello**

4 cups vegetable broth  
1 cup water  
1 medium carrots, peeled and diced  
12 stalks of asparagus, trimmed and cut on the diagonal into 1-inch lengths  
1 bay leaf  
6 tablespoons chopped fresh sage, divided  
Salt and pepper to taste  
1 tablespoons extra virgin olive oil  
1 large spring onion or Vidalia onion, coarsely chopped  
2 1/2 cups Arborio rice, Italian risotto rice, about 1 pound  
1/2 cup Caravella Limoncello  
1 cups small green peas, thawed if frozen  
8 ounces smoked mozzarella cheese, cut into small cubes  
1/4 cup grated Parmigiano-Reggiano cheese

1. Bring the broth and water to a boil in a large pot over high heat. Add the carrots, asparagus, bay leaf, 3 tablespoons of the fresh sage, salt and pepper to taste. Cover and lower the heat to medium.
2. Cook, covered, at a medium boil, stirring occasionally for about 10 minutes or until the carrots are just tender.
3. Set a colander into a large bowl, then carefully drain the vegetables and broth. Reserve the broth and vegetables separately.
4. Heat the oil in a large, deep skillet over medium-low heat. Add the onion and sprinkle with salt and pepper. Cook, stirring occasionally for 5 minutes, or until the onion is softened.
5. Add the rice, stirring to coat with the oil. Cook for 3 minutes, stirring frequently. Add the Caravella Limoncello and stir to coat the rice. Stir for one minute until the liquids are absorbed. Add 1 cup of the reserved broth. Stir constantly for about 2 minutes, or until the rice absorbs the broth. Add the remaining broth 1/2 cup at a time, stirring continuously for about 2 minutes after each addition, or until most of the broth is absorbed, but not dry. The dish should look creamy. Test the rice for doneness. Remove from the heat.
6. Stir in the remaining 3 tablespoons of fresh sage, the reserved vegetables, the green peas, smoked mozzarella and Parmigiano-Reggiano cheese, stirring until the cheese melts slightly and the risotto is thick and creamy. Taste for seasonings. Serve immediately.

Serves 6-8

*This recipe was developed for Caravella Limoncello by Claire Criscuolo.*

### **Fettucine Limoncello**

1 pound fettuccine

Salt to taste  
4 ounces boiled ham  
1 ounce butter  
1 ounce chopped fresh parsley  
4 ounces cream  
1 ounce freshly grated parmesan cheese  
4 ounces Caravella Limoncello

While cooking the fettuccine until "al dente," brown in a shallow bowl butter, boiled ham and chopped parsley. Drain the fettuccine and add to the shallow bowl. Add cream, Caravella Limoncello and parmesan. Stir well. Serve immediately. Serves 6.

## **DESSERTS**

- Limoncello, Pear and Riesling Granita
- Meringue Nests With Lemon Sorbet and Limoncello Cream
- Meringue Nests
- Limoncello Cream
- Limoncello and Dried Cherry Panettone Bread Pudding
- Limoncello Zabaglione with Berries
- Lemon Custard Tart
- Vanilla Lemon Custard
- Crepes Limoncello



*Limoncello, Pear and Reisling Granita*

### **Limoncello, Pear and Reisling Granita**

1 cup water

2 cups Riesling wine (such as Woodbridge Johannisberg Riesling)

1/2 cup sugar

2 ripe pears peeled, seeded and cut into 1/4s

1/4 cup Caravella Limoncello

1. Mix together water, 1 cup wine and sugar in a medium saucepan and bring to a boil.
2. Add pears, lower the heat to simmer and cook the pears gently, about 10 minutes. Let cool *slightly* in cooking liquid. Drain the pears, reserving the cooking liquid.
3. Puree the pears in a food processor until smooth. You should have 1 cup of pear puree. Transfer to a mixing bowl.
4. Add the cooking liquid, the 1 cup of wine and Caravella Limoncello to the bowl. Mix well. Pour into a shallow pan that will fit into the freezer, such as an 8 X 8-inch cake pan, and freeze.
5. Gently stir the granita every 2 hours or until frozen. This allows the mixture to freeze without separating and gives a proper crystal-like texture.
6. Once the granita is frozen, scrape the mixture with a spoon or ice cream scoop and serve immediately.
7. Garnish with lemon zest or a sprig of mint.

Note: You may substitute a dry Gewurztraminer, sweet dessert wine or port for the Riesling.

Serves 6

This recipe was developed for Caravella Limoncello by Deb Fabricant.



*Meringue Nests With Lemon Sorbet and Limoncello Cream*

### **Meringue Nests With Lemon Sorbet and Limoncello Cream**

For one serving:

1 Meringue “Nest” (see following recipe)

1 scoop lemon sorbet (or lemon sherbet)

Fresh raspberries, strawberries or blueberries

1 fresh mint sprig

Limoncello Cream

1. Place meringue nest on plate
2. Place a scoop of sorbet or sherbet into each nest
3. Spoon Limoncello Cream over each dessert and garnish with fresh berries and a mint sprig.
4. Serve immediately

## Meringue Nests

5 tablespoons, plus 1/3 cup superfine sugar

2/3 cup confectioners' sugar

5 egg whites, room temperature

Vegetable spray

1. Line 2 large baking sheets with parchment paper and lightly outline eight 4" circles on the paper. Spray parchment with vegetable spray
2. Sift 1 1/2 tablespoons superfine sugar with 2/3 cup confectioners' sugar. Set aside
3. Place egg whites in a large, preferably copper, bowl and beat until frothy. Add 3 1/2 tablespoons superfine sugar, continue beating until soft peaks form. Slowly add 1/3 cup superfine sugar and continue to beat until meringue holds stiff peaks. Gently fold in sifted confectioners' sugar using a wide spatula
4. Fit a pastry bag with a 1" tip and fill the bag with meringue. Pipe meringue onto the prepared baking sheet, building up the sides to form a "nest." Bake meringues in a 200 degree oven for 75-90 minutes, or until firm to the touch. Turn oven off and allow "nests" to cool inside

Makes 8 Meringue "Nests."

**Limoncello Cream**

1 small container mascarpone cheese

2 tablespoons. lavender honey (or orange blossom honey)

3 tablespoons Caravella Limoncello

Dash of almond extract

Zest of 1/2 a lemon

1. Lightly whip mascarpone with a whisk, add honey and whisk again
2. Add Caravella Limoncello and almond extract and mix
3. Stir in lemon zest.

Refrigerate until serving time

*This recipe was developed for Caravella Limoncello by Deb Fabricant.*



*Limoncello and Dried Cherry Panettone Bread Pudding*

### **Limoncello and Dried Cherry Panettone Bread Pudding**

1 large Panettone, two days old (can be purchased in a grocery or specialty foods store)

2/3 cup dried Morello cherries or other dried, sweet cherries

4 eggs

1/2 cup sugar

2 cups milk

1/2cup Caravella Limoncello

2 1/2 cups cream

1 teaspoon vanilla extract

1. Break Panettone into chunks and place in a large, round greased baking dish, layering the bread with dried cherries.
2. Beat together the eggs, sugar, milk, Caravella Limoncello, cream and vanilla, and pour over the Panettone and cherries. Let stand for 1 hour
3. Bake in a preheated 325 degree oven for 50-60 minutes or until lightly browned and the tip of a knife inserted comes out clean
4. Serve with a drizzle of melted white chocolate or whipped cream flavored with a little Caravella Limoncello

Serves 6-8

*This recipe was developed for Caravella Limoncello by Deb Fabricant.*

## Lemon Custard Tart

### For the Pie Crust:

1 1/3 cups all-purpose flour  
2 tablespoons sugar  
2 teaspoons grated lemon rind  
1/8 teaspoon salt  
1/2 cup cold butter, cut in 1/2" pieces  
2 tablespoons cold water

### For the Custard:

2 teaspoons grated lemon rind  
2 tablespoons Caravella Limoncello  
2 3/4 cups milk  
1 cup heavy whipping cream  
1 vanilla beans, split in half  
3/4 cup sugar  
1/4 cup cornstarch  
pinch salt  
4 egg yolks  
2 tablespoons butter

### For Crust:

1. Blend flour, sugar, grated lemon peel and salt in processor. Add butter; cut in using on/off turns until mixture resembles coarse meal. Mix in enough water to form dough.
2. Turn dough onto work surface. Gather dough into ball and flatten into disk. Wrap in plastic; refrigerate 1 hour. Meanwhile make lemon custard.

### For Vanilla Lemon Custard

1. In a heavy saucepan, combine lemon rind, milk, cream, and the vanilla bean. Place over medium low heat and warm the mixture until bubbles form on the edges of the pan.
2. Remove the vanilla bean and scrape the seeds into the milk mixture. Keep warm.
3. In a large bowl, stir together sugar, cornstarch, and salt. Stir in 3/4 cup of the warm milk. Add the egg yolks and whisk to blend. SLOWLY add remaining milk mixture, stirring constantly. Transfer all bowl ingredients into the pot.
4. Stir constantly over medium low heat, until mixture thickens. Do not try to rush the process by turning up the heat. Take off of heat. If mixture doesn't appear 100% smooth, strain it with a fine mesh sieve and transfer back to pot. Add butter. Stir until combined.

## **Lemon Custard Tart (cont.)**

### Assembly

1. Preheat oven to 400 degrees F. Roll out pie dough on lightly floured surface to 13 inch round.
2. Transfer dough to an 8 inch diameter tart pan with removable bottom. Trim dough overhang to 1/2 inch. Fold overhang under to form double thick sides. Freeze crust 15 minutes.
3. Bake crust until golden brown (20 minutes). Cool. Preheat broiler.
4. Pour custard into crust, reserving extra custard for later snacking. Sprinkle 1 tablespoon sugar over top of custard. Cover sides of crust with foil to prevent burning. Broil pie until sugar caramelizes in spots, watching closely (3 minutes). Serve warm or cold.

## **Crepes Limoncello**

### For the Crepes

2 eggs  
1/4 teaspoon ground cinnamon  
1 teaspoon sugar  
1/2 cup flour  
pinch salt  
1 cup milk, skim  
1 teaspoon vegetable oil

### For the Sauce

1/3 cup fresh orange juice  
4 tablespoons butter  
2 tablespoons sugar  
1/4 cup Caravella Limoncello

### To make the crepes:

1. Beat eggs. Add flour, salt, sugar, and cinnamon. Mix. Add 1/4 of the milk and all the oil. Whisk. Add remaining milk.
2. Heat crepe pan over medium heat and spray lightly with cooking oil. Ladle two tablespoons of the batter into the pan and tilt the pan to cover the bottom with a thin, even coating. Cook the crepe until small bubbles form on the surface and it is barely firm, 30 seconds to 1 minute. Flip and repeat until crepe is done.
3. Use crepes immediately or stack them separated by wax paper. Wrap well and freeze for up to one month. Thaw while still wrapped at room temperature.

### To make sauce:

1. In a 10 inch skillet, or chafing dish, over low heat, heat orange juice, butter, and sugar until butter melts.
2. Fold each crepe in half, then fold each one again into quarters.
3. Arrange crepes in sauce in skillet or chafing dish and heat through.
4. In a very small saucepan over low heat, gently heat liqueur until warm; remove saucepan from heat. Ignite Caravella Limoncello with match; pour flaming liqueur over crepes.

## **ORANGECELLO RECIPES**

### **ENTREES**

- Italian Pork Loin with Caravella Orangecello and Mango Salsa
- Steak and Yams ala Orangecello



*Italian Pork Loin with Caravella Orangecello*

### **Italian Pork Loin with Caravella Oragecello**

4-5 pound loin of pork, prepared for rolling (have your butcher prepare the pork loin by "butterflying" the meat so it lays flat.)

Freshly ground black pepper

8 slices prosciutto

6 leaves of fresh sage, julienned

1 cup white wine

1 teaspoon sea salt

Juice of 2 oranges

Zest of 2 oranges

1/2 cup Caravella Oragecello

1. Lay out pork, fat side down, and sprinkle with pepper. Place prosciutto in the center, along the length of the meat. Sprinkle with julienned sage and orange zest
2. Roll loin firmly, securing with kitchen twine at 2" intervals
3. Heat oven to 325 degrees. Place pork on a rack in a baking dish and add 1 cup white wine. Sprinkle meat with sea salt and bake, uncovered, for 1 1/2 hours
4. Heat juice of 2 oranges and Caravella Oragecello in a saucepan, then pour mixture over the loin. Continue to cook loin for an additional 30 minutes, basting with pan juices every 10 minutes. Remove from the oven, baste with pan juices one more time and allow to rest for 15 minutes, loosely covered
5. Skim fat from the pan juices and reduce the sauce slightly in a saucepan. Carve the roast and serve with pan juices and Caravella Oragecello Mango Salsa

### **Caravella Orangetello Mango Salsa**

4 navel oranges, peeled and diced

2 mangoes, peeled and diced

¼ cup diced, dried apricots

½ teaspoon freshly grated ginger

Dash red chili flakes

3 tablespoon Caravella Orangetello

½ bunch cilantro, washed, dried and chopped

Gently mix all ingredients together. This salsa is best when assembled shortly before serving time

*This recipe was developed for Caravella Orangetello by Deb Fabricant.*

## **DESSERTS**

- Orangetello Cake with Orangetello Glaze
- Caravella Orangetello Glaze
- Caravella Orangetello Sorbet
- Caravella Orangetello and Chocolate Chunk Biscotti

## Orangecello Cake with Orangecello Glaze

2/3 cup Spectrum Organic Trans-fat Free shortening  
1 3/4 cups granulated, naturally milled cane sugar or granulated sugar  
3 eggs  
1 tablespoon grated orange zest  
3/4 cup Caravella Orangecello  
2 1/4 cups unbleached all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon sea salt

1. Center the racks in your oven. Preheat the oven to 350 degrees. Measure the shortening and the sugar into a large mixing bowl. Using a hand mixer, beat on medium speed for about 1 minute, stopping once or twice to scrape down the sides of the bowl using a rubber spatula, until the sugar is well-blended and the batter looks like coarse, wet crumbs.
2. Add one egg, and beat on medium speed for 1 minute, stopping once to scrape down the sides of the bowl. Add the second egg and continue beating for another minute, stopping once to scrape down the sides of the bowl, until the mixture is light and creamy. Add the third egg, and continue beating for another minute, stopping once to scrape down the sides of the bowl, until the mixture is light and creamy. Add the grated orange zest and the Caravella Orangecello. Beat for 1 minute, until smooth and combined, stopping once to scrape down the sides of the bowl.
3. Measure the flour, baking powder, baking soda and salt into a separate bowl, then sift this into another bowl. Add this to the creamed mixture, all at once. Beat on low speed for about a minute, until smooth and creamy, stopping two or three times to scrape down the sides of the bowl and to blend the flour.
4. Spray an 8-cup Bundt pan with non-stick cooking spray. Spoon the batter into the prepared pan, using a rubber spatula to smooth the top. Bake on the center rack in the oven for about an hour, until a cake tester inserted into the center comes out clean. Invert onto a plate or a cooling rack. After it has fully cooled to room temperature, dust with confectioner's sugar before serving or frost with Orangecello Glaze.

Makes one, 8-cup Bundt cake.

### **Caravella Orangecello Glaze**

Makes enough for one Bundt-size Cake

2 cups confectioner's sugar

2 tablespoons Caravella Orangecello

3-4 tablespoons heavy cream or milk

Sift the confectioner's sugar into a bowl. Add the Caravella Orangecello and the cream. Stir until smooth. Use immediately to glaze a cooled cake.

*This recipe was developed for Caravella Orangecello by Claire Criscuolo.*

**Caravella Orangecello Sorbet**

3 cups crushed ice

6 scoops orange ice cream

6 egg whites, beaten

6 teaspoons sugar

3 teaspoons Caravella Orangecello

6 teaspoons dry sparkling wine

Whip all ingredients; pour into six large glasses and serve. Serves 6.

*This recipe was developed for Caravella Orangecello by Claire Criscuolo.*

## Caravella Orangecello and Chocolate Chunk Biscotti

1 1/2 cups unbleached all-purpose flour  
1/2 cup whole wheat flour  
2/3 cup sugar  
2 teaspoons baking powder  
1/4 teaspoon salt  
2/3 cup coarsely chopped semi-sweet chocolate, about 4 ounces  
1 tablespoon finely grated orange zest  
2 eggs  
1/3 cup hazelnut or olive oil  
3 tablespoons Caravella Orangecello

1. Center the oven racks. Preheat the oven to 350 degrees. Line a cookie sheet with parchment paper or spray with cooking oil spray. Measure the all purpose flour, wheat flour, sugar, baking powder and salt into a bowl. Sift into the bowl of a stand mixer. Attach the paddle attachment.
2. Add the chopped chocolate and the orange zest. Mix for a minute on low speed to combine. In a separate bowl, whisk together the eggs, oil and the Caravella Orangecello to blend. Add this to the dry mixture, using a rubber spatula to scrape the bowl of its contents. Beat on a low speed for about 2 minutes, stopping once or twice to scrape the sides of the bowl, until the mixture begins to come together and all the flour is mixed in.
3. Place mixture onto a cutting board. Cut the dough in half. Using your hands, form each half into a log shape, then pat into a loaf 11 inches long by 3 1/2 inches wide, and about 1/2 inch thick. You can use a long metal spatula to smooth the top for a smooth, even shape. Carefully transfer each loaf to the prepared cookie sheet, reshaping the loaf as needed.
4. Bake on the center rack in the preheated oven for 30 minutes, then remove the cookie sheet of biscotti from the oven. Lower the oven temperature to 320 degrees. Carefully transfer each partially baked loaf to a cutting board. Using a sharp knife, cut each loaf into about 16 slices, 2/3-inch wide. Arrange the slices, standing up but not touching, onto the cookie sheet. Continue baking in the 320-degree oven for 30 minutes. The tops and cut sides will be just firm to the touch. They will become crisp and firm to the touch as they cool.
5. Remove from the oven and cool to room temperature before storing in a covered container for up to a week – if you can resist them for that long!

Makes about 32 biscotti.

*This recipe was developed for Caravella Orangecello by Claire Criscuolo.*