



Mugolio Pine Cone Syrup 9 ways to use a great ingredient

1. Stealth Ice Cream Topping

A few scoops of your favorite ice cream or gelato and a drizzle of mugolio on top. Be sure to select a delicate flavor of ice cream so the flavor of the syrup can really shine. Rocky Road may not be the best choice.

2. Crepes

A dollop of mugolio in a fresh ricotta-stuffed crepe will wake you up, proper. We'd suggest pancakes, but we thought crepes sounded fancier. No matter. Try it on flapjacks, too.

3. Panna Cotta

In a very small saucepan sprinkle 1 Tablespoon gelatin over 2 tablespoons water and let stand about 1 minute to soften. Heat the mixture over low heat until the gelatin is dissolved and remove the pan from heat. In a large saucepan bring 2 cups cream, 1 cup half and half, and 1/3 cup sugar just to a boil over moderately high heat, stirring. Remove the pan from the heat and stir in the gelatin mixture and 1 1/2 teaspoons vanilla. Divide cream mixture among eight 1/2-cup ramekins and cool to room temperature. Chill ramekins, covered, at least 4 hours or overnight. Dip ramekins, 1 at a time, into a bowl of hot water 3 seconds. Run a thin knife around edge of each ramekin and invert onto center of a small plate. Top with pine nuts and a bit of Mugolio.

4. Pine Martini

Pour 2 1/2 oz gin and 1/2 oz dry vermouth into a mixing glass with ice cubes. Stir well. Wet an icy martini glass with a drizzle of Mugolio syrup. Strain the mixture into the martini glass. Serve with a twist of lemon.

5. Mugolio Vinaigrette

In a small mixing bowl, start with salt, pepper, a dash of vinegar and a squirt of mugolio. Whisk in a couple tablespoons of olive oil. Be sure to use a mild vinegar and olive oil so the flavor won't overpower the subtle flavor of the syrup. Mix in your favorite salad leaves by hand.

6. Mugolio Potatoes

Wash your favorite baking potato, pat it dry, poke it several times with a fork, then rub it with a combination of extra virgin olive oil and Mugolio. When the potato is thoroughly coated, roll it in Flor de Sal sea salt. Wrap it in foil with a sprig of rosemary. Bake at 375. Ten minutes before the potato is done to your liking unwrap it. Let it finish baking naked so the skin gets crispy. Top with whipped butter mixed with a few drops of Mugolio and a few ounces of a grated aged cheese, like Comté. Recipe courtesy of Debbie in Independence, Missouri.

7. Grilled Duck

For wild poultry pans with a flair for cabin chic. Wrap duck breast with a slice (or two) of bacon. Grill until medium rare or your liking, about two minutes per side. (High heat in the beginning will sear the outside of the bird.) Slice breast into large pieces and serve over bed of wild rice. Top with mugolio pine syrup and slices of toasted pecans.

8. Fresh Cheese

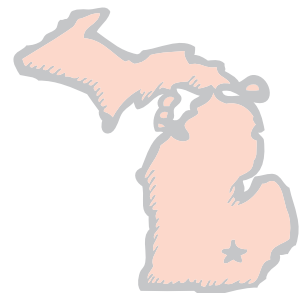
Fresh goat and cow cheeses alike really sing with a sweet addition like honey. But I swear you'll hear arias with mugolio added to the mix. Let the cheese come up to room temperature. Serve on an old wooden butcher's block with grapes and criss-crossing stripes of Mugolio. Great as an appetizer. Give it a shot with hard cheeses like Manchego or Gouda, too.

9. Mugolio & Parmesan Pasta

Cook your choice of pasta in salty water (as my Sicilian friends say "salty like the sea"). Strain pasta and return to saucepan. Toss with 1 tablespoon mugolio, chopped pine nuts, pieces of Parmigiano-Reggiano and olive oil. Salt and pepper to taste. Serve with chunks of bread.

We love new eating ideas, especially when it comes to things like mugolio, which aren't very well known. If you have an interesting recipe you tried, feel free to email it to me at moeats@zingermans.com. Thanks, and enjoy.

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