



IL BORGHETTO

Recipes from a Mediterranean Kitchen



SUPPORT
ORGANIC
AGRICULTURE

We are happy to introduce you to the **organic Azienda Agricola Il Borghetto**.

Il Borghetto Country Inn & Winery is located in Montefridolfi, on the Chianti hills, close to San Casciano Val di Pesa (12 km from Florence and 40 km from Siena).

Il Borghetto Winery produces red organic wines IGP Toscana and Chianti Classico. It is possible to visit our **Winery** with different types of Tasting.

We have been producing **Extra Virgin Olive Oil** since 1990 and we offer EVOO Tasting and special workshops.

We also “host” 650000 bees cared for by a young passionate beekeeper, who produce a special wildflower honey from Il Borghetto’s flowers.

We are a certified **Organic Farm** and we are conducting a biodynamic experimentation.

At Il Borghetto we are trying to optimize the use of energy, we have installed in 2012 a **8,4 KW photovoltaic project** that supply most of our electric needs.

The **B&B**, opened since 1994, is composed of **6 bedrooms**, all with private bathroom, individually decorated. Breakfast is served on the open-air veranda in the jasmine garden: a rich choice of local products and homemade cakes.

From 2021 Il Borghetto will be **B&B** in April, May, September and October with different work shops from Cooking Classes and Organic Agriculture to Bike Tours.

In June, July and August **Il Borghetto B&B** will be a NEW wonderful **self catering country house** with **5 bedrooms**.

We also have, open all year, a self catering **Cottage** with **2 bedrooms** and the self catering **Villa** with **4 bedrooms**.

Our **Kitchen** is open in Spring and Autumn for lunch and dinner by request. Most of our food are produced by Il Borghetto and neighboring producers.

Our **NEW Food & Wine Organic Store** is open all year, with a special selections of Mediterranean organic products, you can check our online **Store** from your house with one click!

Here some of our recepies with **Green Gold/ Extra Virgin Olive Oil**.
Buon appetito!



Organic Vegetable Garden

We farm organically the Olive Grove, the Vineyard, our fruit trees and flower garden even if we are not certified as organic farm yet. The Vegetable Garden is Organic and the ingredients we use for preparing breakfast, lunches and dinners are grown and prepared by Il Borghetto and nearby producers.
Buon appetito!



Cooking in a Tuscan Kitchen

Minimum 4 persons - Maximum 12 persons

Visit Tuscany and taste its great cuisine, travelling around in enchanting places and discovering the Italian art and gastronomic culture. Preparing a full meals with all the secrets hidden in a Tuscan kitchen. Seasonal ingredients only. Extra Virgin Olive Oil and Wines produced at Il Borghetto. Explore our aromatic herb and organic vegetable gardens. The course includes: cooking demonstration in the morning or in the afternoon, meal, selection of wines during the demonstration and the meal, our secret Recipes!

We offer one day demonstration and also 3 or 5 days programs, for more information info@borghetto.org

Good Morning!



Extra Virgin Olive Oil and Honey on Toast

Toasted Bread

1 Spoon of Wildflower Honey

Organic Extra Virgin Olive Oil

Simply prepare a slice of toasted bread with Honey and dress it with Extra Virgin Olive Oil, it is a secret great mix!

Bruschettes / Tasting Extra Virgin Olive Oil

Toasted Bread

Garlic

Vegetable - Dry Tomato/Black Cale or Turnip Greens

Oregano

Thyme

Toast some bread

Rub the raw garlic on the toast

*Season with raw Extra Virgin Olive Oil
and Oregano or Thyme*

This is the best way to taste Extra Virgin Olive Oil.

If you like, you can develop variations with vegetables.

Here some ideas for vegetable bruschetta:

*1.Sear dry tomatoes and season them with raw extra virgin olive oil,
garlic and capers, garnish the bruschetta.*

2.Boil the black cabbage / turnip greens, drain the vegetables.

Sauté garlic and chilli and add the vegetables and salt.

Garnish the bruschetta and add a drizzle of raw extra virgin olive oil.





Pomegranate from
our garden

Our Wines

Ragù with
Aromatic Herbs



Traditional Tomato Sauce

1 can stew Tomatoes (800gr.)

1 White Onion

Sprig of Basil or Rosemary

Extra Virgin Olive Oil

Salt, a pinch of Sugar

Slice and chop onion. Gentle sauté in extra virgin olive oil, care not to burn onion.

Add tomatoes, a pinch of sugar, salt and basil.

Cook on low heat for 20/30 minutes until excess water has evaporated.

Eliminate cooked basil, add some crude extra virgin olive oil, and serve on pasta with shredded fresh basil as garnish

Homemade Pasta

500 gr. Semolina and Wheat flour

4 Eggs + 2 Yolks

no Water

Salt

Put the flour on a table and put the eggs in the middle of the “flour volcano”.

Mix everything quickly with hands until it becomes smooth and elastic.

Make it in a shape of ball and let it rest for 30 minutes in the fridge.

Roll out dough as you prefer (lasagne, tagliatelle, tagliolini...)

Remember that home made pasta cooks very quickly in salted boiling water.

Add a little bit of oil in the water, so that pasta does not stick.



Tomato Sauce

Aubergines

Mushrooms

Aromatic Herbs

Cannellini Beans

500 gr. Cannellini Beans, fresh or dried
1 Sage sprig
2 Garlic cloves
Extra Virgin Olive oil
7 Peppercorns
1 small mature Tomato
Salt

Dry beans need to stay one night in water before cooking.

Place all the ingredients in a terra cotta cooking pot with 2 tbls. extra virgin olive oil and cover with water.

Gentle bring to a full boil then add salt to taste and lower heat.

Simmer or low boil for about 30/45 minutes.

Serve with raw extra virgin olive oil, slices of celery, spring onions and fresh ground pepper.

Orange, Fennel and Pomegranate Salad

Fennel
Oranges
Pomegranate
Extra Virgin Olive Oil
Capers, Oregano
Salt and Pepper

Wash and cut the fennel into thin slices.

Peel and cut the orange into slices. Clean the pomegranate.

Alternate fennel and oranges in a large plate. Add the pomegranate.

Season with capers, oregano, extra virgin olive oil, salt and pepper.





Apple's Cake

Tiramisù



Vegetables from our Garden

Spring Crouettes Salad

Flour

Focaccia



Black Cale Tuscan Soup

Black Cabbage (2/3)

White Onion/Carrots/Celery/Basil

Cannalini Beans/Potatoes/Tomatoes or Tomato Can (1/3)

Extra Virgin Olive Oil, Thyme, Salt

A vegetable broth

Prepare a vegetable broth with celery, leek, carrot, bay leaf, extra virgin olive oil and salt. Before putting the vegetables in the water you can lightly grill them on a hot grill plate to bring out the flavors.

Wash and cut the black cabbage leaves diagonally, remove the stem if too big.

Prepare a fine mixture with carrot, celery and onion; add basil and sauté with low fire. Add the sliced potatoes. Let it brown and add the black cale and the beans. Separately, but at the same time, prepare the Tomato sauce (you just need a small quantity- check recipes above). Add the tomato sauce and cover the vegetables with the broth (add broth while cooking if necessary).

Let it cook with low fire for 2 hour, but feel free to cook it less if you prefer.

*Serve on the plate with thyme and raw extra virgin olive oil
and if you like, a slice of toasted wholemeal bread.*



Kale Pesto

Kale

Pine nuts or Almonds

Extra Virgin Olive Oil

Pecorino Romano or Parmesan Reggiano

Salt

Wash the Kale, remove the hardest stems, boil it for 5/15 minutes depending on the size of the leaves.

If it's very tender it can also be used raw. Drain it.

Blend together the Kale with the pine nuts or almonds, salt and extra virgin olive oil.

Add some cooking water if necessary.

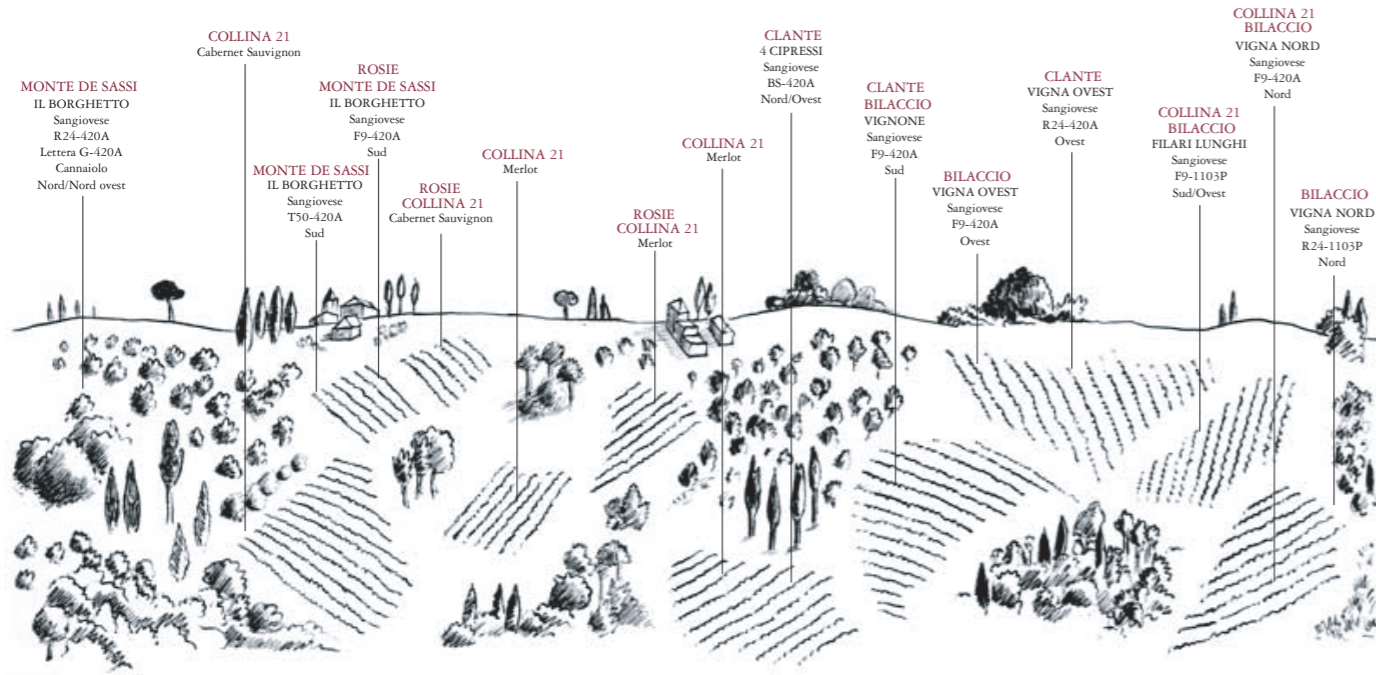
In the end, grate the cheese and add it to the Pesto, there's no need to blend.

The pesto can be used to dress pasta / penne / spaghetti or rice / spelled / barley.

It can also be used to garnish salads.

Vigneti / Vineyards

Tipologia/Typology - Clone/Clone - Esposizione/Exposure - Vino Correlato/Wine Correlated



Il Borghetto

La Collina

WINE GROWING AND OLIVE GROVE

We started to plant new Vineyards in 1999 and we produced our first bottle of wine in our new Winery in 2003. As we literally started from the ground up we have been able to tailor the winemaking to the most important thing of all: the soil and the Vineyards. Today we have 4 hectares of organic Vineyards.

We do Organic Agriculture for the Vineyard, the Olive Grove, our Fruit Trees and Vegetable and Flower Garden.

We produce Extra Virgin Olive Oil since 1985, the seven hectares of olive groves are cultivated with different species of Tuscan olive trees: Morellino, Frantoiano, Pendolino and Leccino.



Organic Olive Grove

The seven hectares of olive groves are cultivated with different species of Tuscan olive trees: Morellino, Frantoiano, Pendolino, Leccino and Madonna dell'Impruneta.

The olive harvest is done by hand. We press the olives, in a local experimental oil mill, on the same day of the harvest to preserve the organoleptic properties and aromas of the oil. The freshly pressed oil has a brilliant yellow-greenish colour with a slightly pungent aroma and a soft fragrance of artichoke.

We do two different Terroir of Organic Extra Virgin Olive Oil:
LA COLLINA and MONTE DE SASSI.
A small production of 2000 to 3000 kilograms of liquid green gold...

We ship our Organic Extra Virgin Olive Oil in Italy and all over the world.



ABRACADABRA
ABRACADABR
ABRACADAB
ABRACADA
ABRACAD
ABRACA
ABRAC
ABRA
ABR
AB
A

Make your own Organic Extra Virgin Olive Oil

The production of olive oil has a long agricultural history in Tuscany and in the Mediterranean area.

Today, in Italy, regional differences in production procedures define differences in taste, color, smell and aroma.

Tuscan extra virgin olive oil has a particular taste and color. The olive harvest is done by hand, from the end of October to the beginning of December.

It's during this period that we organise the workshop:

Make your own Extra Virgin Olive Oil

The program consists of:

- *a brief lesson on the olive growth in Tuscany
- *olive picking and visit at the oil mill
- *designing of a personal olive oil label
- *extra virgin olive oil cooking course
 - *massages with olive oil
 - *dinners and lunches
- *cultural and gastronomic itineraries

Workshop for groups of 8-16 people

Azienda Agricola Il Borghetto
Via Collina 23 - San Casciano Val di Pesa 50026 - Firenze
www.borghetto.org

Your Olive Trees at Il Borghetto *project*

Anybody can join our new project
Your Olive Trees at Il Borghetto
by adopting 3 olive trees for one year.
You will support Organic Agriculture in a
small Farm.

With your participation in the project:
+ you will receive
3lt Organic Extra Virgin Olive Oil 2020
+ you will have a discount of 10%
for our 2020 Organic Extra Virgin Olive Oil.
+ you will receive your special
3 Olive Trees "adoption" certification.

Thanks for your special help
to continue to grow our
International Organic Olive Grove 2021

Supporting Organic Farming means taking
care of the Future!

[*] check more info on our online SHOP
www.borghetto.org



Il Borghetto Flowers Wildflowers Honey

At Il Borghetto there are now 11 colonies, for a
total of almost 650000 bees!

We collaborate since two years with a Beekeepers
Farm based near Greve in Chianti.
Their approach is organic and light, using only
organic products and “mechanical techniques” to
defend the colonies from any disease. If it happens
that bees need additional food in times of shortage,
they are never feed with sugar but only part of their
own honeycomb, which is kept for this particular
occasion.
The queen bees are raised directly on the
beekeepers’ farm.

*Bees — even though we say we “breed” them — are actually
untamed wild animals, which therefore require a different
and respectful approach and understanding, not just for the
honey they give us and their extremely important pollination
work, but also because they are one of the most spectacular
evolutions of the animal kingdom.*

Pietro, Apicorno Farm









wines & extra virgin olive oil

We ship our Wines and Extra Virgin Olive Oil
in Italy and all over the world.

For information about our extra virgin olive oil,
wines, wine importer and wine tasting,
please contact:

agricola@borghetto.org
ilborghetto.winery@gmail.com
tel + 39 3355310814

b&b | gastronomy

For reservation for B&B and
Self-Catering Houses please
contact us at:

info@borghetto.org
tel +39 0558244442
tel +39 3384498407



Azienda Agricola Il Borghetto
Via Collina 21/23 - San Casciano Val di Pesa 50026 - Firenze
www.borghetto.org