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STREET FOOD FOOD TRUCK 2



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THE LITTLE TRAVELLERS

OUR POSTER



The little travellers



*"We come from different
parts of the world..."*

*...and we transform
food in gold.*



Our dishes



@the_little_travellers



From 16 to 20 May 2022
Crema, Piacenza street, 9
Phone number: +39 333 489 1219

OUR MENU



The little travellers

Fried Salva



Fish and chips



Panna cotta with comté



Orecchiette with turnip greens



Octopus salad



Papanasi



6€ for each dish!
Free drink!



OUR RECIPES

orecchiette con le cime di rapa orecchiette (pasta) with turnip greens



Ingredients:

- 200 grams of turnip greens
- 150 grams of fresh orecchiette
- 2 anchovies in oil
- 1 clove of garlic
- 70 ml of olive oil
- 50 gr of breadcrumbs
- 1 chili
- pepper
- salt

Description:

Orecchiette with turnip greens is one of the most renowned dishes in the tradition of Apulian cuisine. It consists of durum wheat semolina pasta prepared by hand with salt and water, served with the Turnip green, which is a typical vegetable of southern Italy. In addition to its goodness and versatility in the kitchen, "cima di Rapa" (literally "turnip top"), so-called for its use before flowering, in order to taste its tenderness, presents itself as a vegetable with a strong flavour.



30 minutes

cooking time: 15 minutes



2 servings

1.



Clean the turnips by removing the stem, ie the hardest part of the vegetable, leaving only the leaves and the tops to be in turn selected and cut.

2.



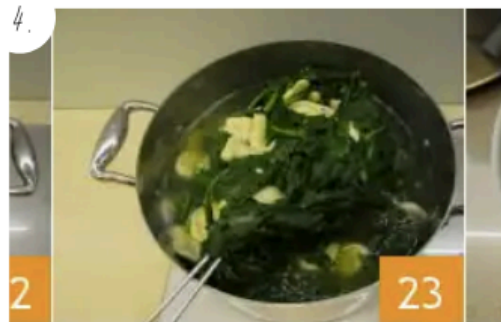
Wash them thoroughly to remove any residual earth or small insects and boil them for 10 minutes in plenty of salted water

3.



Meanwhile, in a large frying pan, fry the garlic in the oil and when it is golden brown and has released a good smell, almost roasted, add the anchovies and chopped chilli. Just last add the crumbs and leave to brown for a few seconds taking care not to burn them

4.



In the same cooking water as turnip greens, pour the fresh orecchiette cooking for at least 4/5 minutes. Then, using a skimmer, drain and mix everything directly in the pan for another 1 minute over low heat.

5.



As traditional recipe, the Orecchiette with turnip greens are flavored with a few anchovy fillets and chilli pepper, sautéed with a crunchy note of sprinkled breadcrumbs browned in a pan.

Fried Salva

PREPARATION TIME: 15 MIN

COOKING TIME: 3 MIN

SERVINGS: 1

Ingredients

100g Salva Cremasco

1 Egg

Bread crumbs j.e.

Procedure

Cut the cheese into four or five small pieces: triangles or cubes;

Pass all the pieces of Salva first in the beaten egg and then in the breadcrumbs;

Fry for a few minutes in boiling oil;

Serv it.



Octopus Salad

1 portion



WHAT'S NEEDED?

Ingredients	Quantity
octopus	
medium sized onions	2 unit.
pepper	
garlic cloves	3 unit.
salsa	
coriander	
olive oil	100ml.
tablespoon of vinegar	1
salt	

HOW TO PREPARE?

1. Prepare the squid. Wash it well and place him in a pressure pan with water, a peeled onion and a scent of salsa. Let it boil for about 20 minutes. Drain the squid, take him out of the pan, then you put him in a plate and cut it to pieces.
2. Season the octopus with a little salt, sliced pepper and sliced coriander. Pour some olive, oil and vinegar and mix everything in together with the help of two forks.
3. Serve it immediately.



Panna cotta with comté



Ingredients:

50cl fresh liquid cream

3 gelatin sheets

150 g grated comté

1 pinch of salt

1 branch of celery

1 tomato 1 red pepper

½ cucumber

5cl olive oil

A little bit of fresh coriander

Put the gelatin sheets to melt in cold water.

Boil 20cl of the cream with salt and pepper, add the grated comté and make it melt completely in the cream.

Stir the gelatin and incorporate it into the hot cream then add the rest of the cream.

Sieve the mixture and pour into the verrines letting space for the vegetables on the top. Let them in the fridge for almost 4 hours.

Wash and peel the vegetables, cut them in tiny dices. Mix them in a salad bowl adding, salt, pepper, the coriander and the olive oil. Add to the top of the panna cotta and keep cold until being served.



RECIPE FOR PAPANASI – CHEESE DOUGHNUTS

Ingredients (for 6 pieces)

500 g cottage cheese (soft homemade sweet cheese well
drained of whey)
300 g flour
2 eggs
30 g sugared vanillin
Zest from one lemon (grated)
A pinch of salt
Half a teaspoonful baking soda
One teaspoonful orange extract (optional)
Blueberry preserve (3 spoonfuls)
Liquid sweet cream (200 ml)
Sunflower oil for deep frying (at least 500 ml)



We start with the dough for papanasi-cheese doughnuts: in a bowl we put the cottage cheese. Add the salt, sugared vanillin and zest from one lemon. Add a teaspoonful of baking powder and orange extract . Grind everything with a fork and homogenize, then add the two eggs and flour and begin to incorporate with a spoon. The dough is divided into 6 large pieces and 6 smaller pieces . Small pieces are shaped in the shape of a ball and from large pieces are formed papanasii. Round, flatten and with the help of fingers form in the middle a hole that expands slightly.

In the end, put to fry in hot oil and serve with Liquid sweet cream and blueberry preserve on top



Fish and Chips



1 serving



80 minutes

Ingredients

1 fillet of fish

400g of potatoes

50g plain flour

50g corn flour

1 tsp baking powder

Pinch of turmeric

150ml beer

Oil



Instructions

1. Combine the flour, cornflour, baking powder and turmeric in a bowl, season, then spoon 1 tbsp onto a plate and set aside. Gradually pour the beer and water into the bowl, stirring with a spoon until you have a smooth, lump-free batter. Leave to rest for 30 mins.
2. Heat oven to 200C/fan 180C/gas 6. Boil a large pan of water, then add the chipped potatoes and boil for 2-3 mins until the outsides are tender but not soft. drain well, then tip onto a baking tray with the flour, oil and some salt. Gently toss together until all the potatoes are evenly coated and the flour is no longer dusty. Roast for 30 mins, turning occasionally, until the chips are golden and crisp.
3. To cook the fish, heat the oil in a deep saucepan until a drop of batter sizzles and crisps up straight away. Pat the fish dry with kitchen paper, then toss it in the turmeric flour mix. Shake off any excess, then dip into the batter. Carefully lower the fillet into the hot oil and fry for 6-8 mins until golden and crisp.
4. Drain on the kitchen paper, sprinkle with salt
5. Serve with chips!

OUR BROCHURES

Octopus salad



The octopus salad originates in Spain (more specifically in Galicia), a land known for its excellence in the art of cooking octopus, being the main secret of this dish the, the cooking point of the mollusk.

This refreshing salad, ideal for summer afternoons, can be used as a simple starter, as a snack or even as a main dish.

Fish and Chips



Both Lancashire and London stake a claim to being the first to invent this famous meal – chips were a cheap, staple food of the industrial north, whilst fried fish was introduced in London's East End. This is such a simple dish and is eaten everywhere across the UK.

Fried Salva



The name Salva cheese derives from the verb "to save", as a cheese made in spring with excess milk. The first evidence of dairy processing in the production area dates back to 1000 B.C. It's sustainable because it's made with the excess milk.



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Papanasi (cheese doughnuts)

Papanasi or cheese doughnuts are a Romanian recipe, whose origins seem to be somehow connected to the Scandinavian regions. The legend talks about a ship captain that was eating a doughnut and because of a storm he had to stick the doughnut in the helm to have his hands free; thus the shape of the dessert was born. Also the name comes from the word 'papa' which means baby food in children's language.



Orecchiette with turnip greens



The tradition dates back to medieval times the twelfth and thirteenth centuries, the period of the Norman-Swabian domination, in the area of Sannicandro di Bari. The tradition dates back to medieval times the twelfth and thirteenth centuries, the period of the Norman-Swabian domination, in the area of Sannicandro di Bari. The tradition dates back to medieval times the twelfth and thirteenth centuries, the period of the Norman-Swabian domination, in the area of Sannicandro di Bari. Already at that time, in fact, produced a homemade pasta Apulian durum wheat, round-shaped and hollowed at the center with thumb pressure. Once ready, the pasta was dried so that it could be stored for shorter or longer periods, even on ships leaving for long voyages. This dish is sustainable because turnip greens are grown naturally without fertilizer. It also contains between 1000 and 1000 g equivalent liters of virtual water CO2.

Panna Cotta with Comté



Panna cotta is an Italian dessert that has its origins in the piedmont. Literally meaning cooked cream, it has been revisited by the Franche Comté with its traditional cheese, the Comté, which is made in the Jura massif. Panna Cotta with County is sustainable as the county is the first French cheese of protected designation of origin in quantity.



Our team

CREMA: Mattia Bertolasi, Gabriele Carminati, Angelo Bonomi
FRANCE: Iacovone Emma, Drakovac Ayia
PORTUGAL: Leonor G Gomes
UK: Bradley Milliner
BARI: Marianna Mesto
Romania: Flavia Dinu

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Fish and Chips



The tradition dates back to the medieval period the XII and the 13th century, a period of the Norman-Swabian domination, in the area of Sannicandro di Bari. Already at that time, in fact, a crafted pasta of Pugliese durum wheat was produced, from the circular shape and led in the center with the pressure of the thumb. This dish is sustainable because Rape tops are naturally cultivated without fertilizers. It also contains between 1000 G CO2 equivalent and 1000 liters of virtual water.

Orecchiette with turnip greens



MEMBERS:

CREMA: Mattia Bertolasi, Gabriele Carminati,
Angelo Bonomi

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UNITED KINGDOM: Bradley Milliner

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