

Le Marche and Food

"Discover and Explore Le Marche it's rich Italian cuisine found throughout the region, the great traditional and tasty food"

88 Curated by Mariano Pallottini

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www.labarcasultetto.it - Today, 10:22 AM

Best Restaurant of Le Marche: La Barca sul Tetto, Ancona



The **La Barca sul Tetto** is a refined and elegant restaurant in **Ancona** (new ferry terminal at the port) where the good taste of hospitality is combined with good food. Decorated in the **50's New Yorker style**, the restaurant is one of the best interpreters of seafood in the region, is a hymn to the fish caught daily (never bred).

Each preparation is expression of extensive knowledge of cooking and raw materials, delicious dishes typical of the Marche, reinterpreted in a very special way by the chef, able to fascinate for their goodness, their taste and their delicacy: Maccheroncini di Campofilone with cockles, the fabulous seafood carbonara, the amazing Adriatic roast fish and never forget the tasting appetizers.

Scooped by Mariano Pallottini

www.vinocotto.com.au - March 30, 6:53 PM

Spiced baked Figs with Vino Cotto

sybilsspoon.blogspot.fr - March 31, 5:31 PM

Pear and Pecorino Ravioli



The combination of the sweet pear and the sharp pecorino, along with a little creamy mascarpone to hold it together, is amazing. There's a little bite because of the pears, and the salty pecorino is very satisfying. You toss with butter, water, pepper, and more pecorino and you probably won't have any leftovers. If you want to skip the pasta making, you can do it with wonton wrappers.

Ingredients:

Pasta:

4 eggs

5 cups flour

1/2 tsp salt

(I made extra to make noodles for dinner another night)

Filling:

1 bartlett pear, peeled and cored

8 oz pecorino cheese, grated

2 tbsp mascarpone

6 tbsp butter

3/4 cup finely grated pecorino

freshly ground black pepper


semolina flour

[Click for directions](#)


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www.kingarthurflour.com - March 29, 5:03 PM

1-2 garlic cloves (or shallots), chopped
Salt and pepper
Olive oil
[Click for Directions](#)

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small handful parsley, chopped
tiny bit of mint, chopped (optional)
salt & pepper
extra virgin olive oil
Directions - [click here](#)

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www.formaggi.biz - March 24, 4:33 PM

Formaggi d'Autore - Italian Cheese Festival and Market



The small medieval town of **Gualdo** in Macerata province of Le Marche is the setting for **Formaggi d'Autore on 19 and 20 May 2012**, an annual festival dedicated to cheese organized by Italy's Slow Food movement. Tasting workshops, stands and a host of other events will present Le Marche Cheeses and typical products, some of Italy's finest cheeses alongside some of the best from abroad.

 Scooped by Mariano Pallottini

www.youtube.com - March 23, 11:28 AM


Tipicità - Made in Marche Festival

Weekend-long culinary experience showcasing food and beverages flavors, traditions and products from across the entire **Region Marche**. The Festival features tasting events, seminars and demonstrations.

Tipicità is the ultimate Marche Region showcase, an exhibition of all "**Marche Product**" contents, including food, wines, touristic supply and Made in Marche creations. An "event container" including: congresses, guided tastings, workshops and several brand new formats of foodtainment. An authentic experience that will drag your senses and soul through landscape, history, art, nature food and wine...

Fermo April the 21st/23rd 2012

The Program: www.tipicita.it

 Scooped by Mariano Pallottini

memoriediangelina.blogspot.it - March 21, 10:57 AM

Risotto Primavera - Springtime Risotto: lovely seasonal vegetables in a dish

italiannotes.com - March 22, 2:55 PM

Pasta e fagioli - Pasta and beans