

Marche and Food

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

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 sweat 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 wanton 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



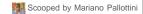
www.kingarthurflour.com - March 29, 5:03 PM

1-2 garlic cloves (or shallots), chopped Salt and pepper Olive oil

Click for Directions



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



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.



italiannotes.com - March 22, 2:55 PM

Pasta e fagioli - Pasta and beans

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



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

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