

I PRODOTTI DELLA  
CASCINA REVIGNANO





# Cascina

*This is a special place.  
It was my grandparents'  
farmhouse.*



As a child, I came here to play and I have lived here since the age of six, with all my family.

I accompanied my grandfather in the countryside, I helped him as much as I could, but mainly I played in the fields.

*And when we went back to the farmhouse, we were welcomed by the smell coming from my grandmother's kitchen, where in each plate you could identify the authentic flavour of each and every ingredient.*

Now I am back here.

Exactly where my grandfather worked the land and my grandmother created wonders in the kitchen.

I wanted to combine these two worlds and abilities, land and taste.

And that's how the idea of **the Products by Cascina Revignano** came to light.

Some stories are worthwhile telling in the right place.

My grandfather told me the land never stops working and it does that for us, to give us good things. So I brought home my memories of flavours, smells and feelings.

And now I carry on a family tradition going back to the 19th century, selecting the natural products from the area and the recipes of the Piedmontese tradition.

Throughout Piedmont countryside, conserving vegetables is a tradition as ancient as the land itself. Each town, each village, each family have their own special recipes.

*I dusted off my grandmother's recipe books to look for the recipes she used to prepare. Some were only in her mind and she never wrote them down, so I tried and recreate those flavours, and sample after sample I felt I was getting closer to the true spirit of my best memories.*

Until, one by one, I found all the recipes.

By trying and tasting, and involving my family and friends as well.

Now I want to share these delicacies with those who love good, authentic food.

This is the story of Cascina Revignano.

Which now is my story, too.

*Because, in the end, what's better than making something good, starting from your own land and roots?*

Luca Ferrero





# ortolana starter

*Fragrant vegetables in glass  
make a tempting starter  
to enjoy all-year round.*

Piedmont cuisine was born from the best recipes of the poor rural tradition. The Ortolana, also known as The Piedmontese starter, is a dish with ancient and very simple origins. Indeed, in the past it was a method to preserve vegetables from the garden throughout the year. Today, the Ortolana is a valued recipe, low in calories, yet very tasty and full of aroma.

Freshly-picked fragrant vegetables are chopped and cooked over a low flame. Blending them with tomato sauce, tuna and extra-virgin olive oil turns **peppers, green beans, carrots, onions and celery** into a fresh-tasting, richly flavoured feast.



• pack of 280 g - 370 g - 580 g

*Delicious starter perfect with cold cuts, it can be seasoned with a boiled egg and served on a slice of toasted bread for a typical summer bruschetta.*



# tuna stuffed peppers

*Made with love in every bite!  
Once you've tasted them,  
you'll love them!*

Spicy, round red peppers, typical of the Carmagnola area, stuffed with a filling of **tuna**, **anchovies** and **capers**.

A perfect balance of sweet, spicy taste and soft, crunchy texture. Their preparation requires a lot of patience and dedication, and a few good ingredients, which are used for the filling of these small, tasty peppers, preserved in olive oil. In short, a gourmet starter that just has to be tasted!



• pack of 180 g - 260 g - 550 g

*Excellent as a starter or as an accompaniment to a main dish.*



# mushrooms

*A magic of scents and tastes, a pinch of woods directly to your home!*

Only the freshest, firmest mushrooms are used in order to maintain unchanged the taste and aroma, so it is possible to remember the autumn and the woods with their colors and scents, all the year round.

- Porcini mushrooms in olive oil - Mixed mushrooms in olive oil  
Cardoncelli mushrooms in olive oil - pack of 180 g
- Porcini Mushrooms and tuna starter - pack of 280 g

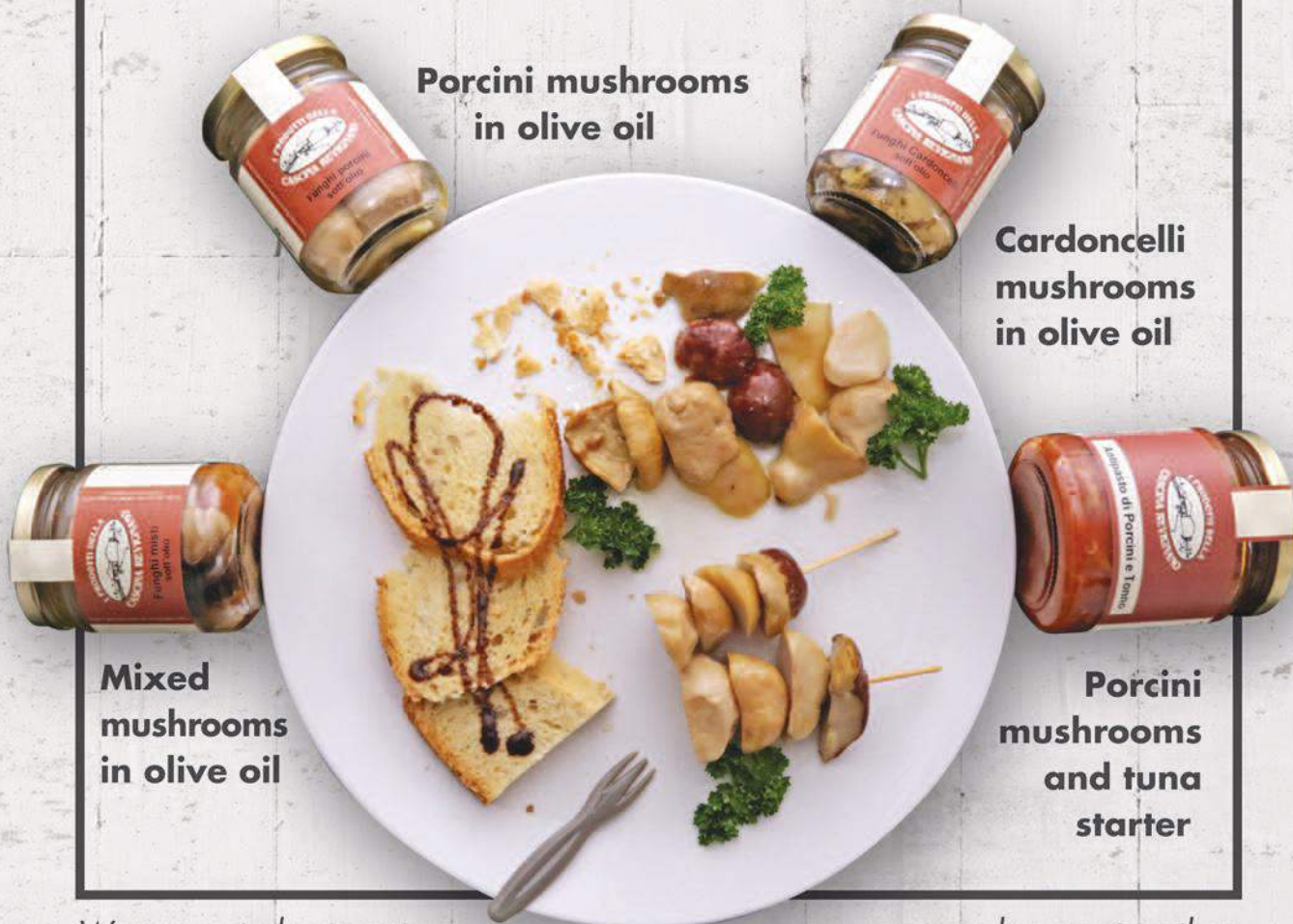
**Porcini mushrooms  
in olive oil**

**Cardoncelli  
mushrooms  
in olive oil**

**Mixed  
mushrooms  
in olive oil**

**Porcini  
mushrooms  
and tuna  
starter**

*We suggest also to eat  
with a simple slice of bread or to add to a salad to make it tasty and gourmand!*



# starters

*Served at court, but also in the farmhouse...  
the distinctive sign of a noble cuisine*

In Piedmontese cuisine, starters are the mainstay, rich and succulent dishes where taste and fantasy meet. Each of our mouth-watering products has its particular smell: parsley in **peppers with tuna**, the sweetness of pearl **onions** and the spring freshness of **artichokes** in olive oil.

The **Bagna Caoda**, a traditional Piedmontese sauce made with anchovies and garlic, enhances the sweetness of the **peppers** and the intense yet pleasing earthy note of the **Jerusalem artichokes**.

- **Pearl onions with Balsamic vinegar** - pack of 250 g
- **Sweet and sour pearl onions** - pack of 250 g
- **Artichokes in olive oil** - pack of 250 g
- **Peppers with Bagna Caoda** - pack of 175 g
- **Peppers with tuna** - pack of 270 g
- **Jerusalem artichokes in olive oil** - pack of 175 g
- **Jerusalem artichokes with Bagna Caoda** - pack of 175 g



*Perfect as side dishes with meat and fish  
or as snacks with aperitifs and cocktails.*



# anchovies

*A "must" between  
all the Piedmontese starters!*

**Anchovies** with **parsil** or **red sauce** is one of the starters more typical of our tradition, a simple recipe but with intense taste. The tasty blue fish is enriched with a fragrant sauce of parsley, garlic and red pepper or with a particular tomato sauce.

- **Anchovies in red sauce** - pack of 156 g
- **Anchovies in green sauce** - pack of 156 g
- **Anchovies rolled with caper** - pack of 156 g



*Taste our anchovies on a warm summer evening  
white wine, for a moment of sheer heaven!*

*with a well-chilled*

Sauces to accompany meat...  
but not only...

# green and red bagnet

Made from simple raw ingredients, two traditional sauces, Bagnet Verd (a green sauce) and Bagnet Ross (a red sauce), stand out as special because of their classic taste.

Rich in flavour and character, the parsley-based Bagnet Verd and Bagnet Ross, with tomatoes and peppers, are classic accompaniments for meat, in particular boiled meat (*bollito*), and second courses of Piedmont cuisine.

- **Bagnet verd** - pack of 180 g
- **Bagnet ross** - pack of 180 g

*These sauces are very good with traditional boiled meat, a festive dish par excellence. They are also suitable for use with lighter slices of grilled meat or with cheese made from cow's milk or a mixture of milks. They can be served as an appetizer on a slice of toasted bread (bruschetta). Another classic pairing is with salted anchovies, as also suggested by the Cascina Revignano.*





# sauces and mostarda

...sauces to eat with cheese  
...but not only

The combination of fruit, vegetables, sugar and mustard creates a range of creamy sauces that enhance the flavour of fresh or aged cheeses.

One particular sauce, mostarda senapata, is a variation of a traditional Italian condiment, a sweet-hot-tangy preserve. With their fine flavours, they allow the creation of wonderfully intriguing, exciting dishes. Today food is no longer just simple nourishment, but it assumes a complex function, involving all five of our senses, not least of all sight.

- Sauces for cheese with red peppers
- Sauces for cheese with green tomatoes
- Sauces for cheese with onions and apples
- Sauces for cheese with carrots and pears
- Mostarda of Figs
- Mostarda of Pears



• pack of 110 g

*Eat our Mustards senapate not only with different types of cheese but with boiled too, sausages or fatty meats.*



# sauces for pasta

*So many delicious ideas  
for pasta lovers*

For every bowl of pasta there's a great sauce. Cascina Revignano offers **six varieties** of tomato sauce with different ingredients, all very good indeed!

Classic and natural flavours, such as **tomatoes** and **basil**, or tasty **porcini mushrooms** or **onions** and **chili**, but also imagination and experimentation: eggplant and **Riviera olives**, or **carrots** and **celery**, an unusual combination for an amazing, fresh taste.

If you want the summer all year round, we recommend our **VERDURISO**: the classic condiment for rice salad, with eight vegetables, capers and green and black olives in olive oil. You can use it as a base for a "Insalata Russa" as well.

- **Tomato sauce and basil**
- **Mediterranean sauce**
- **Spring sauce**
- **Arrabbiata sauce**
- **Porcini mushroom sauce**
- **Tuna sauce** • pack of 280 g



• **Verduriso**  
pack of 270 g



• **Mixture of  
sautéed vegetables**  
pack of 90 g



*Good to combine with homemade pasta,  
but also with shop-bought pasta, long or short.*



# sweet temptations

*Wonderful delicacies  
for the palate*

The goodness of the best Italian sweet chestnuts, cultivated naturally then candied following traditional recipes. The candied **marroni chestnuts** are preserved in syrup, to preserve the delicious taste of this soft, doughy fruit. They are a perfect sweet, delicious on autumn and winter evenings with a cup of tea or hot chocolate.

**Peaches** baked with **cocoa** and **amaretti** (biscuits) make a delicious pudding - a perfectly sweet way to end a dinner with friends.

- **Whole Candied Marroni chestnuts** - pack of 370 g
- **Peaches and cocoa** - pack of 300 g



*Taste our sweet temptations  
with ice cream: it would be a sin to miss them.*



# jams

*A spoonful of goodness  
with all the flavour of freshly picked fruit!*

The fruit that grows on the beautiful hills of Piedmont is rich in all the qualities of the land it comes from: sweetness and characteristic taste! Bursting with flavour, free from additives and preservatives, old fashioned recipes of Piedmontese tradition or contemporary versions with a modern twist - here are the homemade jams made by Cascina Revignano.

- **Plum jam**
- **Strawberry jam**
- **Amarena cherry jam**
- **Blueberry jam**

- **Orange marmalade**
- **Peach jam**
- **Apricot jam**
- **Cherry jam**

• pack of 320 g



*Ideal for tarts and other types of cakes.*



# HOtellerie REstaurant CAtering



- Ortolana starter  
1000 g



- Tuna stuffer red peppers  
1500 g



- Pearl onions:  
Sweet onions - 950 g  
Sour onions - 980 g



- Starters:  
Peppers with tuna - 980 g  
Porcini mushrooms  
and tuna - 1000 g



- Mushrooms:  
Porcini mushrooms - 950 g  
Mixed mushrooms - 950 g



- Bagnets:  
Green - 1000 g  
Red - 1000 g



- Dressing and dips  
for cheese and meat  
320 g



- Sauces for pasta: Basil - Primavera  
Funghi mushrooms - Mediterraneo  
Tuna - Arrabbiata - 1000 g



- Verduriso - 950 g





Taste  
of Piedmont



*This is my Piedmont,  
this is my pleasure to tell stories of taste, through the ingredients  
and recipes of my land and of my heritage.  
To share the happiness that these flavours give me every time.*

Piedmont flavours are unique, just like its landscapes: mountains, hills, plains, a perfect combination of some of the most exclusive and authentic recipes.

Piedmontese culinary tradition can boast a wide variety of flavours, to everyone's content, from the most demanding to a more popular, widespread taste.

Here you will find strong, satisfactory flavours passed down to us from the ancient country traditions, as well as more refined and elegant recipes, based on the cooking style of the House of Savoy.



*I chose to recreate those flavours I tasted as a child.  
The antipasto all'ortolana, an appetizer made from  
vegetables cut into small pieces and slow cooked.  
The vegetables in oil, to find the taste of summer  
in the midst of winter.*

*The jams we used to spread over the bread for  
breakfast or as an afternoon snack.*

*The sauces we used for pasta.*

*The dressings we tasted with meat or even just with bread,  
so good they were.*

*The mushrooms we picked in the woods in the fall.*

*The anchovies, which strangely enough are among the most  
typical flavours of Piedmont, a region with no sea but with  
lots of taste.*

*The stuffed peppers, to fill one by one, a pastime for children  
of a time with no tablets nor videogames.*

*I source all the ingredients from the small farms around  
Cascina Revignano.*

*Kilometre, and sometimes metro, zero food.*

*We are located between Moncalieri and Carignano, close to  
the Po river, which creates enchanted environments around the  
farmhouse, such as the Po River Park.*

*Amazing landscapes of nature and countryside.*

*Even the accents I hear in the local farmhouses convey the image  
and feelings of rural Piedmont.*

*People I have known since I was a child.*

*Then I go back to the Cascina and it's as if I enter a time machine: we go  
about washing the fruits and vegetables, and slow cooking all the ingredients.  
And when the jars are ready, my instinct tells me to take them down to  
the cellar.*

*But instead I have to label and deliver them to the shops.*

*We will meet there.*

*Luca Ferrero*



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