

CAROLI HOTELS

Riserva Naturalistica Torre del Pizzo
Litoranea Gallipoli – Santa Maria di Leuca
I-73014 Gallipoli (LE)

Subject: Caroli Hotels - Tourism Competitions for European Hotel and Tourism Schools – 7th Edition.

Categories: Culinary Arts, Restaurant Service and Hospitality.

In memory of Attilio Caroli and Gilda Nuzzolese - Mario Caputo and Maria Domenica Caroli.

Gallipoli - Santa Maria di Leuca - 10-13 March 2021.

Appendix 4
Basket ingredients

Ingredients available to process the recipes for “Culinary Arts” and “Restaurant Service” competitions.

Extra virgin olive oil	Red Tomato Sauce
Eggs	Yellow Tomatio Sauce
Durum wheat flavour	Peeled tomatoes
Milled Semolina	Dry tomatoes
Wheat senator hats	Semi dried tomatoes
Sage	Tomato from Morciano di Leuca
Basil	Winter tomato
Thyme	Apulian bread
Rosemary	“Friselle”
Laurel	Barley pasta
Saffron	Friscous
Celery	“Tria”
Yeast	“Orecchiette”
Salt	“Minchiareddhi (maccarruni)”
Pepper	“Maritati”
Sugar	“Sagne ncannulate”
Capers	Rise
Garlic	“Caciocavallo” Cheese
Carrots	“Cacioricotta” Cheese
“Pestanaca di Sant'Ippazio”	“Strascinati”
Chili Pepper	Giuncata” Cheese
Parsley	Mozzarella
Onion from Puglia	Ricotta Cheese
Olives from Lecce	“Ricotta forte” Cheese
Turnip Tops	“Stracciatella” Cheese

Subject: Caroli Hotels - Tourism Competitions for European Hotel and Tourism Schools – 6th Edition.

Categories: Culinary Arts, Restaurant Service and Hospitality.

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Gallipoli - Santa Maria di Leuca - 10-13 March 2021.

“Mugnolo”	Scamorza Cheese
“Cicerchia”	Pecorino Cheese
Black artichoke	Burrata Cheese
“Meloncella”	Sweet sausage - Spicy sausage
Yellow and Red Peppers	“Suprema di volatili”
Beans	Quail 100 grams portions
Bean with the eye	Capocollo from Martina Franca
Chickpeas	Purple Shrimps of Gallipoli
Black Cece Chickpeas from Muro Leccese	Sea Bass
Lentils from Soletto	Umbrine
Broad Bean from Zollino	Sea Bream
Chicory from Galatina	“Scapece” Gallipolina
Chicory from Otranto	Clam
“Lampascione”	Octopus
Sieglinge Potato from Galatina	Squid
Sweet Potato	Sepia
Aubergine	Snapper
Dried curly peas from Sannicola	Codling
Peas from Zollino	Anchovies
Dried Peas from Vitigliano	Tuna fish
Salento Truffle	Pupilli (small fish)
Lemon	Sardines fish
Orange from Alezio	Mussels
Salento Figs	Honey
Apricot from Galatone	“Vincotto”
Mulberry	Apulia Wines
Shelled Almonds	Distillates
	Craft Beer