

DONNAFUGATA®

Ben Ryé

PASSITO DI PANTELLERIA DOC

From Savoury to Sweet



MINISTERO DELL'AGRICOLTURA
DELLA SVILUPPO ALIMENTARE
E DELLE FORESTE

CAMPAGNA FINANCED ACCORDING
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Ben Ryé

PASSITO DI PANTELLERIA DOC

From Savoury to Sweet

Driven by our passion for the fresh taste and versatility of Ben Ryé, we put ourselves to the test as amateur chefs, cooking up some savoury dishes to pair it with.

A few simple rules: choose ingredients that are easy to find, recipes that anyone can follow, and the desire to surprise yourself and have fun.

This enjoyable experience provided an opportunity to explore and savour every detail of the ‘son of the wind’, a Pantelleria DOC passito wine that has so much to offer.

The result is a selection of dishes ranging from savoury to sweet: an unusual and intriguing menu that contrasts flavours and textures, offering everyone the chance to find the perfect combination that will suit their taste.

Although the idea of a naturally sweet wine for an entire meal may seem bold, this unexpected pairing proves to be a surprisingly harmonious combination. A pairing that not only works, but surprises with its balance and originality.

APPETIZERS

Large cocoa crouton with brie, bottarga shavings and caramelised apricots

Squid ink rice balls with whipped salt cod and Cantabrian anchovies

Shortcrust pastry tartlet with whipped salted butter, chives and salmon roe

STARTERS

Fantasia of marinated courgettes

FIRST COURSES

Mantua-style squash lasagne

Ben Ryé risotto with gorgonzola and hazelnuts

Tagliatelle with gorgonzola sauce, fried leek and Bra sausage bits

Squash, butter and sage tortelli

MAIN COURSES

Oil-fried cod, pepper sashimi, gorgonzola quenelle, enriched with mascarpone

Pork chops stuffed with pine nuts and raisins

DESSERT

Muffins with a soft chocolate centre

Bacio di Pantelleria (Pantellerian Kiss)

APPENDIX A

INTERNSHIP

Large cocoa crouton with brie, bottarga shavings and caramelised apricots

Ingredients for 4 people

- 100 g of Brie
- 50 g tuna bottarga
- aromatic herbs for garnishing

For the chocolate bread

- 200 g type 0 (plain) flour
- 10 g brewer's yeast
- 4 g salt
- 3 g sugar
- 20 g butter
- 10 g unsweetened chocolate
- 50 g water
- 50 g milk
- 1 egg yolk

For the caramelised apricots

- 4 apricots
- 25 g brown sugar
- 10 g butter

Preparation

For the chocolate bread

Sift the flour and cocoa into a large bowl and mix in the yeast. Make a well in the centre of the flour and pour in the sugar and egg yolk. Mix everything together with a fork, adding the milk, water and salt a little at a time. Fold the softened butter into the mixture.

Knead the dough on a floured work surface for at least 10 minutes, using your fists to flatten it and then punching it down on the table.

Put the dough back in the floured bowl, cover with cling film and let it rise until it doubles in size.

Once the dough has risen well, shape it into a round loaf, transfer it to a baking tray lined with baking paper and let it rise again for about 30 minutes.

Bake for 25-30 minutes in an oven that has been preheated to 160°C. Allow the loaf to cool, then cut into slices approximately 1/2 cm thick.

For the caramelised apricots

Melt the butter in a frying pan over a low heat, add the sugar and then the apricots, cut into quarters. Allow them to caramelise for a few minutes and then set aside to cool.

Serving

Toast a slice of chocolate bread in a pan with a knob of butter, then allow to cool.

Place a slice of brie on top of the bread, add the caramelised apricots and the bottarga, previously cut into thin strips. Top with a garnishing of aromatic herbs to taste.



Squid ink rice balls with whipped salt cod and Cantabrian anchovies

Ingredients for 4 people

- 4 Cantabrian anchovy fillets
- wild fennel for garnishing

For the whipped salt cod rice balls

- 350 g rehydrated salt cod cut into pieces
- 100 g fresh whole milk
- 1/2 fresh spring onion
- 30 g butter
- 10 g squid ink
- 100 g dried bread crumbs
- 120 g egg whites
- 100 g fresh boiled potatoes

Preparation

In a pan, sauté the fresh spring onion with the butter, add the salt cod and milk, continue cooking, stirring occasionally until the liquid has been completely absorbed.

Remove from the heat, add the mashed potatoes and continue stirring until the mixture is smooth.

Make 4 arancini, dip them in the beaten egg white, roll them in the breadcrumbs that have been previously coloured with squid ink.

Fry the rice balls in plenty of peanut oil until crispy.

Serving

Place the rice ball on a plate and garnish with a curled Cantabrian anchovy and some wild fennel.



Shortcrust pastry tartlet with whipped salted butter, chives and salmon roe

Ingredients for 4 people

- chives for garnishing
- salmon roe, a small jar

For the shortcrust pastry tartlet

- 200 g of "Senatore Cappelli" flour
- 100 g butter
- 1 egg
- 40 g Parmigiano Reggiano cheese
- 1 pinch of salt

For the whipped butter

- 200 g softened butter
- 50 g fresh cream
- 1 pinch of salt
- 1 pinch of black pepper

Preparation

For the shortcrust pastry tartlet

Pour the flour into a mixer, add the cold butter, Parmesan cheese, salt and egg. Turn on the mixer and mix until you obtain a crumbly mixture.

Transfer the mixture to a pastry board and quickly knead it with your hands to form a ball. Wrap the ball in cling film and let it rest in the fridge for 10 minutes.

When the dough has rested for 10 minutes, roll it out on a lightly floured work surface and place it in the moulds that have previously been buttered.

Bake for 8 minutes at 180°C in an oven that has been preheated. Allow to cool before removing from the mould.

For the whipped butter

Put all the ingredients into a bowl and whisk vigorously.

Serving

Fill the tartlet with the whipped butter using a piping bag, top with a teaspoon of salmon roe and decorate with a few chives.



STARTERS

Fantasia of marinated courgettes

Ingredients for 4 people

- 1 elongated summer courgette
- 3 green courgettes
- 3 light-coloured or white courgettes
- 1 sprig of mint
- coarse salt to taste
- peanut oil as needed
- ice as needed
- 30 g vinegar
- 30 g honey

Preparation

Cut the light/white courgette into discs and fry in plenty of oil. Season with a vinegar and honey blend.

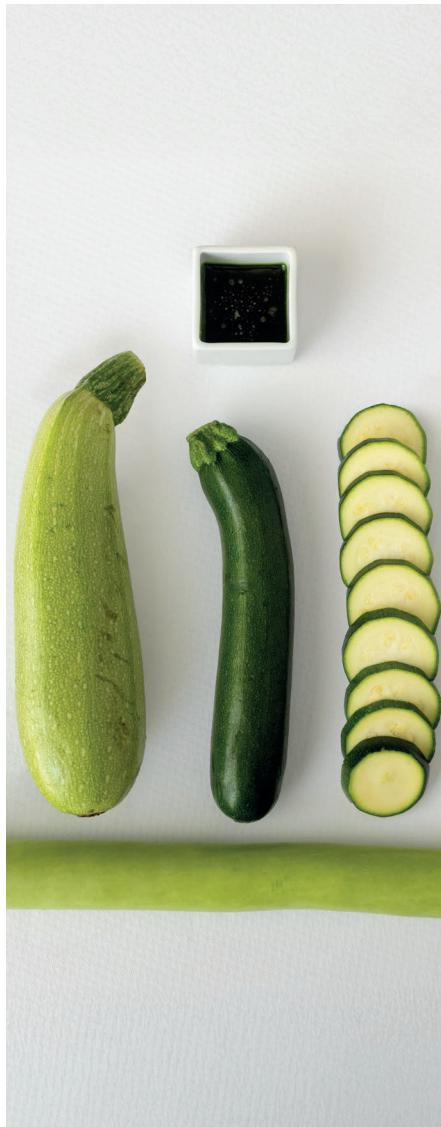
Remove the outer skin of the elongated courgette with a potato peeler and cut it into slices about 40 cm long. Place the slices of courgette on a baking tray sprinkled with coarse salt and leave them to marinate for 2 hours. Then, rinse with cold water.

Cut the green courgettes into strips using a vegetable peeler, and blanch them in plenty of water for 10 seconds; cool them immediately by placing them in ice water. Season with fresh mint and salt.

Serving

Shape the elongated courgette strips into spirals, place the light-coloured courgette discs next to them and complete the dish with the green courgettes.

Garnish the dish with fresh mint leaves and flavour with chlorophyll oil.



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Mantua-style squash lasagne

Ingredients for 4 people

For the pasta

- 200 g type 00 (plain) flour
- 2 eggs

For the filling

- 600 g washed squash
- 200 g sausage
- 20 g amaretti biscuits
- 30 g Parmigiano Reggiano cheese
- 1/2 shallot
- extravirgin olive oil
- salt and pepper
- red wine
- nutmeg

For the soup

- 3 dl vegetable stock
- 20 g butter
- 20 g flour
- salt and pepper

Preparation

For the pasta

Knead, cover and set aside for 30 minutes.

For the filling

Brown the chopped shallot in a saucepan with a drizzle of oil until transparent, add the diced squash and cook with a little stock, salt and pepper until the squash becomes almost creamy.

Separately, remove the sausage meat from the casing and brown it in a pan; add the red wine and allow it to evaporate, then remove from the heat.

For the soup

To prepare the cream soup, melt the butter in a saucepan, add the flour and toast for a few minutes, pour in all the stock and stir with a whisk, bring to a boil and season to taste.

Add the sausage, finely crumbled amaretti biscuits, cheese and finally, the creamy soup to the squash, season with nutmeg and mix well.

Roll out the dough and cut into rectangles, boil the pasta in salted boiling water, drain and rinse in cold water.

Place the lasagne layers in a buttered baking dish, alternating the pasta with the filling. Before serving, bake in the oven at 180°C for about 20 minutes.



Ben Ryé risotto with gorgonzola and hazelnuts

Ingredients for 4 people

- 320 g Carnaroli rice
- 2 dl Passito di Pantelleria
- Ben Ryé
- 150 g creamy gorgonzola
- 30 g raisins
- 30 g roasted hazelnuts
- 30 g butter
- 1,5 l vegetable stock
- extra virgin olive oil
- salt and pepper

Preparation

Soak the raisins in 1/4 of the wine in a bowl and coarsely grind the hazelnuts.

Toast the rice in a saucepan with a few drops of oil. When the grains become semi-transparent, add the remaining passito wine and, once the alcohol has evaporated, begin cooking by adding the hot stock a little at a time, only when the previous amount has been absorbed.

When almost cooked, add the raisins and the wine used to soak them, remove the pan from the heat, add the gorgonzola cheese cut into small pieces and the cold butter to the rice; let it rest for a minute, then stir vigorously; serve immediately and garnish with chopped hazelnuts.



FIRST COURSES

Tagliatelle with gorgonzola sauce, fried leek and Bra sausage bits

Ingredients for 4 people

- 300 g type 00 (plain) flour
- 200 g Bra sausage
- 300 g gorgonzola cheese
- 150 g fresh heavy cream
- 3 eggs
- 1 leek
- salt and pepper to taste

Preparation

For the tagliatelle

Sift the flour onto a pastry board and form a shallow, wide well. Place the eggs in the centre of the well and, using a fork, beat them, incorporating the flour from the sides. When the egg has been completely absorbed, start kneading the dough with your hands.

Knead for about ten minutes to form a ball, cover with cling film and let it rest for at least 30 minutes.

Roll out the dough with a rolling pin and cut into tagliatelle.

For the gorgonzola sauce

In a large saucepan, heat the cream and gorgonzola cheese, which you have previously cut into small bits, until it all becomes creamy. Then, season with salt and pepper and set aside.

Wash and slice the leek into thin discs. Remove the sausage from its casing and set aside.

Fry the leek in a pan with peanut oil until crispy. Cook the tagliatelle in plenty of salted water, transfer to the pan with the sauce and toss briefly.

Serving

Place on a plate with the crispy leek and bits of Bra sausage.



Squash, butter and sage tortelli

Ingredients for 4 people

- 1 kg Mantua squash
- 300 g type 00 (plain) flour
- 100 g Parmigiano Reggiano cheese
- 100 g amaretti biscuits
- 125 g butter
- 3 eggs
- 2 - 3 Tbsp Mantua mustardi
- 2 - 3 Tbsp breadcrumbs
- 1 tsp extra virgin olive oil
- 1 untreated lemon
- nutmeg to taste
- salt to taste
- sage to taste

Preparation

For the tortelli dough

Make a well in the flour, add the eggs and oil, and beat briefly with a fork.

Then gradually add the flour from the inside and begin to knead until you have a smooth dough. Cover with cling film and let rest for at least 30 minutes.

For the filling

Cut the squash into pieces and bake in the oven until soft. Remove the skin and pass the pulp through a food mill with a fine disc, collecting the purée in a bowl. Add the salt, finely crushed amaretti biscuits and Parmigiano cheese.

Grind the mustard and add it to the mixture. Then add the breadcrumbs until you obtain a fairly thick dough, season with grated lemon rind and a pinch of nutmeg. Transfer the filling to a piping bag.

Roll out the dough with a pasta machine or a special machine until you obtain long, thin sheets. Distribute small piles of filling on the dough and form the tortelli. Heat the butter and oil in a large frying pan. Season with salt and pepper and add the sage. Cook the tortelli in plenty of salted water, toss them in the oil and butter sauce and serve immediately while hot.



MAN COURSES
SPECIALS

MAIN COURSES

Oil-fried cod, pepper sashimi, gorgonzola quenelle, enriched with mascarpone

Ingredients for 4 people

- 400 g cod fillets
- 1 red pepper
- 150 g mild gorgonzola
- 50 g mascarpone
- 1 litre peanut oil

Preparation

Cut the cod fillet into 4 slices, pour the peanut oil into a small saucepan, heat to 80°C, turn off the heat and immerse the cod slices for 10 minutes. Using a pastry cutter, slice the barbecued pepper, which has been previously peeled, into 4 discs.

Serving

Place a slice of pepper in the centre of the plate, top with the piece of cod that has been left to drain, and finish with a quenelle of gorgonzola mixed with mascarpone.



MAIN COURSES

Pork chops stuffed with pine nuts and raisins

Ingredients for 3 people

- 3 thin slices of pork capocollo
- 20 g pine nuts
- 10 g raisins
- 10 g grated pecorino cheese
- 1 white onion
- parsley
- garlic
- salt and pepper to taste
- bay leaf
- white wine

Preparation

Finely chop the onion and fry it in a pan with the oil and bay leaf. Fry gently over a low heat and add a little water. Cover with a lid and cook for 10 minutes.

Chop the garlic and parsley and mix with the pecorino cheese, pine nuts, raisins, salt and pepper. Lay the slices of capocollo on a chopping board and pound them slightly. Then put the previously prepared mixture in the centre of the slice, bring the sides of the slice towards the centre, enclosing the filling; roll up and secure with a toothpick.

Brown the chops in the onion on all sides, add salt and pepper, pour in the wine, cover and cook until done.



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Muffins with a soft chocolate centre

Ingredients for 6 people

- 160 g 70% dark chocolate
- 200 g (excellent) butter
- 50 g sugar
- 20 g flour
- 3 eggs
- 1 heaped tsp unsweetened cocoa powder

Preparation

Preheat the oven to 220°C. Break the chocolate into small pieces and melt it in a bain-marie or in the microwave. When it is completely melted, remove it from the heat and, while still warm, add the softened butter in small pieces and mix it in with a whisk. Break the eggs, separating the yolks from the whites and placing them in two different bowls. Add the sugar to the yolks and beat them with an electric whisk until the mixture is frothy and pale.

Once this is done, and while still beating with the whisk, add the sifted flour and cocoa powder and the butter and chocolate mixture. Wash and dry the whisk, beat the egg whites until stiff and gently fold them into the mixture with a bottom-up motion. Pour the mixture evenly into six well-greased individual moulds and place them in the oven when it has reached the specified temperature. Bake for exactly 8 minutes and, once you have removed the moulds from the oven, wait two minutes before turning them out onto dessert plates. Serve warm with a cold custard flavoured with vanilla or Cointreau, but they are also delicious on their own or served with a strawberry or raspberry coulis.

The intense heat of the oven will cause a hard crust to form immediately around the muffins, while the centre will remain soft and creamy. You can prepare the muffins a couple of hours in advance, storing the moulds in the refrigerator until you are ready to bake them.



Bacio di Pantelleria (Pantellerian Kiss)

Ingredients for 8 sweets

- 300 g ricotta cheese
- 1 glass of milk
- 3 Tbsp flour
- 1 egg
- powdered sugar to taste
- frying oil

Preparation

Mix the milk, flour and egg together to make a fairly runny batter. Heat the oil in a frying pan and place the moulds in it to heat up (they can be flower, butterfly or heart shaped, with a handle); then dip each mould into the batter for 3 seconds and then into the boiling oil until the fried shape comes out of the mould on its own. Then place the fried shapes on a tray lined with kitchen paper and add a pinch of sugar. Top each fried shape with fresh ricotta cheese that has been passed through a sieve, sweetened to taste (you can add organic lemon rind if you like), and cover with another fried shape. Sprinkle with powdered sugar.

Cocoa, coffee or liqueur can be added to the batter. Chocolate chips or small pieces of candied fruit can be added to the ricotta filling.



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Special thanks to:

Chef Marco Failla, Villa San Bartolo

Large cocoa crouton with brie, bottarga shavings and caramelised apricots

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Shortcrust pastry tartlet with whipped salted butter, chives and salmon roe

Fantasia of marinated courgettes

Oil-fried cod, pepper sashimi, gorgonzola quenelle, enriched with mascarpone

Eataly, Verona

Mantua-style squash lasagne

Ben Ryé risotto with gorgonzola and hazelnuts

Eataly, Torino

Tagliatelle with gorgonzola sauce, fried leek and Bra sausage bits

Squash, butter and sage tortelli

Chef Daniele Perrone, GamberoRosso - Città del Gusto

Pork chops stuffed with pine nuts and raisins

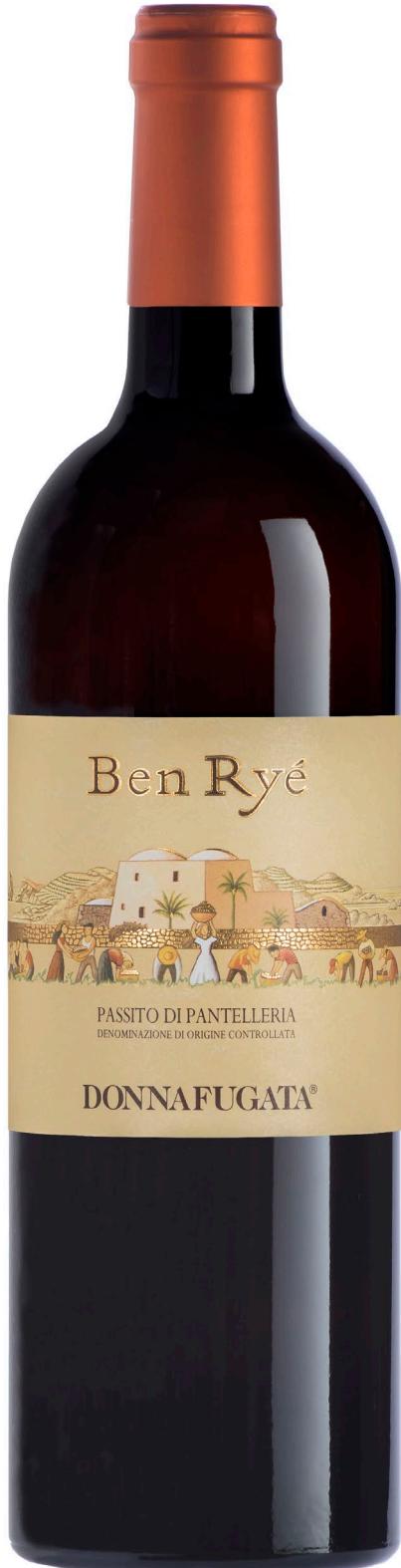
Grazia Cucci

Bacio di Pantelleria (Pantellerian Kiss)

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Ben Ryé 2023

Passito di Pantelleria DOC



Variety

Zibibbo

Area of production

Southwestern Sicily - Island of Pantelleria

Ben Ryé 2023 captivates with its bouquet, ranging from fruity notes to hints of Mediterranean scrub. On the palate, it is intense and persistent, with a balance between freshness and sweetness.

It has a golden colour with bright amber hues and an intense bouquet with distinctive notes of raisins, apricots, citrus fruits and candied orange peel, accompanied by hints of Mediterranean scrub. On the palate, fruity notes and herbal hints combine with sweet nuances of honey. Intense and persistent, characterised by a balance between freshness and sweetness. (28th August 2025)

Other pairings

Pairs perfectly with dry pastries, chocolate, and tarts with jam or ricotta cheese. Also worth trying with savoury dishes such as tuna bottarga, mature or blue cheeses, and dishes that are enhanced by the freshness and rich flavour of Ben Ryé. On its own, as a contemplative wine. Serve in medium-sized, slightly flared glasses. Can be opened just before serving. Best served at 12-14°C.

Ben Ryé 2017

Limited Edition

Passito di Pantelleria DOC



Variety

Zibibbo

Area of production

Southwestern Sicily - Island of Pantelleria

Ben Ryé 2017 Limited Edition has a golden colour with intense amber reflections.

This wine has an intensely rich bouquet with captivating nuances. The distinctive fruity notes of apricot, yellow peach, candied orange peel and raisins are complemented by countless nuances resulting from prolonged ageing in the bottle: hints of figs, dates and carob blend with notes of chestnut honey and Mediterranean herbs. On the palate, Ben Ryé 2017 Limited Edition has a perfect match between taste and aroma, and its excellent acidity perfectly balances the sweet component, giving this wine a very strong expression of elegance and personality. Finally, the taste is characterised by a distinct and very long-lasting aftertaste.

Other pairings

Pairs perfectly with dry pastries, chocolate, and tarts with jam or ricotta cheese.

It is also worth trying with blue cheeses and foie gras. Extraordinary on its own, as a contemplative wine.

Serve in medium-sized, slightly flared glasses. It can be opened just before serving. Best served at 12-14°C