



NEW
*creamy
range*

Open, Pour, Chef!

13 simple recipes

guaranteed to impress





“

With Well in your
kitchen, the family
of flavour

People who cook with Well,
the family of flavour experts,
have always held a complete
line of stocks and cooking
bases to express their love
in the kitchen. And today,
with the new creamy range,
the flavour has a new secret.
To prepare an excellent
broth, a special soup or
to enhance every recipe
of yours, with Well, your
dishes will taste of family.

”



ARE YOU SEARCHING FOR A RICHER FLAVOUR?

*The new creamy concentrates have arrived that's
your new secret in the kitchen*

OPEN

The new consistency of stock and cooking bases is now creamy! Easy to use, in practical pre-dosed cups, they are ready to open and pour in your preparations.

POUR

With the creamy concentrates, your kitchen is limitless. They are instantly soluble and can be used hot or cold directly over foods at any stage of preparation, even for your salad dressing and on a marinade.

CHEF

Within every creamy concentrate cup, you'll find all the Well professional haute cuisine. With two simple moves, you'll obtain the creaminess and consistency of starred-chef's cooking base or sauce!



Bontà di Brodo Meat

Bontà di Brodo Vegetable



Rich Fish Stock



Rich Roast Stock



100% Natural
Gluten-free, Lactose-free, Glutamate-free

NEW
creamy
range

CHICKEN and vegetable soup

Ingredients

- 1 cup of Well concentrated BONTÀ DI BRODO Organic Vegetable
- 1 medium courgette
- 1 medium carrot
- 1 potato
- 50 gr wild chard (or 70 gr peas)
- ½ onion
- 1 stick of celery
- 150 gr chicken breast
- 500 ml water
- 2-3 spoons of extra virgin olive oil
- Pepper to taste
- Fresh parsley to taste

Cooks in



30'

Difficulty



super easy

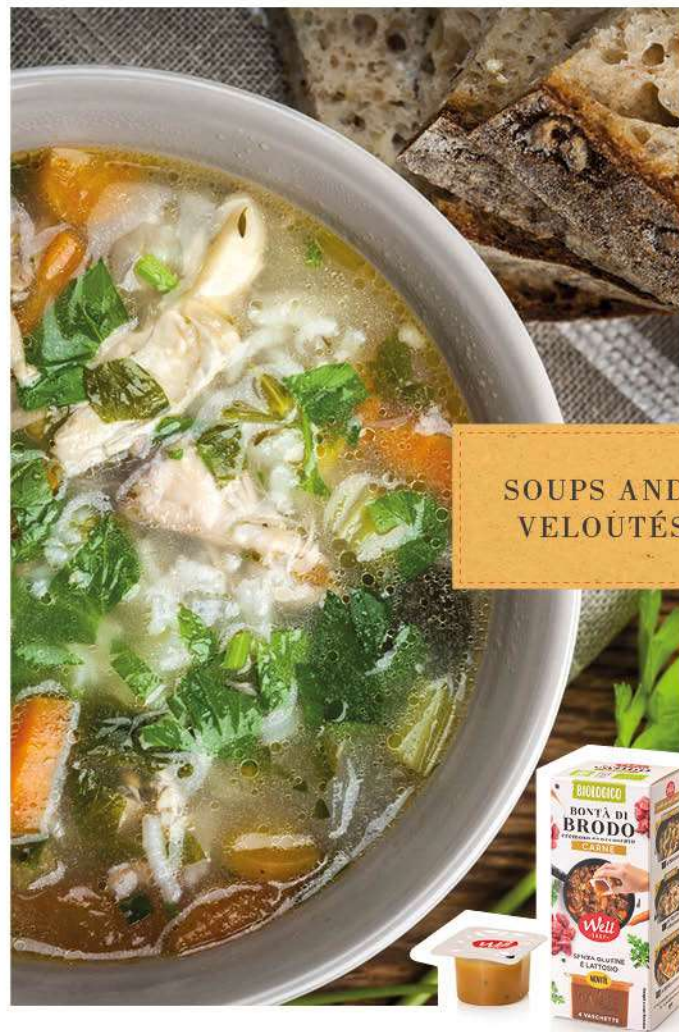
Serves



2

Directions

Heat the oil in a saucepan and when it is hot, add the sliced onion and leave to lightly brown for 1-2 minutes. Then, add the chicken breast cut in to morsels or strips (optional dusting with flour) and brown for a few minutes. Add the diced vegetables and gradually add the water and the contents of a cup of Well Concentrated BONTÀ DI BRODO Organic Vegetable. Leave to cook for about 15-20 minutes and serve the soup while hot with a twist of pepper and a little chopped parsley.



PUMPKIN

and leek velouté

Ingredients

- One cup of Well concentrated **BONTÀ DI BRODO Organic Vegetable**
- 75 gr leeks
- 400 gr pumpkin
- 25 gr cream
- 20 gr extra virgin olive oil
- 350 ml water
- Pepper to taste
- Fresh parsley to taste
- Croutons

Cooks in



30'

Difficulty



super easy

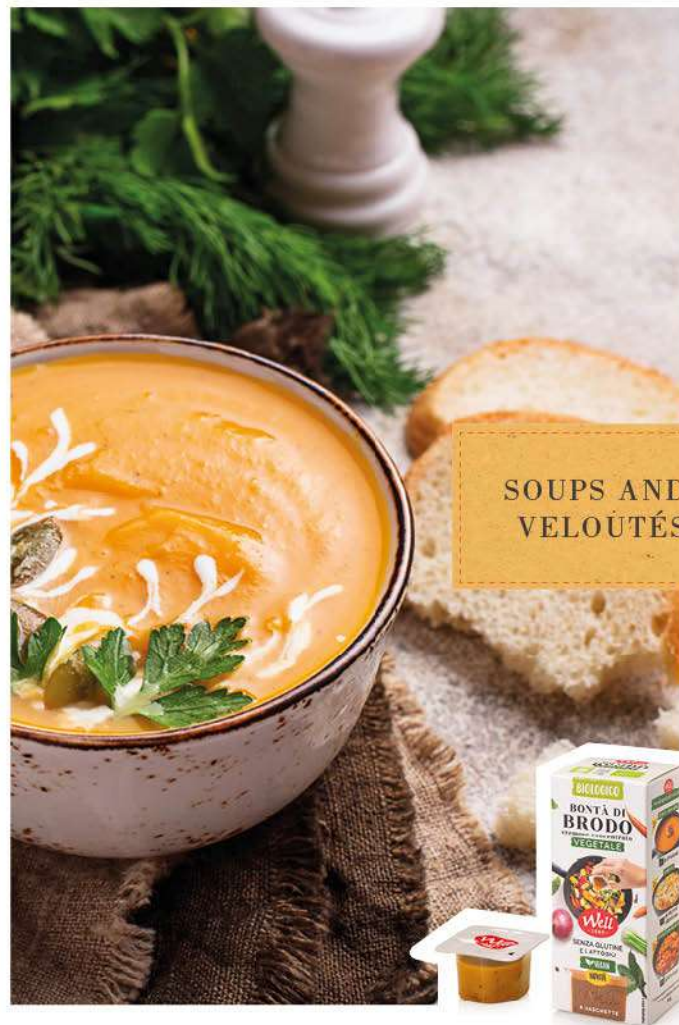
Serves



2

Directions

Slice the leeks into rounds and fry lightly in a pan with the oil. Dice the pumpkin, add to the pan and sauté for a few minutes. Then, add the water and the contents of a cup of **Well Concentrated BONTÀ DI BRODO Organic Vegetable** and simmer on a moderate heat for about 25 minutes. Lastly, add the cream (keep a spoonful for decoration at the end), blend it all and serve with a twist of pepper, chopped parsley, croutons and the remaining cream.



SOUPS AND
VELOUTÉS

RICE

with Gorgonzola and peas

Ingredients

- 1 cup of Well Concentrated BONTÀ DI BRODO Organic Vegetable
- 160 gr Carnaroli rice
- ½ onion
- 75 gr Gorgonzola
- 100 gr fresh or frozen peas
- 450 gr water
- 3 spoons of extra virgin olive oil
- A knob of butter
- Parmesan to taste
- Pepper to taste

Cooks in



30'

Difficulty



Not too tricky

Serves



2

Directions

Chop the onion and lightly brown it in a pan with the extra virgin olive oil. Toast the rice on a low heat for a few minutes and boil the water in the meantime with the **Well Concentrated BONTÀ DI BRODO, Organic Vegetable**. Gradually add the stock to the rice and continue to stir occasionally. After a few minutes, add the peas and finish cooking the rice (about 17-18 minutes in all). Just before the rice is cooked, add the butter, Parmesan and Gorgonzola and allow to rest until they have all melted. Season to taste with freshly ground pepper before serving.



RICE

SEAFOOD

risotto

Ingredients

- 1 cup of Well Concentrated Rich Fish Stock
- 160 gr Carnaroli rice
- 100 gr mixed fresh or frozen fish
- 50 gr shrimps
- 50 gr prawns
- 50 gr mussels
- 50 gr clams
- 500 ml water
- 50 ml white wine
- 2-3 spoons of extra virgin olive oil
- 1 clove of garlic
- 1 spoon of chopped parsley
- Ground black pepper to taste
- 2-3 knobs of butter

Cooks in



30'

Difficulty



Not too tricky

Serves



2

Directions

Crush the whole garlic clove and lightly brown in a pan with the extra virgin olive oil. Add all the fish and lightly brown it for a few minutes until it is tender. Then increase the heat, add the wine and evaporate it. Remove the garlic clove and add the contents of the cup of **Well Concentrated Rich Fish Stock**, simmer on a low heat for a couple of minutes. Toast the rice for a few minutes and gradually add the hot water mixing from time to time until it has cooked (about 17-18 minutes). Leave to rest with the knobs of butter, then add the parsley and pepper. Serve piping hot.



RICE

PAPPARDELLE

with Beef ragù

Ingredients

- 1 cup of Well concentrated **BONTÀ DI BRODO Organic Meat**
- 350 gr dried egg pappardelle (450 g if fresh)
- 1 onion
- 1 stick of celery
- 1 carrot
- 300 gr beef mince
- ½ glass of red wine
- 300 gr tomato passata
- 200 ml water
- 1 bay leaf
- A knob of butter
- 4 spoons of extra virgin olive oil
- Pepper and grated Parmesan to taste

Directions

Chop the onion, celery and carrot and sauté it all in a pan with the extra virgin olive oil for about 2-3 minutes. Add the beef mince and bay leaf; simmer and stir for about 15 minutes. Increase the heat, pour on the red wine and allow to evaporate. Add the content of one cup of **Well Concentrated BONTÀ DI BRODO Organic Meat**, the tomato passata, hot water, pepper and simmer the ragù in a covered pan for at least one and a half hours. Add a little water, if necessary. Cook the pappardelle in plenty of salted water, drain when still “al dente” and sauté for a couple of minutes mixed with the ragù. Leave until creamy with a knob of butter, as preferred. Serve with a sprinkling of grated Parmesan.

Cooks in



2 h

Difficulty



Not too tricky

Serves



4



PASTA

TAGLIATELLE

with mushrooms

Ingredients

- 1 cup of Well Concentrated Rich Roast Stock
- 350 gr Egg tagliatelle (450 g if fresh)
- 250 gr mixed woodland mushrooms
- 4 spoons of extra virgin olive oil
- 1 shallot
- 150 gr fresh cooking cream
- Pepper to taste
- Chopped parsley to taste
- 3 spoons grated Parmesan

Directions

Chop up the shallot and lightly brown in a pan with the extra virgin olive oil, add the sliced mushrooms and the cup of **Well Concentrated Rich Roast Stock**. Cook for a few minutes until they are soft, plum and intact. Add the cream and keep it all hot. Cook the tagliatelle in plenty of salted water, drain when still "al dente" and put in the pan with the mushrooms and cream. Add a few spoons of pasta cooking water if necessary. Add the Parmesan and mix thoroughly. Season with a pinch of pepper and some finely chopped parsley. Serve piping hot.

Cooks in



20'

Difficulty



super easy

Serves



4



PASTA

SPAGHETTI

with clams

Ingredients

- 1 cup of Well Concentrated Rich Fish Stock
- 360 gr spaghetti
- 1 kg fresh clams
- Extra virgin olive oil as required
- 1 clove of garlic
- 1 fresh chilli pepper
- 1 glass of white wine
- 1 spoon of chopped parsley
- Black pepper to taste

Cooks in



20'

Difficulty



super easy

Serves



4



Directions

Heat a few spoons of extra virgin olive oil in a pan and add a crushed garlic clove and the whole chilli pepper. Leave to infuse for a couple of minutes, increase the heat, add the washed clams and the white wine after 2-3 minutes. Allow the wine to evaporate. Add the cup of **Well Concentrated Rich Fish Stock**, cover with the lid and cook on a high heat for 5 minutes. Remove the garlic and chilli pepper and cook the pasta in plenty of lightly salted water in the meantime. Remove the clams from their shells leaving about twenty to one side with the shells for the final decoration of the dish. Drain the pasta cooked "al dente", place in the pan with a little cooking water and sauté until the spaghetti are creamy in appearance. Add a pinch of black pepper and the chopped parsley. Plate up and decorate with a few clams in their shells.



PASTA

POT-ROAST

veal

Ingredients

- 2 cup of Well Concentrated Rich Roast Stock
- 1 kg veal shoulder
- 1 clove of garlic
- 1 sprig of rosemary
- 3 onions
- 1 carrot
- 1 green celery stick
- 1 glass of red wine
- 1 glass of water
- 5 spoons of extra virgin olive oil

Directions

Prepare the meat by tying it, if necessary, with the string. Heat the oil in a pan and sauté the sliced onion. Add the meat and sear on all sides on a high heat for a few minutes to seal in the juices. Add the garlic, sprig of rosemary, chopped carrot and celery; after a few minutes, add the wine and evaporate it, then add the two cups of **Well Concentrated Rich Roast Stock** and a little water. Simmer with the lid on for about 2 hours, turning the meat occasionally and basting it with the cooking juices. Add the rest of the water a little at a time, if necessary. When the meat is cooked, allow it to cool and then carve it into slices. Sieve or blend the roasting juices with the vegetables. Place the sauce and sliced meat in a pan and cook for another 10 minutes. Serve the meat with the sauce.

Cooks in



2 h e 30'

Difficulty



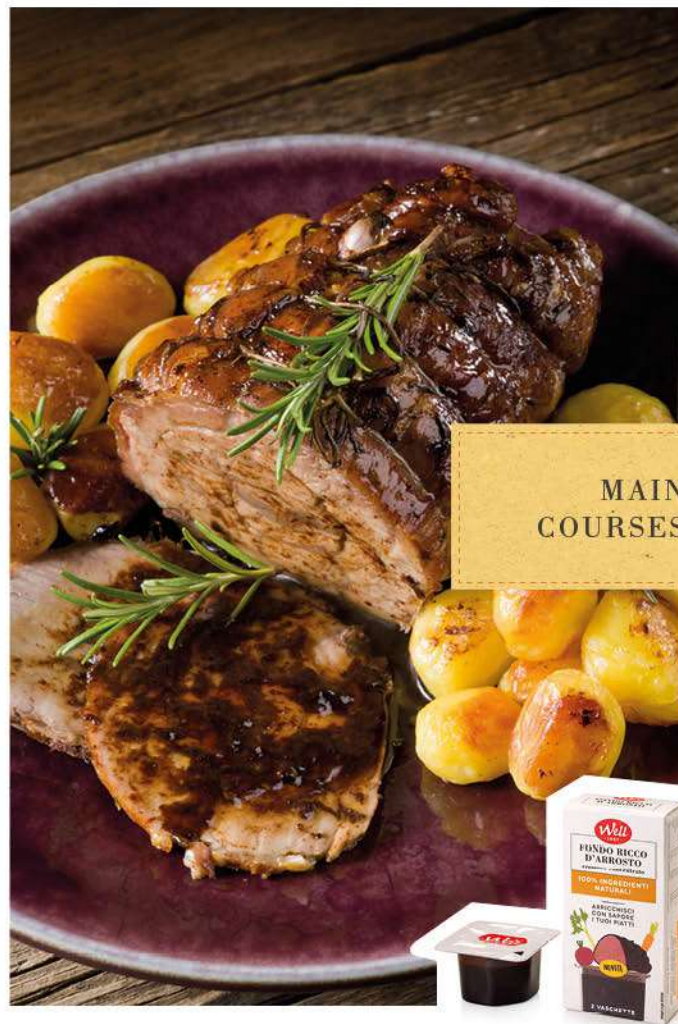
Not too tricky

Serves



4

MAIN
COURSES



BEEF

goulash

Ingredients

- 2 cups of Well concentrated **BONTÀ DI BRODO Organic Meat**
- 1 cup of Well Concentrated **Rich Roast Stock**
- 1 kg beef (silverside or shoulder)
- 450 gr potatoes
- 230 gr onions
- 1 carrot
- 3 medium peppers (yellow, green and red)
- 1 tomato on the vine
- 1 clove of garlic
- 20 gr powdered paprika
- 5 gr powdered cumin seeds
- 1.5 lt water
- 30 gr extra virgin olive oil

Directions

Chop the onions and stew them in a pan with the oil for about 10 minutes. Add the diced meat and sear on a high heat. Add the paprika, cumin, garlic, carrot cut in rounds, chopped tomatoes and a cup of **Well Concentrated Rich Roast Stock**. Stir and cover the meat with the hot stock prepared in advance with the 2 cups of **Well Concentrated BONTÀ DI BRODO Organic Meat**. Simmer with the lid on for about one and a half hours. Then, add the sliced potatoes and peppers and cook for another 30 minutes. 10 minutes from the end, remove the lid, increase the heat and allow the sauce to reduce a little. Serve with polenta or pilaf rice.

Cooks in



2 h e 30'

Difficulty



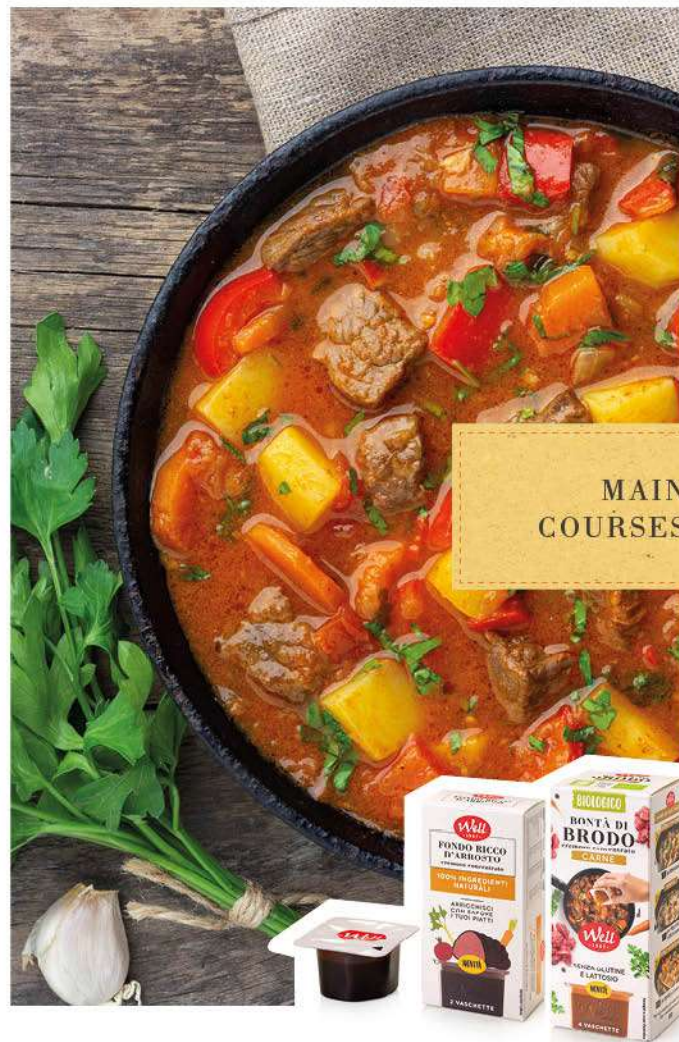
Nor too tricky

Serves



4

MAIN
COURSES



FILET STEAK

with green pepper

Ingredients

- 1 cup of Well Concentrated Rich Roast Stock
- 4 beef medallions weighing 150 g each
- 30 gr green peppercorns in brine (drained)
- 20 gr butter
- 1-2 spoons of extra virgin olive oil
- 3-4 spoons of whisky or brandy
- 200 gr fresh cream

Cooks in



20'

Difficulty



Not too tricky

Serves



4

Directions

Heat a pan well with the butter and oil. Add the medallions and cook as preferred. Remove the meat from the pan and keep hot. Increase the heat and deglaze the pan with the whisky or brandy. Add the green peppercorns, a cup of **Well Concentrated Rich Roast Stock** and the cream. Leave to cook and thicken until it reaches the right creamy consistency. Pour the sauce on the medallions and serve.

MAIN
COURSES



STEWED

cod

Ingredients

- 1 cup of Well Concentrated Rich Fish Stock
- 600 gr fresh or frozen cod fillets (4 slices)
- 30 gr desalted capers
- 60 gr Taggiasca olives
- 1 onion
- ½ glass dry white wine
- 250 gr tomato passata
- 1-2 cloves of garlic
- 3-4 spoons of extra virgin olive oil
- Fresh oregano or basil to taste
- Pepper to taste

Cooks in



30'

Difficulty



Not too tricky

Serves



4



Directions

Finely chop the onion and lightly brown it in a pan with the oil and chopped garlic. Add the cod and leave it to brown for 1 minute on both sides. Increase the heat and allow the wine to evaporate. Add the cup of Well Concentrated Rich Fish Stock, capers, Taggiasca olives and tomato passata. Mix all the ingredients thoroughly, cover and leave to cook for 10 minutes until the fish is tender. Season with the oregano or basil and pepper to taste at the end of cooking. Serve piping hot.



MAIN
COURSES

AUBERGINES

with Parmesan

Ingredients

- 2 cup of Well Concentrated **BONTÀ DI BRODO** Organic Vegetable
- 1.5 kg black oval aubergines
- 1,4 l tomato passata
- 500 gr dairy mozzarella
- 150 gr Parmigiano Reggiano
- ½ yellow onion
- Extra virgin olive oil as required
- a few basil leaves
- Peanut oil as required
- 35 gr 35 g coarse salt

Cooks in



2 h

Difficulty



Not too tricky

Serves



6-8



Directions

Slice the aubergines lengthwise (4-5 mm thick), sprinkle with salt and leave to rest in a colander covered with a plate for 30 minutes. Then, prepare the tomato sauce: slice the onion and brown it with a little extra virgin olive oil, then add the passata and the 2 cups of Well Concentrated **BONTÀ DI BRODO** Organic vegetable. Cook for 30 minutes and add the shredded basil leaves at the end of cooking. Rinse, dry and fry the aubergines, in small batches, in plenty of peanut oil. Drain on absorbent kitchen paper. Drizzle a little sauce into a glass dish and arrange the aubergine in alternate horizontal and vertical layers. Add a little grated Parmesan, diced mozzarella and finally some sauce on each layer. Put in the oven and cook at 200°C for 40 minutes.



MAIN
COURSES

VEGETABLE

and tofu stir fry

Ingredients

- 1 cup of Well Concentrated BONTÀ DI BRODO Organic Vegetable
- 250 gr of tofu
- ½ onion
- 1 carrot
- 1 courgette
- ½ pepper
- A handful of broccoli florets (or green beans)
- 1 clove of garlic
- 1 rounded spoon of sesame seeds
- A few basil leaves

Directions

Finely chop the onion, cut up the carrots, cut the courgette and pepper into strips and dice the tofu. Roast the sesame seeds in the hot wok and put them to one side. Heat the oil in the same pan, add the diced tofu and a teaspoon of Well Concentrated BONTÀ DI BRODO Organic Vegetable. After lightly browning it, remove the tofu and keep it hot. Pour two spoons of oil into the wok plus a clove of garlic and the onion. Gradually add the vegetables starting with the carrots and broccoli, followed by the pepper and lastly, the courgette. Now add the rest of the cup of Well Concentrated BONTÀ DI BRODO Organic Vegetable. Cook for 6-7 minutes so that the vegetables are still crunchy. Add the basil, tofu, sesame and finish cooking for a couple of minutes.

Cooks in



20'

Difficulty



super easy

Serves



4



ONE-PAN
MEALS





Stocks, cooking bases and flavours

**YOUR OPINION
IS IMPORTANT TO US!**

Try the Creamy concentrates
and share your experience

#Open, Pour, Chef

