





Gatto Bianco

Globally inspired recipes
for an unforgettable journey

by *Fancy Feast*[®]





Benvenuti al Gatto Bianco!

Food has the power to connect us to others in meaningful ways and transport us to places we've never been. And with Fancy Feast's new globally inspired Medleys recipes, you can give your feline companion the same rich mealtime experience filled with joy and wonder. To celebrate Medleys and bring that mealtime experience to life for cat owners (and cat lovers), we recently introduced "**Gatto Bianco by Fancy Feast,**" a culinary experience featuring dishes (for humans!) that were inspired by Fancy Feast Medleys recipes and paid homage to traditional Italian cuisine. The menu was developed by Fancy Feast's in-house chef, Amanda Hassner, along with Michelin Star winning chef and acclaimed New York restaurateur Cesare Casella.

Now, with these recipes, you can bring Gatto Bianco to your own kitchen for an exceptional dining experience at home.

Buon Appetito!



Salmore con Pomodorini & Vegetable Agrodolce

Prep Time: 15 minutes
Cook Time: 30 minutes
Serving Size: 4

Ingredienti

For Salmon

- 2 lbs salmon filets
- 2 tablespoons extra virgin olive oil
- 1 medium onion (yellow or white), peeled
- 5 large cloves fresh garlic, peeled
- 2 pints cherry tomatoes, washed and cut in half
- 1 cup white wine (recommend: chardonnay)
- 2½ teaspoon kosher salt (plus extra for seasoning fish and finishing, ½ teaspoon for vegetables)
- 1 teaspoon cracked black pepper
- 1 stick unsalted butter, softened
- 1 cup loosely packed washed fresh basil leaves
- ½ lb zucchini, sliced thin
- ½ cup white wine vinegar
- ¼ cup white sugar



chef's tip

Prepare the herb compound butter the day before.



Directions

For Salmon

1. In food processor, process butter and basil until the herb is chopped and incorporated into the butter. Remove from bowl, form into a log wrapped in plastic wrap, and refrigerate.
2. In the food processor, process onion and garlic until puréed.
3. Cut fish into desired portion sizes and sprinkle liberally with salt and pepper. In a large pot, heat oil on high and place fish in one layer. Continue to cook on high on that side until fish has formed a crust and can be easily removed from the pan and has almost cooked through (the salmon will go from dark pink to light pink as it cooks). Remove fish from pan and keep pan heat high.
4. In the olive oil and salmon oil in the hot pan, cook the onion/garlic purée for about 3 minutes, stirring so that it does not burn. Add cherry tomato halves, white wine and salt. Stir and turn heat down to medium/medium high and cook for 15 minutes, stirring occasionally and making sure the tomatoes do not dry and burn.
5. Return fish to pan, nesting into the tomatoes. Lower heat to a simmer, cover and cook about for 5-10 minutes (depending on the size of the portions) until fish is hot and cooked through.
6. Place fish on each plate and return tomatoes to a boil on the stove.
7. Remove from heat and add basil butter that has been cut into small pieces. Stir until butter is melted and emulsified into tomatoes. Taste and adjust seasonings.
8. Dress each piece of plated fish with tomatoes and butter and serve with zucchini agrodolce.

For Vegetables

In a small pot, heat vinegar, salt and sugar, stirring until the sugar and salt are dissolved. Pour over vegetables and let sit for at least 15 minutes while you prepare the fish.

Brasato di Manzo

with Spinaci e Polenta



Prep Time: 45 minutes

Cook Time: 4.5 hours

Serving Size: 4+

Ingredients

Short Ribs

- 2½ lbs boneless beef short ribs
- 2 onions, diced
- 3 carrots, diced
- 5 large cloves fresh garlic, rough chopped
- 1 can (6 oz) tomato paste
- 1 can (28 oz) crushed tomatoes
- 3 cups red wine
- 1 teaspoon dried oregano
- 1 teaspoon kosher salt
- ½ cup balsamic vinegar

To Finish Sauce

- Red wine
- Flour
- Canned petite diced tomatoes
- Kosher salt

To Serve

- Fresh spinach, washed and dried
- Balsamic vinegar
- Kosher salt



Ingredients

Mashed Potatoes

- 1 lb potatoes, washed (skin on) and cut into 1-inch pieces
- 1 large garlic clove, peeled
- 1½ cups water
- ½ cup cornmeal or polenta*
- 2 teaspoons kosher salt
- 4 tablespoons unsalted butter
- 3 tablespoons extra virgin olive oil

***Recipe Continued On Page 5.**



chef's tip

Straining the sauce will ensure your sauce is cooked to perfection, eliminating lumps from the final product.



Brasato di Manzo

with Spinaci e Polenta

Prep Time: 45 minutes

Cook Time: 4.5 hours

Serving Size: 4+

Directions

For Short Ribs

1. Preheat the oven to 275 degrees.
2. Heat a large, oven-safe pot on the stovetop over high heat. Place the beef in the hot pot in one layer and let the first side sear until a crust is formed. Repeat on all sides.
3. Remove beef from pot into a bowl to capture the liquids that will start to collect. Repeat until all the beef is seared.
4. Keep pot on high heat, add onions, carrots, garlic, tomato paste, salt and oregano. Stir until the vegetables are coated with the tomato paste and everything starts to brown.
5. Add the crushed tomatoes and stir, scraping the bottom of the pan, then add the wine.
6. Put the beef back into the pot, nestling into the vegetable wine mixture. Add all the collected liquid from bowl. Beef should be covered by 1 inch of liquid. Add water or stock as needed to ensure beef is covered.
7. Bring liquid mixture to a rough boil and cover the pot tightly with a lid or aluminum foil.
8. Remove from the stove and place in hot oven at 275 degrees for 4 hours, or until the beef starts to fall apart at the pressure of a fork.

For Mashed Potatoes

1. Place potatoes and garlic in a small pot and cover with water and a pinch of kosher salt. Bring the water to a boil then simmer for 15 minutes, or until potatoes are very tender.
2. While potatoes simmer, bring the 1½ cups of water to a boil in a small saucepan. While mixing with a wire whip, slowly add the cornmeal and 2 teaspoons salt. The water should continue to boil through this process. Turn the heat to low and let the polenta cook, stirring occasionally, for 10 minutes.



3. Drain the potatoes and put into a large bowl. Add cooked polenta, butter and olive oil. With a potato masher, mash the potatoes while incorporating the polenta, butter and olive oil. Once the mixture is mostly smooth, taste and adjust seasoning.

To Finish Sauce

1. Remove beef from pot and strain the cooking liquid into a measuring cup to determine how much liquid you have. Once measured, add liquid back to the pot and bring to a boil.
2. For every 1 cup of liquid, prepare a mixture of ½ cup red wine and 1 tablespoon of flour. Add this mixture slowly to the boiling liquid, whisking until the liquid has thickened.
3. Taste and adjust seasonings, since the thickener can dull the flavor a bit. Strain again and add back to the meat. Gently stir in 3 tablespoons of petite diced tomatoes and set on low heat to keep warm.

To Serve

Place a bed of spinach on each plate/bowl along with a spoonful of polenta mashed potatoes, and ladle the cooked beef and sauce on top.



Torta di Mandorle

Prep Time: 10 minutes
Cook Time: 20 minutes
Serving Size: 12

Ingredienti

For **Almond Cake**

- ½ cup (3 oz) dark chocolate
- 8 oz almond paste
- ¾ cup white sugar
- ½ cup unsalted butter, room temperature
- 1 teaspoon almond extract
- 4 eggs, room temperature
- ½ cup all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon kosher salt

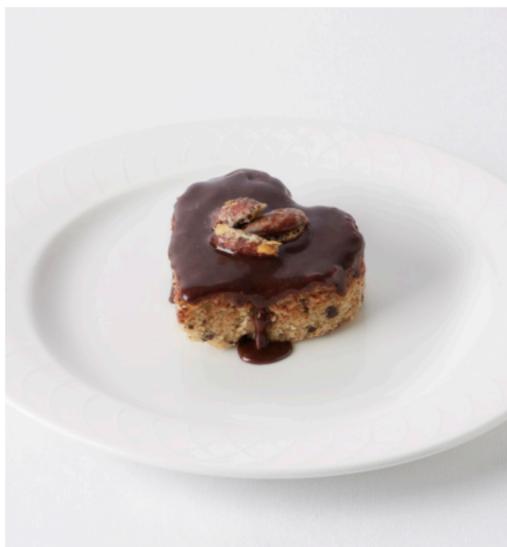
For **Glaze**

- 1½ cup heavy cream
- 6 oz (about one cup) chocolate, morsels or chopped
- ½ cup confectioners (10x, powdered) sugar
- 1 teaspoon powdered coffee
- 1 tablespoon Amaretto or Whiskey



chef's tip

Top with crushed candied almonds or salted almonds.



Directions

For **Almond Cake**

1. Preheat the oven to 350 degrees, then grease and flour 12 cupcake molds.
2. In the food processor, pulse the chocolate until it is a combination of powder and little pebbles. Remove from processor and reserve.
3. In the same processor, process the almond paste and sugar until well-combined. Add butter and almond extract and process until combined. With the motor running, add the eggs, one at a time, allowing each to incorporate before adding the next. Stop processor and scrape down bowl.
4. To the reserved chocolate, add the flour, salt and baking powder and mix to combine. Add to processor and pulse until just combined.
5. Fill each cupcake tin ½ to ¾ full with batter and bake in preheated oven for about 15-20 minutes, or until an internal temperature of 200 degrees is reached (toothpick inserted in the center will come out clean).
6. Allow to cool before removing cakes from molds.

For **Glaze**

1. Over high heat in a large sauce pot, reduce cream until it is about 1¼ or 1 cup. You will want to supervise this, or the cream will boil over.
2. In a mixing bowl, combine chocolate, powdered sugar, coffee powder and optional Amaretto.
3. Pour hot cream over chocolate mixture and stir until completely smooth.
4. Use glaze warm or refrigerate for later use. Microwave or heat over double boiler to bring it to a usable consistency.

Lemon Panna Cotta

Prep Time: 10 minutes (in advance)
Setting Time: 4-5 hours
Serving Size: 6

Ingredients

For Panna Cotta

- 3-4 large lemons
- 1½ cups half and half
- 5 teaspoons (2 pkg) unflavored gelatin
- 1 cup non-fat Greek-style plain yogurt
- 1½ cups white sugar, separated
- 2 teaspoons vanilla extract



chef's tip

Make 24 hours before you plan to serve so the Panna Cotta has plenty of time to set.



Directions

For Panna Cotta

1. Lightly spray 6 ramekins (or other cups or molds) with oil.
2. Wash and dry lemons. With a microplane or box grater, zest lemons into a bowl. There will be around 1½ tablespoons of zest. Add 1 cup of the sugar and stir until well-combined. Spread sugar on a plate or sheet pan and place in the refrigerator, uncovered, overnight so the sugar dries and becomes crunchy.
3. Juice lemons and strain out the seeds. There will be about ½ cup lemon juice. Sprinkle the gelatin into the juice to bloom.
4. In a small saucepan, heat half and half and sugar to boiling. Add lemon juice and gelatin and mix with wire whip to blend. Bring just back to boiling and remove from heat (don't let it continue to boil or you will make ricotta cheese). Blend in yogurt and vanilla extract.
5. Fill ramekins and place in the refrigerator to set. The panna cotta will be set in a few hours, but the texture improves overnight.
6. To serve, unmold onto a plate and sprinkle as judiciously as you would like with the lemon zest sugar.





Explore a world of recipes with our globally inspired Medleys recipes. Crafted in partnership with our expert chefs and cat nutritionists and lovingly made with high-quality ingredients, Medleys makes every dish a delicious destination.