

SINA HOTELS PROUDLY PRESENTS

THE RECIPE BOOK



SINA HOTELS

Sina Hotels is the oldest family owned luxury hotel collection in Italy, celebrating over 60 years of history with 11 hotels located in the most iconic art cities and the most breathtaking holidays destinations.

The owners hand picked 4 of their favourite recipes to share exclusively with you.

They represent 4 out of the 11 iconic hotels which are part of the Sina Hotels collection. These are:



Sina The Gray - Milan

Design and creativity in an Art Nouveau gem



Sina Villa Medici - Florence

A green oasis in the heart of Renaissance



Sina Centurion Palace - Venice

Romantic and unique suspended between sky and sea



Sina Brufani - Perugia

Stepping back into history

MILAN-TURIN 1958 COCKTAIL

Back in 1958 Count Ernesto Bocca founded Sina Hotels – a drastic change from his previous business in the leather tannery industry. He was able to do so thanks to the support and affection of his wife, who backed him up on everything... except when it came to choosing a good drink to share... up until then. In fact Ernesto, coming from Turin, was a fan of vermouth (a traditional liquor which finds its origins in Turin) whilst Ida loved her Campari as she came from Milan, where Campari was invented. This is how in 1958, to celebrate the foundation of Sina Hotels, the Count and Countess finally agreed on a drink they could share: The “Milan – Turin 1958” cocktail. Made with vermouth & Campari, with a light scent of walnut, which they both loved. This cocktail has been a family secret for more than 60 years.



SINA THE GRAY
MILANO



Ingredients and doses:

Campari 50 ml, vermouth (Punt & Mes) 40ml, nocino liquor 30 ml, Angostura 4 drops, orange zest garnish and ice



Using ice, chill an "old-fashioned" type glass.

Prepare the garnish by cutting some orange zest horizontally and very thinly eliminating any of the white pith.



Measure 50 ml of Campari and pour into the glass.

Add 40 ml of vermouth (Punt & Mes).

Add 30 ml of nocino liquor.

Add 4 drops of Angostura.



Mix with a bar spoon and fill to the brim with ice.

Squeeze the orange zest garnish and with a finger pass the oil around the rim then drop the zest into the glass. Serve.

LAGOUSTINES IN SAOR

This langoustine recipe is typical in the Veneto region where Venice is located.

"It is a traditional dish and in ancient times was eaten by the lagoon's fishermen.

Today the particular yet delicate flavour makes it one of the favourite dishes from my kitchen, especially with foreign guests".

Giancarlo Bellino, Executive Chef of Antinoo's Lounge & Restaurant at Sina Centurion Palace in Venice.



SINA
CENTURION PALACE
VENEZIA



INGREDIENTS for 4 people:

12 medium langoustines, 1 kg white onions, 20 cl white wine vinegar, 20 gr pine nuts, 50 gr raisins, 5 cl extra virgin olive oil, 1 it frying vegetable oil, flour, 20 gr salt, 2 bay leaves



Peel the onions and slice them into thin matchsticks. Place in a pan with the extra virgin olive oil, salt and bay leaves and let them cook over a very low heat until very well cooked (around two hours).

Add the vinegar, the pine nuts and the raisins and cook for another 5 minutes.



Clean the langoustines, removing the head and the shell.

Dredge in flour and fry in the hot vegetable oil.



Put half the onions (saor) into a dish, line the langoustines on top of them and cover with the remaining onions.

Put into the fridge and eat the next day at room temperature.

TUSCAN BREAD AND TOMATO SOUP

This bread and tomato soup is one of the most traditional Tuscan dishes. It has peasant origins and very simple ingredients: tomatoes, stale Tuscan bread – which does not contain salt – extra virgin olive oil, flavoured with basil, garlic, salt and pepper.

Today it is no longer considered “poor man's food” and indeed doctors and dieticians recommend it as a healthy dish.

Luigi Incrocci, Executive Chef of Il Giardino Restaurant at Sina Villa Medici in Florence.



SINA VILLA MEDICI
FIRENZE

AUTOGRAPH COLLECTION®
HOTELS



INGREDIENTS for 4 people:

1 kg ripe tomatoes, 350 gr Tuscan bread, 20 leaves of basil, 150 gr chopped Tropea onions, extra virgin olive oil, salt, pepper and vegetable broth



Wash the tomatoes and plunge them into boiling water for a few seconds.

Remove the skins and put through the food processor.



In a saucepan heat 3 tablespoons of extra virgin olive oil and the chopped Tropea onion.

Add the broth and let it simmer until the onion is soft.

Add the tomatoes and raise the heat.

Cook for 5 minutes to allow the sauce to thicken slightly and add salt and pepper to taste.



Add the thinly sliced bread and the basil chopped into thin julienne strips.

Lower the heat and mix well, making sure the soup does not stick to the bottom of the pan.

Keep adding hot broth and stirring regularly for 30/40 minutes or until the soup has a nice smooth consistency.

THREE-CHOCOLATE SEMIFREDDO SANDWICH

"Perugia's name has been linked to chocolate for many hundreds of years and this dessert is a symphony of the three main types of chocolate – white, milk and dark - created by our chef. Inspired by the Club Sandwich, but sweet, it has long been a favourite on the Collins' Restaurant's dessert menu".

*Stefano Chiesa, General Manager
at Sina Brufani in Perugia.*



SINA BRUFANI
PERUGIA



INGREDIENTS for 4 people:

Biscuit or sponge cake, 300 ml cream, 250 ml semifreddo base, 75 gr milk chocolate, 75 gr white chocolate, 75 gr dark chocolate



Slice the cake into 4 layers of 20 cm square size.



Melt the three chocolates in three different saucepans.

Leave on the heat until a fairly thick cream is obtained.

Whip the semifreddo base and add it in equal quantities to the three saucepans with the chocolate.



Put the first cake layer into a mould and add a layer of the milk chocolate mix; add another slice of cake and pour in the second layer of white chocolate; add another slice of cake and cover with the last layer of dark chocolate cream.

Cover with a last layer of cake and put into the freezer for 24 hours. Remove from the freezer and cut the cube diagonally into two triangles. Decorate with caramel, vanilla cream or forest fruits.

#SINAEXPERIENCES

Ready for the challenge?! Now it's time to show us your cooking skills.



1

COOK!

YOUR FAVOURITE SINA RECIPE

2

SHOOT!

A PICTURE OF YOUR DISH

3

SHARE!

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MILAN

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SINA PALAZZO SANT'ANGELO
VENICE

SINA VILLA MATILDE
TURIN

SINA MARIA LUIGIA
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SINA VILLA MEDICI
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