

# EUROPEAN UNION RESTAURANTS WEEK

A Celebration of Taste and Quality



# FOUR-CHEESE RISOTTO



Perigee  
FINE DINING  
Chef: Lim Hong-geun

## RECIPE

## INGREDIENTS

- 40g Parmigiano Reggiano from Italy
- 10g Feta from Greece
- 50g Danablu from Denmark
- 30g Queso Manchego from Spain
- 160g Risotto rice
- 1 Beetroot
- 25g White wine
- 1 litre Vegetable stock
- 50g Milk
- 50g Cream
- 50g Butter from Belgium
- 50g Hazelnut
- 10g Honey from Bulgaria
- Salt
- Water

1. Roast the beetroot in a preheated oven at 190°C for 1 hour, then blend until smooth to make a purée.
2. To prepare the cheese sauce, combine milk and cream in a 1:1 ratio and reduce by half over low heat. Grate Danablu PGI from Denmark into the mixture and stir until fully melted and smooth.
3. Crumble Feta PDO cheese from Greece into small pieces and set aside. Just before plating, fold it into the warm cheese sauce prepared in step 2.
4. To make the cheese waffle, sprinkle grated Queso Manchego PDO from Spain and a little water onto a non-stick pan. Cook slowly over low heat until the water evaporates and the cheese melts and turns golden brown. Remove carefully and allow to cool.
5. Toast the hazelnuts, then blend with honey and water into a smooth sauce. Season with salt.
6. Prepare to cook the risotto. Place a pan over medium-low heat for cooking the risotto rice and keep the vegetable stock gently simmering on the side. At this point, both the cheese sauce from step 2 and the hazelnut sauce from step 5 should be kept hot.
7. Toast the risotto rice until lightly translucent, then deglaze with white wine and begin cooking with vegetable stock and a pinch of salt, stirring frequently and adding stock gradually to keep the risotto rice gently bubbling without becoming overly wet for 10 minutes.
8. When the risotto rice is nearly al dente, stir in 80g of the beetroot purée.
9. Remove from the heat and immediately begin the mantecatura: stir in grated Parmigiano Reggiano PDO from Italy and butter until rich and creamy.
10. Fold the crumbled Feta from step 3 into the warm cheese sauce from step 2.
11. Plate the risotto from step 9, spoon over the cheese sauce from step 10, and swirl in the hazelnut sauce from step 5.
12. Top the crisp cheese waffle made in step 4 to finish.



**PGI: Protected Geographical Indication** emphasises the relationship between the specific geographic region and the name of the product. At least one of the stages of production, processing or preparation takes place in the region.

## A Taste of Europe

This summer, the European Union celebrated the diversity and heritage of EU food and drink in South Korea with **Colours by Europe. Tastes of Excellence.** As part of the vibrant campaign, **Restaurants Week** was hosted from 11 to 24 July in Seoul. Food lovers enjoyed a culinary journey through 18 venues, experiencing European ingredients in elegant fine dining, casual bistros, inventive cocktails, and creative desserts.

Celebrating everything from creamy cheeses to cured meats, fine wines, olive oils, pastries, and more, special menus captured the essence of European ingredients in both traditional and contemporary styles, and highlighted their reliable quality, guided by values of tradition, safety, sustainability, and authenticity.

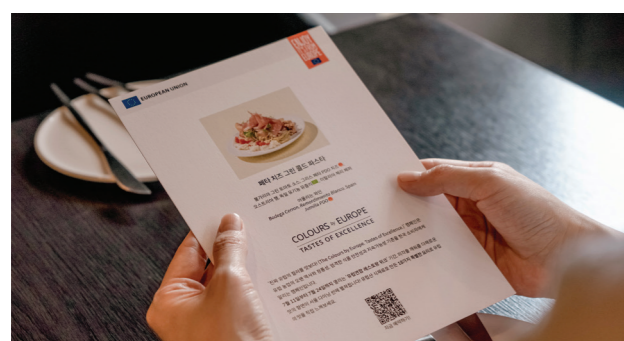
From Denmark's Danablu PGI and Spain's Queso Manchego PDO to beef from Ireland and organic kidney beans from Austria, the offer could satisfy every palate and curiosity. Exclusive cocktails inspired by European ingredients, including cider brandy from France, yoghurt from Greece, honeycomb from Hungary, and Polska Wódka PGI – showcased Europe's creative mixology potential.

Central to the message were the EU's official quality labels – Protected Designation of Origin (PDO), Protected Geographical Indication (PGI), certifying unique quality and provenance, and the Organic Label, guaranteeing limited environmental impact.

6 specially organised cooking classes for food lovers presented simplified versions of the featured dishes. Chefs shared cooking techniques, proving that a taste of Europe is never far away – with high-quality European ingredients and a little know-how, it's easy to bring European flair to your kitchen!

The following pages showcase three recipes from the Restaurants Week, an inspiration to help you recreate the flavours at home. It's also the perfect occasion to explore distinctive European drinks to enjoy alongside these delicious dishes. Whether you're drawn to a crisp Ceske Pivo PGI beer from Czechia, a rich Dealu Mare PDO wine from Romania, or a unique Stasliskes PGI spirit from Lithuania, there's something for every taste. Each recipe highlights PDO, PGI or Organic ingredients that exemplify the EU's commitment to quality and authenticity, and respect for nature. Enjoy, it's from Europe!

## COLOURS by EUROPE TASTES OF EXCELLENCE



## INGREDIENTS

- 2 table spoons  Kidney beans from the Netherlands
- 2 Kalamata  olives from Greece
- 2 table spoons Pomodori secchi (sun-dried tomatoes) from Italy
- 1 Eggplant
- 100ml Milk from Poland
- 50ml Cream from Slovakia
- 2 cloves Garlic
- 2 tea spoons Chopped Italian parsley
- Extra virgin olive oil from Portugal
- Salt and pepper

# KIDNEY BEAN SALAD WITH EGGPLANT SAUCE



Veggie Weekend

CASUAL RESTAURANT  
Chef: Song Hoyoon

## RECIPE

1. Drain the organic kidney beans from the Netherlands.
2. Pit the Kalamata PDO olives from Greece and finely chop them.
3. Drain the sun-dried tomatoes from Italy and finely chop them.
4. In a bowl, combine the organic kidney beans from the Netherlands with the chopped Kalamata PDO olives from Greece and sun-dried tomatoes from Italy, and gently toss together.
5. Cut the eggplant into small pieces and stir-fry with sliced garlic and Portuguese extra virgin olive oil in a pan.
6. Once the eggplant from step 5 has softened, add cream from Slovakia and the Polish milk and cook over medium-low heat.
7. When the eggplant from step 6 is fully cooked, blend until smooth and strain through a sieve to finish the sauce.
8. Plate the eggplant sauce from step 7 and the kidney bean salad from step 4, then garnish with chopped Italian parsley to finish.



### Euro Leaf:

The organic logo can be used on products when at least 95% of the ingredients are organically farmed, and the rest 5% is controlled with strict conditions.

# SUMMER GORGONZOLA ICE CREAM PARFAIT





Sona

BAKERY  
Chef: Sung Hyuna

## RECIPE

1. To prepare condensed milk, bring UHT milk from Germany and 65g of sugar to a boil in a large saucepan over high heat, then reduce to low heat and simmer for 30–40 minutes until reduced by half to make condensed milk. Strain through a fine sieve, transfer to a heatproof container, and store.
2. To prepare caramelised walnuts, mix 5g of slow maturation butter from France, brown sugar, honey, walnuts, and a pinch of salt together, then bake in a preheated oven at 170°C for 5–8 minutes and cool.
3. In a bowl, put Gorgonzola PDO cheese from Italy and cream cheese, then whip until smooth and well combined.
4. In a separate bowl, whip cream until soft peaks form, and store it in the refrigerator.
5. To the cream cheese mixture from step 3, gradually add 175g of the condensed milk from step 1 at a time, along with a small pinch of salt. Then add the whipped cream from step 4 and gently fold until combined.
6. Pour half of the mixture from step 2 and half of the organic fig & orange spread from Croatia. Swirl with a chopstick or knife to create a marbled effect. Repeat with the remaining half.
7. Freeze for at least 5 hours.
8. To prepare the butter tuile batter, whisk 40g of slow maturation butter from France and 40g sugar, then add egg whites and sifted all-purpose flour.
9. On an oven tray lined with a non-stick baking sheet, spread the batter from step 8 thinly, and sprinkle with walnuts and popcorn crumbs, and bake at 160°C for 5–7 minutes. Shape the tuile immediately after removing from the oven while still warm.
10. On the prepared ice cream from step 7, garnish with the tuile from step 9 and drizzle Kalamata PDO extra virgin olive oil to finish the ice cream parfait.

## INGREDIENTS

- 32g Gorgonzola  cheese from Italy
- 45g Slow maturation butter from France
- 350g UHT milk from Germany
- 40g Organic Adriatic fig & orange spread from Croatia
- An appropriate amount Kalamata  extra virgin olive oil from Greece
- 105g Sugar
- 10g Brown sugar
- 40g Walnut
- 16g Honey from Estonia
- 250g Cream
- 113g Cream cheese from Austria
- 40g Egg whites
- 40g All-purpose flour
- Popcorn crumbs

### Salt



### PDO: Protected Denomination of Origin.

Product names registered as PDO are those that have the strongest links to the place in which they are made. Every part of the production, processing and the and preparation process must take place in the specific region.

### Stay tuned for updates and registration details



'COLOURS BY EUROPE. TASTES OF EXCELLENCE. OFFICIAL WEBSITE

<https://enjoy-its-from-europe.campaign.europa.eu/south-korea/ko>



THE CAMPAIGN'S INSTAGRAM PAGE

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