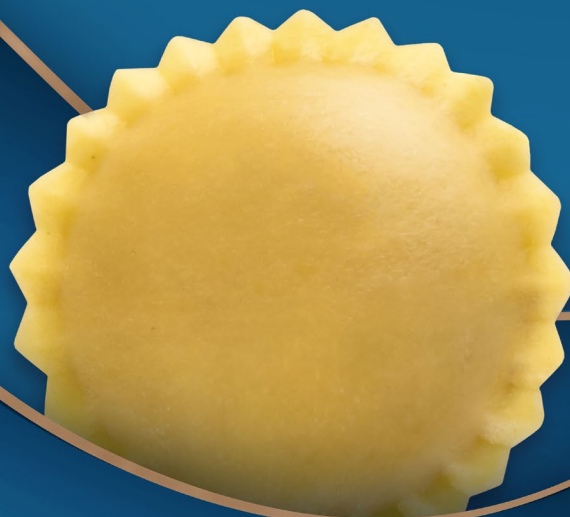




NEW 2025

# BOTTOMI

WITH RED SHRIMPS



THE NEW PASTA SHAPE

# BOTTONI

*Bottoni Divine Creazioni® are a true invitation  
to creativity in the kitchen.*

*Their elegant and refined design not only makes dishes  
more appealing but also offers chefs the chance  
to personalise their presentation with a unique  
touch for any occasion.*

*Thanks to their captivating shape, these little gems  
provide perfect texture, expertly encapsulating  
the flavours of their filling.*

*Bottoni are ideal for highlighting premium ingredients,  
delivering a true culinary experience in every dish.  
Perfect both with simple, refined sauces and served  
in a light broth, they are versatile, enhancing  
the taste and texture of their filling.*



STAR INGREDIENT

# THE RED SHRIMP

*The red shrimp is a treasure of the sea, a premium ingredient embodying the essence of Mediterranean cuisine. A symbol of refinement and quality, it has the power to elevate any dish.*

*What sets the "Aristaeomorpha foliacea" apart from other shrimps is its intense red colour and unmistakable flavour, which strikes a perfect balance between its natural sweetness and the marine notes evoking the deep salty waters where it is caught.*



A REFINED FILLING

# BOTTOMI

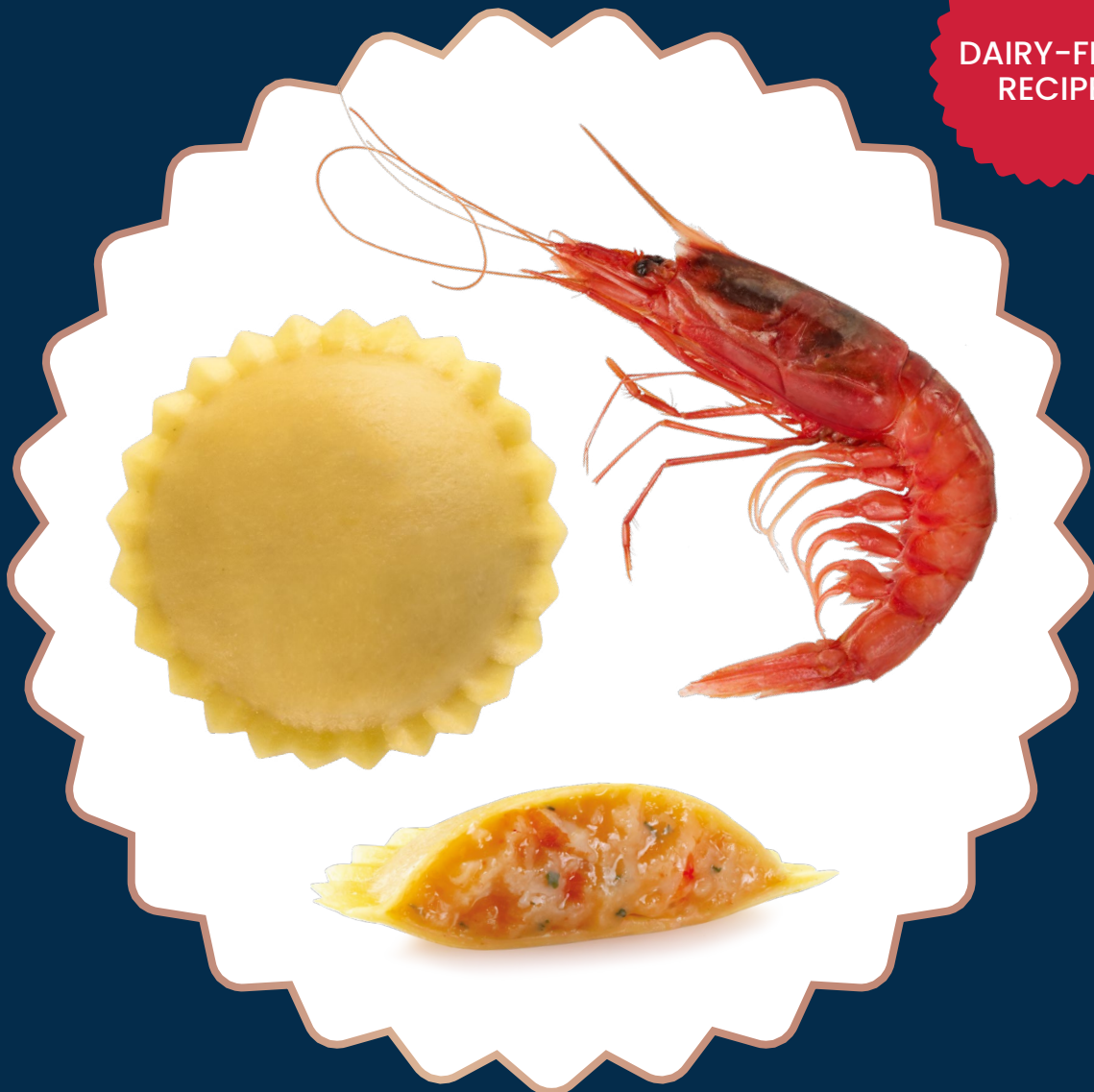
WITH RED SHRIMPS

*The exquisite flavour of the premium red shrimps reaches its fullest expression in the bisque that envelops it, releasing an intense umami essence.*

*Skilfully crafted to achieve a creamy and delicate texture, it pairs perfectly with the pasta sheet, preserving its softness while maintaining its unique and full-bodied taste.*

*Light and simple sauces are the ideal accompaniment to this filling, enhancing its subtlety without overpowering it.*

DAIRY-FREE  
RECIPE





### PERFECT FOR PORTION CONTROL

Their compact, round shape allows for balanced and visually appealing presentations.



### MORE ROOM FOR FILLING

A generous internal surface guarantees a rich burst of flavour and consistency in every bite.



### VERSATILE

Bottoni can be elegantly presented as a gourmet dish, finger food, or even as a creative appetiser. They pair well with both creamy and light sauces, making them ideal for use with cooking bases.

#### PASTA DIMENSIONS:

Diameter  
5-5.5 cm

#### PASTA INGREDIENTS:

durum wheat semolina, barn  
eggs.

#### FILLING INGREDIENTS 67%:

red shrimps bisque (60%), red shrimps (29%),  
breadcrumbs, food-grade gelatin, chervil, pepper.



WEIGHT PER  
PIECE

17-18 g



COOKING  
TIME

3-4 min



BOX  
WEIGHT

2 Kg



QUANTITY PER  
SERVING

3-6 pcs





# BOTTONI

WITH RED SHRIMPS

WITH MUSHROOM REDUCTION  
AND KATSUOBUSHI.

X 4 PEOPLE



## INGREDIENTS

### MUSHROOM REDUCTION

1 celery stalk  
1 shallot  
1 medium potato  
1 carrot  
5 g dried Porcini mushrooms  
50 g Champignon mushrooms  
50 g Oyster mushrooms  
T.t. Water, salt

### THE PASTA

12 Bottoni with red shrimps  
Divine Creazioni®  
T.t. EVO oil

### PLATING

20 g Shiitake mushrooms  
1 tablespoon sesame oil  
1 tablespoon sesame seeds  
T.t. Katsuobushi



## PROCEDURE

Place the cleaned and washed vegetables and mushrooms in a saucepan, reserving a few shiitake mushrooms for garnish. Add water, a small amount of salt and cook over low heat, skimming off impurities that form on the surface, as you would for a broth. Once finished, strain the broth through a fine sieve and keep warm.

Cook the Bottoni with red shrimps in salted boiling water. Once cooked, drain and toss in a pan with a little EVO oil and some cooking water.

Arrange the pasta in warm bowls, glaze with sesame oil and sprinkle with sesame seeds. Garnish with a few shiitake mushrooms lightly sautéed in a pan, then add the katsuobushi. Serve and pour the mushroom reduction at the table so the fish flakes move with the heat.



**SUGGESTIONS:** An elegant recipe with a balanced flavour profile that surprises with a distinctive umami note, telling a story of both sea and land.



# BOTTONI

WITH RED SHRIMPS

WITH WATERMELON JUICE,  
COCONUT JELLY AND GIN.

X 4 PEOPLE



## INGREDIENTS

**WATERMELON EXTRACT**  
200 g watermelon flesh  
T.t. Salt

**COCONUT MILK JELLY SPHERES  
AND GIN**  
200 g coconut milk  
20 g gin  
2 g agar

**CUCUMBER TAGLIATELLE**  
100 g fresh cucumber  
T.t. EVO oil

**THE PASTA**  
12 Bottoni with red shrimps  
Divine Creazioni®

**PLATING**  
Small bouquets of herbs



## PROCEDURE

Remove the black seeds from the watermelon flesh, then blend with a pinch of salt.

Heat the gin to evaporate some of the alcohol. Meanwhile, in a saucepan, bring the coconut milk to a boil after mixing it with the agar. Add the gin, then pour the mixture into silicone moulds of your choice.

Wash the cucumber and, using a vegetable peeler, slice the flesh into thin strips to create "tagliatelle".

Cook the Bottoni with red shrimps following the recommended instructions and cooking times, then drain and toss in a pan with olive oil.

Distribute the watermelon extract into deep plates, place the pasta on top, and finish with the coconut milk semi-spheres, garnishing with fresh herb leaves.



**SUGGESTIONS:** A refreshing recipe, ideal for summer, where the sweetness of watermelon and coconut enhances and elevates the flavour of the red shrimps.



# BOTTONI

WITH RED SHRIMPS

WITH COCONUT MILK, LIME  
AND RASPBERRY PEARLS.

X 4 PEOPLE



## INGREDIENTS

### COCONUT MILK AND LEMONGRASS

200 g coconut milk  
100 g soy milk  
1 stalk lemongrass

### LIME AND RASPBERRY PEARLS

50 g raspberry purée  
50 g lime juice  
2 g agar  
1 l vegetable oil

### THE PASTA

12 Bottoni with red shrimps  
Divine Creazioni®

### PLATING

1 radish  
50 g guacamole  
T.t. Butter  
T.t. Watercress leaves  
T.t. Salt, white pepper



## PROCEDURE

In a saucepan, heat the coconut and soy milk to approximately 60°C. Add the lemongrass stalk and let it infuse. Strain, season with salt and pepper and keep warm.

Add an equal amount of water to the lime juice and half the amount of agar (typically, 1 g of agar per 100 g of liquid). Bring to a boil, then use a syringe without a needle to drop the mixture into well-chilled vegetable oil. Repeat the process with the raspberry purée. When ready to serve, strain from the oil.

Cook the Bottoni with red shrimps in salted boiling water, and once cooked, drain and toss in a pan with a small amount of butter.

In individual, well-heated bowls, pour the coconut milk, arrange the Bottoni, add a few slices of washed radish, and finish with the pearls, guacamole and watercress leaves.



**SUGGESTIONS:** A recipe with tropical influences, offering a fruity and refreshing taste. Perfect for summer menus or special dinners and events.



# BOTTOMI

WITH RED SHRIMPS

DECONSTRUCTED CAPRESE  
WITH "MUDDICA ATTURRATA"

X 4 PEOPLE



## INGREDIENTS

**TOMATO COULIS WITH PIENNOLO DEL VESUVIO TOMATOES**  
200 g ripe Piennolo del Vesuvio tomatoes  
T.t. Salt, white pepper, EVO oil  
A few fresh basil leaves

**BURRATA STRACCIATELLA FOAM**  
100 g burrata stracciatella  
40 g fresh cream  
T.t. Salt

**MUDDICA ATTURRATA (TOASTED BREADCRUMBS) WITH CETARA ANCHOVIES**  
50 g grated stale bread crumbs  
1 garlic clove  
1 fillet of Cetara anchovy  
T.t. EVO oil

**THE PASTA**  
12 Bottoni with red shrimps  
Divine Creazioni®  
T.t. EVO oil

**PLATING**  
T.t. Pesto powder



## PROCEDURE

Blend the washed tomatoes with salt, white pepper and EVO oil.  
Strain through a fine chinois sieve, add the washed basil leaves, and let rest in the fridge for at least a couple of hours.

Blend the fresh cream with the burrata stracciatella, pour the resulting cream into a charged siphon, and store in the fridge.

Toast the breadcrumbs in a non-stick pan with the garlic (in its skin), the anchovy fillet and a little oil.

Cook the frozen Bottoni with red shrimps directly in salted boiling water.  
Once cooked, drain and toss in a pan with olive oil.

To serve, pour the tomato pulp (with its water removed) into a deep plate and place the Bottoni in the centre. Add the burrata stracciatella foam using the siphon, then finish with the toasted breadcrumbs and pesto powder.



**SUGGESTIONS:** This pairing evokes the flavours of the Mediterranean, the natural habitat of this prized crustacean. The Muddica Atturrata adds an irresistible texture, enriching the entire culinary experience.



Recipes:  
TEAM CHEF



**BE UNIQUE**  
**BE DIVINE.**

DIVINE CREAZIONI® IS A BRAND OF



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