

GROKSi!®

Real Cheese Turns Snack



finger food recepies



Great for your appetizers and a delicious ingredient when cooking

GROKSI! is the new Italian way of interpreting the taste of cheese.

GROKSI! is a unique product made of seasoned Grana Padano cheese, and selected semi-aged hard cheese, oven baked and not fried, tasty and nutritious, with neither added preservatives nor additives.

GROKSI! is gluten free and lactose free.

GROKSI! is produced using only premium cheese and is obtained by extracting the humidity naturally present in the cheese, through a special and patented baking process that makes it both crispy and crunchy.

The result is a delicious and genuine product!

Happy Hour, Happy GROKSÌ!



Americano

Ingredients

1 ounce Campari

1 ounce soda

1 ounce Cinzano Rosso Vermouth

Preparation

Prepare the cocktail directly in a highball glass with some ice.
Garnish with an orange slice.

GROKSÌ! *with smoked speck ham and pickles*

Ingredients

30g of smoked Speck ham

1 pickle cucumber jar

12 bites of GROKSÌ! Gusto Deciso

Preparation

Place the smoked speck ham on the cutting board and cut them up into little squares.

Place the squares on top of GROKSÌ! and the pickles over.

We recommend to prepare just before serving them.

Tirol GROKSÍ!



GROKSÌ! *with cooked ham, olives and mayonnaise*

Ingredients

30g of sliced ham

6 green unpitted olives

1 mayonnaise tube

12 bites of GROKSÌ! Gusto Classico

Preparation

Place the slices of ham on a cutting board and with the help of a round biscuit cutter, form the necessary discs. Put 2 slices of ham on top of each GROKSÌ! bite. Slice the green olives in roundels and place one roundel on top of the ham. Fill the hole of the olive with mayonnaise.

We recommend to prepare just before serving them.

Easy GROKSI!



GROKSÌ! *with eggs, bacon and black pepper*

Ingredients

30g of pancetta bacon

2 fresh egg

Black pepper

12 bites of GROKSÌ! Gusto Deciso

Preparation

Fry the bacon on a nonstick saucepan until it becomes crispy. Whisk the egg in a saucer and cook it in the same saucepan used for frying the bacon. With the help of a round biscuit cutter form 12 discs from the omelette you have just obtained. Place each disc onto a GROKSÌ! bite and position a few pieces of crispy bacon on top. Grind fresh black pepper on top of each finger.

We recommend to prepare just before serving them.

Carbonara GROKSÌ!



GROKSÌ! *with basil pesto and fresh tomatoes*

Ingredients

6 little cherry tomatoes

36 basil leaves

Genovese pesto, as much as needed

12 bites of GROKSÌ! Gusto Novello

Preparation

Wash the basil and the tomatoes and cut them into 6 vertical slices. With a *sac a poche* or a little spoon, place the Pesto souce on GROKSÌ! bites. Put a tomato slice on top and garnish it with a basil leaf.

We recommend to prepare just before serving them.

Pesto GROKSI!



GROKSÌ! *with cured ham and fig jam*

Ingredients

30g of Italian cured ham

1 fig jam, as much as needed

12 bites of GROKSÌ! Gusto Classico

Preparation

Place the ham slices on a cutting board, with a sharp knife obtain 2 cm vertical strips. With finger tips, roll the ham as roses, leaving a central hole.

Put the rose on the GROKSÌ! bite and with a *sac a poche* or a little spoon, fill the hole with the fig jam.

We recommend to prepare just before serving them.

Ham & Fig GROKSI!



GROKSÌ! *with beef Bresaola and rocket salad*

Ingredients

30g of Italian beef Bresaola

1 bunch of rocket salad

Fresh lemon juice

36 bites of GROKSÌ! Gusto Novello

Preparation

Place 2 Bresaola slices on each GROKSÌ! bite. Add the rocket salad and a couple of lemon juice drops.

We recommend to prepare just before serving them.

GROKSÌ! & Bresaola



GROKSÌ! *with fresh pear and walnuts*

Ingredients

2 fresh pears

6 walnut kernels

Icing vinegar topping

12 bites of GROKSÌ! Gusto Deciso

Preparation

With a peeler, cut the pear skin, form a curl with the finger tips and put it on the GROKSÌ! bites.

Cut the peeled pear in little cubes and crash the walnuts into pieces. Mix the two ingredients and place them inside the skin curl. We suggest you to add some icing vinegar topping drops.

We recommend to prepare just before serving them

GROKSI! pears & walnuts



GROKSÌ! *with muscat grapes & honey*

Ingredients

36 muscat grapes

Citrus fruit honey

36 bites of GROKSÌ! Gusto Classico

Preparation

Wash the grapes and cut each of them in halves. Place the honey between the grapes and then fit the GROKSÌ! bites by fitting in between.

We recommend to prepare just before serving them.

GROKSI! *kisses*



GROKSi!®



CRISPY BITES MADE ENTIRELY OF CHEESE