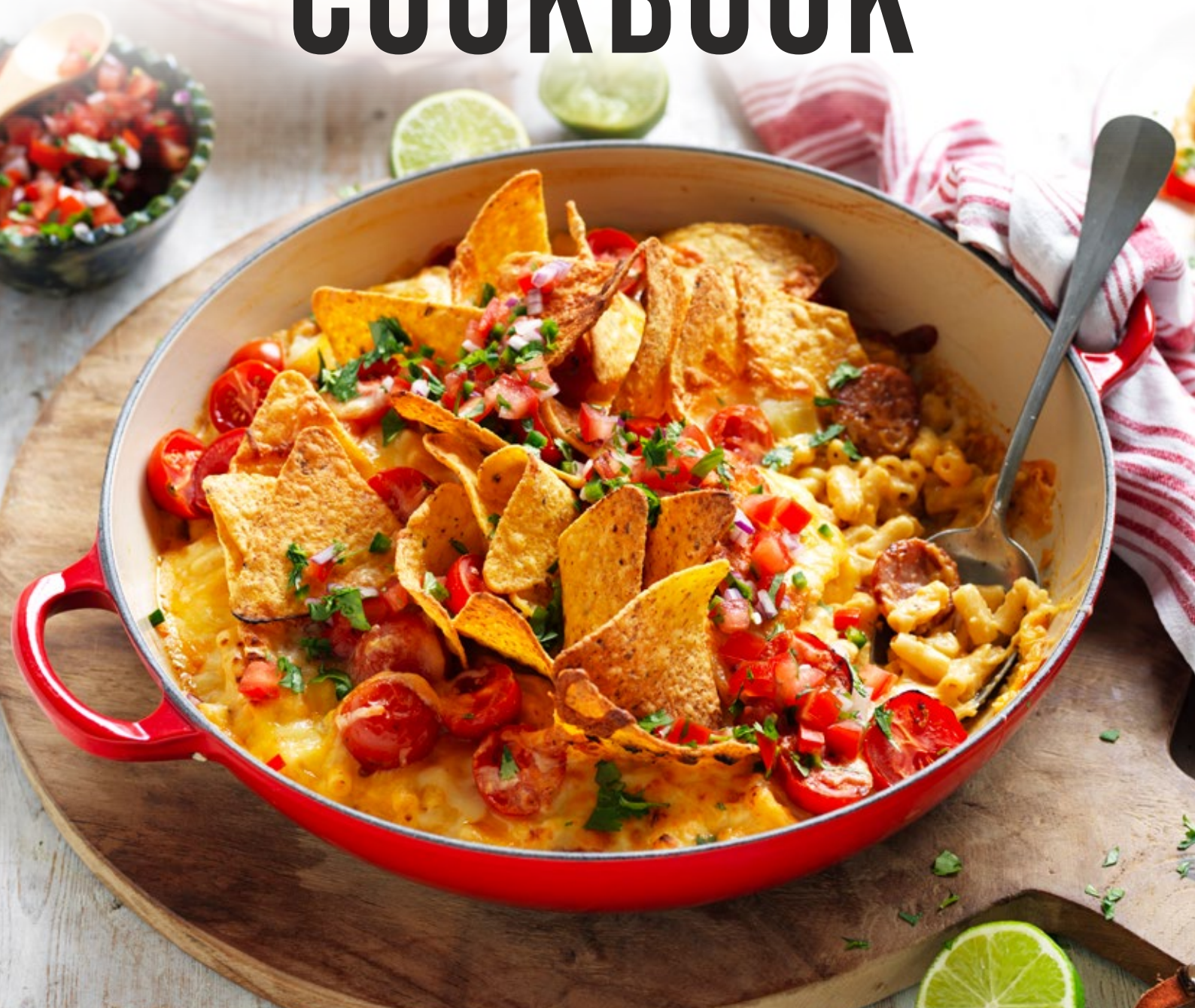




# *Perfect Mexican* **COOKBOOK**



**AUTHENTIC TACOS, BURRITOS, NACHOS AND MORE**





# OUR STORY

Founded by Italian immigrant Natale Italiano, *Perfect Italiano* has been making specialty cheese since 1930.

Our Parmesan, Ricotta and Mozzarella making methods came from all over Italy and have been perfected for the meals you love – to make your risottos creamier, your pizzas stretchier and your pastas, soups and salads tastier. With our extensive range of parmesan cheese blocks, grated cooking blends, and creamy ricotta; we are the trusted choice for hassle-free dinner times in Australian kitchens. The undisputed go-to brand of cooking cheese, *Perfect Italiano* offers quality cheese that's...

**PERFECT FOR THAT.**

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**FOR MELT IN YOUR  
MOUTH MEXICAN  
FLAVOUR CHOOSE  
PERFECT ITALIANO**  
*Perfect Mexican.*

Our *Perfect Mexican* cheese is a delicious combination of Mozzarella, Red Cheddar and Colby that melts quickly to create authentic Mexican favourites.

Enjoy it in crowd pleasers like Family Nachos Tray Bake and Mexican Pulled Pork Tacos, or spice up a classic with Mexican Lasagne. When you need a cheese combination that elevates spicy flavours, *Perfect Mexican* is **PERFECT FOR THAT.**



**PERFECT FOR THAT**



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# Something TO SHARE

Make these Mexican-inspired recipes perfect for sharing with family and friends, and turn your meal into a lively fiesta that brings everyone together.





# MEXICAN CHEESY *Street Corn Dip*

**PREP 15 MIN COOK 15 MIN SERVES 6-8**

## INGREDIENTS

1 large Vienna bread loaf  
3 corn cobs, peeled  
1 cup whole egg mayonnaise  
250ml tub sour cream  
¼ cup finely chopped pickled jalapenos  
1 tsp finely grated lime zest  
1 ½ tsp garlic powder  
3 tsp Tabasco green pepper sauce (optional)  
3 green onions, finely chopped, plus extra to serve  
**250g Perfect Italiano™ Perfect Mexican cheese**  
Chipotle salsa, chopped coriander & corn chips, to serve

## METHOD

1. Preheat oven to 200°C / 180°C fan-forced.
2. Using a serrated knife, cut the top off the Vienna loaf. Cut the top into large pieces. Pull away the soft bread from inside, leaving a 1cm thick shell. Tear bread pieces into chunks.
3. Place hollowed loaf and bread pieces on a large oven tray. Spray or drizzle with oil. Bake for 10 minutes, until golden and crisp. Remove bread pieces to the side.
4. Meanwhile, cook corn in boiling water for 3 minutes. Drain. When cool enough to handle remove kernels with a sharp knife.
5. Combine mayonnaise, sour cream, jalapenos, zest, garlic powder and Tabasco (if using) in a saucepan over medium-low heat and cook until smooth and hot. Stir in green onions, corn kernels and 1 ½ cups of the Mexican cheese.
6. Fill loaf with hot dip. Sprinkle with remaining cheese. Cook under a hot grill for 3 minutes or until cheese is golden and melted.
7. Serve with reserved crisp bread and corn chips, chipotle salsa (see page 12), and a sprinkle of coriander.

## TIPS

- You can use pane di casa or sourdough as your loaf. Find in supermarket bakeries.
- Combine filling ingredients a day ahead and keep in the fridge before heating.
- Serve any left over filling over cooked chicken breast.
- If fresh corn is not available, you can use a 420g can corn kernels drained.







# MEXICAN CHICKEN

# *Empanadas*

**PREP 15 MIN COOK 40 MIN MAKES 30 EMPANADAS**

## INGREDIENTS

### SMOKY TOMATO CHILLI RELISH

- 1 tbsp olive oil
- ½ small (50g) red onion, finely chopped
- 1 small clove garlic, crushed
- ½ tsp ground chilli
- 1 tsp smoked paprika
- ¼ tsp cayenne pepper
- 400g can crushed tomatoes
- 1 tbsp red wine vinegar
- 1 tbsp brown sugar
- 1 tsp sea salt

### EMPANADAS

- 1 tbsp olive oil
- 1 (150g) brown onion, finely chopped
- 1 small (150g) red capsicum, finely chopped
- 500g chicken mince
- 30g sachet taco seasoning
- 200g jar medium taco sauce
- 125g can corn kernels, drained, rinsed
- Salt and pepper, to taste
- 150g bag Perfect Italiano™ Perfect Mexican cheese**
- 6 sheets frozen puff pastry, partially thawed
- 1 egg, lightly beaten





# MEXICAN CHICKEN *Empanadas*

## METHOD

### SMOKY TOMATO CHILLI RELISH

1. To make the tomato chilli relish, heat oil in a small saucepan over medium heat. Add onion, garlic and chilli and cook 2-3 minutes. Add smoked paprika and cayenne pepper and stir for 30 seconds.
2. Add remaining ingredients and reduce heat to low; simmer for 10 minutes or until relish is thick and jammy. Cool completely and serve with empanadas.

### EMPANADAS

1. Meanwhile, to make the empanada filling, heat oil in a large, non-stick frying pan over a medium heat. Add onion and capsicum. Cook, stirring occasionally, until soft. Add mince and cook, stirring to break up lumps for about 3 minutes, or until changed in colour. Add taco seasoning and cook for 30 seconds, or until fragrant.
2. Add sauce and corn. Cook, stirring for 1 to 2 minutes, or until combined and heated through. Season with salt and pepper. Transfer to a bowl. Cool and then refrigerate, covered, until cold. Stir in Mexican cheese.
3. Preheat oven to 220°C / 200°C fan-forced. Grease and line three oven trays with baking paper.
4. Place one pastry sheet on a clean bench. Using a 10cm round cutter, cut out 5 rounds. Discard scraps. Spoon heaped tablespoon of filling into the centre of each pastry round.

5. Brush edges with a little water. Fold to enclose filling and secure edges together by pressing edges together with a fork to seal. Repeat with remaining pastry and filling.
6. Place empanadas onto prepared trays. Brush tops with egg. Bake two trays for 25-30 minutes, or until golden brown and pastry is crisp. Remove. Repeat with remaining tray.
7. Serve warm or cold with smoky chilli chutney.

## TIPS

- Cooked empanadas will keep for up to three days, stored in an airtight container in the fridge, or frozen for up to two months.
- Store relish in a sealed container and refrigerate for up to one week.
- If not making the relish, you can serve with chipotle mayonnaise or your favourite store-bought chutney.









# FAMILY NACHOS

## Tray Bake

**PREP 15 MIN COOK 30 MIN SERVES 6**

### INGREDIENTS

1 tbsp olive oil  
1 red onion, finely chopped  
500g beef mince  
30g sachet taco seasoning  
453g jar chunky mild salsa  
400g can black beans, drained, rinsed  
125g can corn, drained  
½ cup water  
300g corn chips  
**2 x 150g bags Perfect Italiano™ Perfect Mexican cheese**  
250g punnet cherry tomatoes, quartered  
2 avocados, coarsely chopped  
Sour cream and lime wedges, to serve (optional)

### METHOD

1. Preheat oven to 220°C / 200°C fan-forced. Grease and line a large oven tray with baking paper.
2. Heat oil in a large frying pan over medium heat. Add onion. Cook, stirring occasionally, until soft. Add mince. Cook, stirring to break up lumps for about 5 minutes, or until browned. Add taco seasoning and cook, stirring for 30 seconds, or until fragrant.
3. Stir in salsa, beans, corn and water. Bring to the boil. Simmer, stirring occasionally, for about 12 minutes or until thickened. Remove from heat.
4. Arrange corn chips over prepared tray. Sprinkle with half the Mexican cheese. Top with beef mixture. Sprinkle with remaining cheese.
5. Bake for 10-12 minutes, or until cheese is melted and golden brown. Remove from oven.
6. Scatter tomatoes over nachos. Top with avocado and sour cream if using. Serve with lime wedges.

### TIPS

- Taco seasoning can be replaced with any type of Mexican flavoured seasoning.



GUACAMOLE



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PICCO DE GALO



SCAN CODE OR FOLLOW THE LINK



# Mexican SALSAS

While the Mexican cheese unquestionably steals the spotlight, a delightful salsa can perfectly harmonise with its flavours and elevate your meal to new heights. Enhance your authentic Mexican dining experience by pairing it with one of these four essential salsas.

CHIPOTLE SALSA



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CORN SALSA



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# Wraps IT UP

Get wrapped up in an explosion of Mexican flavours with authentic enchiladas, tacos, burritos and more!





# QUICK BEEF *Enchiladas*

**PREP 10 MIN COOK 35 MIN SERVES 4-6**

## INGREDIENTS

2 tbsp olive oil  
800g beef mince  
40g packet Burrito spice mix  
375g jar enchilada cooking sauce  
1 large red onion, chopped  
1 large red capsicum, chopped  
1/3 cup chopped coriander (plus sprigs to garnish)  
310g jar mild chunky salsa  
8 x 20cm regular flour tortillas  
**2 1/2 cups (300g) Perfect Italiano™ Perfect Mexican cheese**  
Guacamole (see page 12) and lime wedges, to serve

## METHOD

1. Preheat oven to 200°C / 180°C fan-forced. Grease a shallow oven tray or 3.5 Litre (14 cup capacity - 36cm x 22cm x 5cm) rectangular ovenproof dish.
2. Heat half the oil in a large, non-stick fry pan over medium - high heat. Add mince and cook, stirring to break up lumps for 7 minutes or until lightly browned. Add spice mix and cook, stirring for 2 minutes. Stir in 1/2 cup enchilada cooking sauce. Remove from pan and set aside.
3. Add remaining oil to same hot pan. Add onion and capsicum and cook, stirring for 3 minutes. Return mince mixture, add coriander and stir to combine. Remove from the heat.
4. Combine remaining enchilada sauce and salsa. Spread 1/2 cup of the mixture over base of prepared oven tray or dish.
5. For each enchilada, place a tortilla on a flat work surface. Top with 1/2 cup of mixture and a heaped tablespoon of Mexican cheese. Roll up to enclose filling and form a log.
6. Place enchiladas in prepared dish. Repeat to make 8 enchiladas in total. Pour remaining sauce over top of enchiladas and sprinkle with remaining cheese. Bake for 25 minutes or until golden brown. Stand for 5 minutes.
7. Serve enchiladas with guacamole (see page 12) and coriander leaves. Serve with lime wedges.

## TIPS

- Make a day ahead and store covered in the fridge until ready to bake. Remove from fridge 30 minutes before going in the oven.







# 30-MINUTE BEEF & *Rice Burritos*

**PREP 15 MIN COOK 15 MIN SERVES 6**

## INGREDIENTS

1 tbsp olive oil  
1 brown onion, finely chopped  
1 red capsicum, diced  
2 garlic cloves, crushed  
500g lean beef mince  
1 x 400g can black beans, drained, rinsed  
1 x 300g can corn kernels, drained, rinsed  
1 x 30g sachet salt-reduced taco seasoning  
1 x 200g jar mild or medium taco sauce  
2 spring onions, thinly sliced  
Salt and pepper, to taste  
1 x 250g packet 90-second microwave brown rice  
6 jumbo flour tortillas  
**1½ cups (150g) Perfect Italiano™ Perfect Mexican cheese**  
Sour cream, to serve  
Lime wedges, to serve

## METHOD

1. Preheat oven to 220°C / 200°C fan-forced.
2. Heat oil in a large frying pan over medium-high heat. Add brown onion, capsicum and garlic. Cook, stirring, for 2 minutes or until slightly softened. Add beef mince. Cook, breaking up with a wooden spoon, for 5 minutes or until browned and cooked through.
3. Add beans, corn and taco seasoning. Cook, stirring, for 1 minute or until fragrant. Add sauce and spring onion. Cook, stirring, for 2 minutes or until heated through. Season with salt and pepper.
4. Meanwhile, cook rice following packet directions.
5. Heat tortillas following packet directions. Place tortillas on a flat surface. Divide beef mixture along the centre of each tortilla. Top evenly with rice and Mexican cheese. Roll up tightly to enclose filling. Wrap burritos in foil. Bake for 5 minutes or until cheese melts. Serve the burritos with sour cream and lime wedges.







# MEXICAN PULLED *Pork Tacos*

**PREP 25 MIN COOK 3.5 HOURS MAKES 12 TACOS**

## INGREDIENTS

2 tbsp oil  
1-1.3kg boneless pork shoulder roast, halved and rind removed  
1 onion, chopped  
2 cloves garlic, crushed  
2 tsp ground cumin  
2 tsp ground coriander  
2 tsp smoked paprika  
400g tomato passata  
12 hard taco shells  
1 large ripe avocado, chopped  
½ punnet (100g) cherry tomatoes, quartered  
**1½ cups (150g) Perfect Italiano™ Perfect Mexican cheese**  
2 tbsp coriander sprigs to serve

## METHOD

1. Preheat oven to 160°C / 140°C fan-forced. Heat oil in a large flameproof casserole dish over medium-high heat. Add the pork and cook 3-4 minutes each side, until golden brown. Transfer to a plate.
2. Reduce heat to medium and add onion and garlic, cook for 5 minutes or until softened. Stir in spices and cook for a further minute. Pour in passata and stir to combine. Return pork to casserole dish, fat side down and spoon sauce over top. Cover with lid and transfer to the oven for 3-3 ½ hours or until meat is tender and shreds easily. Remove from oven and roughly shred pork using two forks.
3. Increase oven temperature to 200°C / 180°C fan-forced. Arrange taco shells standing up in a rectangular baking dish. Bake 5 minutes or until golden. Fill each taco shell with pulled pork, avocado, tomatoes and top with Mexican cheese.
4. Bake for a further 10 minutes or until cheese has melted. Serve immediately, sprinkled with coriander.

## TIPS

- Pulled pork can be used as a substitute for chicken or beef in nachos, burritos and enchiladas.
- Pork can be cooked in the slow cooker on high for 3-4 hours or low for 6-8 hours.
- Substitute pork shoulder with pork neck.
- If you like your pork spicy, try adding sliced jalapeños with the avocado and tomato.
- If desired, replace spices with a 30g packet of Mexican Taco Seasoning.







# AIR FRYER MEXICAN *Tortilla Boats*

**PREP 20 MIN COOK 25 MIN MAKES 8**

## INGREDIENTS

900g sweet potato, peeled,  
cut into 2cm pieces

2 tsp Mexican chilli spice  
blend

2 tbsp olive oil

2 (200g) chorizo sausages,  
chopped into 1cm pieces

375g jar Mexican chunky  
tomato salsa

400g can black beans,  
drained and rinsed

8 Stand 'n Stuff tortilla  
boats\*

**1 ½ cups (180g) Perfect  
Italiano™ Perfect Mexican  
cheese**

Sour cream, corn salsa (see  
page 12), sliced avocado &  
lime wedges, to serve

## METHOD

1. Combine sweet potato, spice blend and oil in a large bowl. Spread sweet potato over the base of a large air fryer basket. Air fry on 200°C for 8 minutes, shaking basket halfway until lightly golden.
2. Sprinkle chorizo over the top of sweet potato. Air fry for a further 5 minutes until lightly golden. Tip back into bowl. Add ¾ cup of the tomato salsa and black beans and stir until combined. Divide mixture among tortilla boats. Sprinkle Mexican cheese on top.
3. Place boats, in two batches, in air fryer basket. Air fry on 170°C for 4-5 minutes until cheese has melted and tortillas are crisp.
4. Dollop with sour cream, remaining tomato salsa and corn salsa (see page 12). Top with avocado and serve with lime wedges.

## TIPS

- Filling can be made a day ahead and refrigerated. Fill boats just before air frying.
- You can roll this filling in flour tortillas and cook in a sandwich press for a tasty lunch wrap or spread between two regular size tortillas and fry in a greased non-stick frying pan on both sides until golden to make a quesadilla.









# CHICKEN & RICE

## Enchiladas

**PREP 10 MIN COOK 25 MIN SERVES 4**

### INGREDIENTS

1 x 375g jar mild tomato salsa  
2 tbsp olive oil  
500g chicken mince  
1 x 30g sachet taco spice mix  
1 x 250g packet microwave brown rice, cooked  
1 x 400g can black beans, rinsed, drained  
2 spring onions, finely sliced  
**1½ cups (150g) Perfect Italiano™ Perfect Mexican cheese**  
1 x 400g packet (10) regular flour tortillas  
1 x 400g can diced tomatoes  
1 avocado, diced  
5 red cherry tomatoes, quartered  
5 yellow grape tomatoes, quartered  
Coriander leaves, to serve

### METHOD

1. Preheat oven to 200°C / 180°C fan-forced. Grease a 3 Litre (12 cup capacity) rectangular ovenproof dish. Spread ⅓ cup of the tomato salsa over base of prepared dish.
2. Heat oil in a large non-stick fry pan over medium - high heat. Add chicken mince and cook, stirring to break up lumps for 5 minutes or until browned. Add taco spice mix and stir to combine. Add rice, beans, spring onion and 2 tablespoons of remaining salsa. Stir to combine.
3. For each enchilada, place a tortilla on a flat work surface. Top with 2 heaped tablespoons of chicken mixture and a tablespoon of Mexican cheese. Roll up to enclose filling and form a log. Place, seam-side down in prepared dish. Repeat to make 10 enchiladas in total.
4. Whisk remaining salsa and diced tomato in a jug. Pour tomato mixture over top of enchiladas and sprinkle with remaining cheese. Bake for 25 minutes or until golden brown. Remove from oven. Stand for 5 minutes.
5. Serve chicken and rice enchiladas topped with avocado, tomatoes and coriander leaves.



# ESSENTIAL MEXICAN *Ingredients*

To capture the true essence of Mexican cuisine, you need the ideal mix of Mozzarella, Red Cheddar and Colby cheese. Along with a few essential ingredients, this winning combination creates a delicious Mexican feast that celebrates authentic flavors.







# FAMILY Feasts

Treat your family to a mouthwatering culinary fiesta with these classic one-pot meals. Infused with authentic Mexican flavours, they're sure to make mealtimes extra special.







# MEXICAN

# Mac n' Cheese

**PREP 15 MIN COOK 35 MIN SERVES 4-6**

## INGREDIENTS

1 ½ cups (225g) macaroni  
1 tbsp vegetable oil  
1 (130g) mild chorizo, sliced  
60g butter  
¼ cup plain flour  
2 tsp chipotle seasoning  
¾ tsp onion powder  
¾ tsp garlic powder  
2 ½ cups milk  
2 tsp Chipotle hot sauce (optional)  
**2 ¼ cups (270g) Perfect Italiano™ Perfect Mexican cheese**  
250g cherry tomatoes, halved  
175g bag original corn chips  
Pico de Gallo (see page 12) and chopped coriander, to serve

## METHOD

1. Preheat oven to 220°C / 200°C fan-forced.
2. Cook macaroni in a large saucepan of boiling water until tender. Drain and set aside.
3. Heat a large, deep 12 cup (3Ltr) capacity heatproof/ovenproof skillet or pan over medium heat. Add oil, then chorizo and cook, stirring for 3 minutes until lightly golden. Remove and set aside.
4. To make cheese sauce; melt butter in the same hot pan. Add combined flour, chipotle seasoning, onion and garlic powder. Cook, stirring for 1 minute. Remove pan from the heat.
5. Gradually add milk, whisking constantly until all combined and smooth. Return to the heat and cook, whisking occasionally for 6 minutes until thick. Remove from the heat. Add chipotle hot sauce and 1 cup of Mexican cheese and stir until combined. Season with salt and pepper.
6. Stir in chorizo and macaroni. Top with tomatoes and pile some of the corn chips on top. Sprinkle with remaining cheese. Bake for 15 minutes or until cheese is golden.
7. Sprinkle with Pico de Gallo (see page 12) and coriander. Serve with remaining corn chips.

## TIPS

- Add 2 cups shredded barbecue chicken to white sauce and macaroni mixture for a more substantial meal.
- This quantity of chipotle seasoning and hot sauce is for a mild version, add an extra teaspoon of chipotle seasoning and hot sauce for more chilli bite.







# MEXICAN CHICKEN & *Rice Bake*

**PREP 10 MIN COOK 45 MIN SERVES 4**

## INGREDIENTS

2 tbsp olive oil  
500g chicken thigh fillets,  
thickly sliced  
4 garlic cloves, crushed  
1 red onion, finely chopped  
2 cups long-grain white rice  
2 tsp Mexican chilli powder  
375g jar mild enchilada  
sauce  
4 cups (1Ltr) salt-reduced  
chicken stock  
310g jar roast capsicum  
strips, drained  
**1½ cups (150g) Perfect  
Italiano™ Perfect Mexican  
cheese**  
⅓ cup fresh coriander,  
chopped  
2 spring onions, thinly sliced  
1 fresh long green chilli,  
thinly sliced, to serve  
1 tbsp chopped pickled  
jalapeños slices, to serve  
Lime wedges, to serve  
Sour cream, to serve  
Garden salad, to serve

## METHOD

1. Preheat the oven to 200°C / 180°C fan-forced.
2. Heat oil in a large ovenproof saucepan pan over medium-high heat. Cook chicken, stirring for 5 minutes or until browned.
3. Add garlic and red onion and cook, stirring, for 5 minutes or until softened. Add rice. Stir to coat. Add chilli powder, enchilada sauce, stock and capsicum. Stir to combine. Bring to the boil. Cover. Transfer to oven. Bake for 20 minutes.
4. Remove from oven. Uncover. Stir half the Mexican cheese into rice mixture. Level top. Scatter with remaining cheese. Bake, uncovered, for 15 minutes or until rice is tender and cheese is golden and melted.
5. Scatter with coriander and spring onion. Serve with, chilli, jalapenos, lime wedges and sour cream, if desired.

## TIPS

- Perfect Italiano™ Perfect Melt cheese works well in this recipe too.







# MEXICAN *Lasagne*

**PREP 15 MIN COOK 45 MIN SERVES 6**

## INGREDIENTS

1 x 375g jar mild tomato salsa  
1 tbsp olive oil  
1 brown onion, finely chopped  
750g beef mince  
35g sachet taco seasoning  
1 x 400g can diced tomatoes  
1 x 250g packet microwave white rice, cooked  
1 red capsicum, chopped  
1 x 420g can corn kernels, rinsed  
1 x 400g can black beans, rinsed  
2 spring onions, sliced  
9 regular flour tortillas  
**3 cups (250g) Perfect Italiano™ Perfect Mexican cheese**  
Garden salad, to serve

## METHOD

1. Preheat oven to 200°C / 180°C fan-forced. Grease a 30cm x 20cm (10 cup capacity) rectangular ovenproof dish. Spread half of the salsa over base of prepared dish.
2. Heat half of the oil in a large non-stick fry pan over medium heat. Add onion and cook, stirring for 3 minutes or until soft. Add mince and cook, stirring to break up lumps, for 5 minutes or until browned. Add taco seasoning and cook, stirring for 30 seconds or until fragrant. Add canned tomatoes and bring to the boil then reduce heat and simmer for 5 minutes. Stir in rice and remove from heat.
3. Heat remaining oil in a second non-stick fry pan over medium heat. Add capsicum and cook, stirring for 3 minutes or until tender. Stir in corn, beans and spring onion. Remove from heat.
4. Place 3 tortillas over base of prepared dish to cover. Top with half of the mince mixture, then a third of the corn mixture and a third of the Mexican cheese. Top with another 3 tortillas, then remaining mince mixture, half of the remaining corn mixture and half of the remaining cheese. Top with remaining tortillas.
5. Spread tortillas with remaining tomato salsa. Top with remaining corn mixture. Then sprinkle with remaining cheese. Bake for 35 minutes or until golden brown. Stand for 5 minutes before cutting.



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