

## Crostini with Roasted Pears, Walnuts and Honey

### *Crostini*

1 baguette  
Extra virgin olive oil  
Salt and pepper

### *Topping*

2 tablespoons butter  
1 ripe pear, small diced  
1 teaspoon minced fresh rosemary  
Zest of 1 lemon  
¼ cup walnuts, toasted and chopped  
2 tablespoons honey  
Juice of ½ lemon  
Sea salt and freshly ground pepper

### *Whipped Ricotta*

½ cup whole milk ricotta cheese  
1 tablespoon heavy cream  
1 tablespoon extra virgin olive oil  
¼ teaspoon salt  
¼ teaspoon ground black pepper  
¼ teaspoon crushed red pepper  
1 teaspoon lemon juice  
Zest of 1 lemon

- **Make the crostini:** Preheat a pan to medium heat. Cut a baguette into ¾ inch slices. Brush or lightly drizzle with olive oil; season with salt and pepper. Toast on one side only in pan until crunchy but still slightly soft in the center. Remove from pan.
- **Make the pear topping:** Over medium heat, melt butter and allow to just brown (about 3 to 4 minutes). Stir in pears, rosemary and lemon zest. Sauté until pears are just tender, 3 to 5 minutes. Turn off heat and stir in walnuts, honey and lemon juice. Season to taste; cool slightly.
- **Make the whipped ricotta:** Add ingredients to a large mixing bowl. Puree until smooth, add additional olive oil as needed. Season with salt and pepper.
- **Finish:** Serve crostini topped with whipped ricotta and pears.

## Ricotta Gnocchi

### *Gnocchi dough*

1 pound whole milk ricotta  
2 egg yolks  
1 cup parmesan  
1½ cups all-purpose flour  
Pinch of nutmeg  
Sea salt and black pepper

- Mix together the ricotta, eggs and parmesan; season with nutmeg, salt and pepper.
- Add flour; knead just until a firm dough forms. Turn out onto a floured board; form into a ball.
- Divide dough into four pieces; roll each into ½ inch rope and cut into ½ inch pieces. Place on well-floured sheet pan until ready to cook.

### Shrimp and Gnocchi in Spicy Fra Diavolo

¼ pound medium shrimp, peeled and deveined  
¼ onion, thinly sliced  
2 garlic cloves, roughly chopped  
½ teaspoon crushed red pepper flakes  
¼ teaspoon dried oregano  
½ cup white wine  
1 cup crushed San Marzano tomatoes, with juices  
½ cup water  
1 cup cooked ricotta gnocchi  
2 to 3 basil leaves, chopped  
Salt and pepper

- Pre heat a sauté pan over medium heat; add 1 tablespoon olive oil.
- Season shrimp lightly with salt and pepper; cook, turning once until center is no longer translucent (do not overcook). Remove from pan.
- Add onions; cook until soften but not browned. Stir in garlic, peppers and oregano; cook 1 minute.
- Add white wine; cook until reduced by half. Add tomatoes and water; bring to a simmer and cook until flavors combine.
- Add gnocchi; cook until heated through. Add shrimp and simmer 1 minute more. Add basil, season with salt and pepper.

### Seared Chicken with Demi-glance Sauce

2 to 3 tablespoons oil, divided  
4 chicken breasts, cut into thin medallions  
2 shallots, minced  
½ ounce dried porcini mushrooms, reconstituted, mushroom water reserved  
6 ounces mushrooms, sliced  
1 clove garlic, minced  
½ cup marsala wine  
½ cup demi-glance  
Fresh herbs  
Salt and pepper

- Bring a heavy skillet to medium-high heat; add oil.
- Cook chicken breasts, turning once, until they are browned and just cooked through. Remove from pan.
- Add shallots, button mushrooms and reserved porcinis; cook until nicely browned. Add the garlic and cook 1 minute more.
- Add the marsala wine and cook until reduced by half. Stir in the reserved mushroom water and demi-glance; bring to a simmer and cook, stirring, until reduced by one-third.
- Season with herbs, salt and pepper. Serve chicken topped with sauce.