



Grilled Peach, Ricotta Salata and Arugula Panzanella

1 fresh peach, halved and pitted
Olive Oil
Sea salt and freshly ground black pepper

3 to 4 cups diced bread
2 to 3 slices cooked bacon, chopped
1 cup shredded arugula
Grated ricotta salata

2 tablespoons red or white wine vinegar
2 teaspoons Dijon mustard
2 teaspoons anchovy paste
1 clove garlic, mashed
1/3 cup extra-virgin olive oil
Fresh basil

- Preheat grill to medium heat.
- Brush peaches with olive oil; season with salt and pepper. Grill until marked and light golden.
- Remove from grill; dice.
- In a separate small bowl, stir together the vinegar, mustard, anchovy, garlic and mustard.
- Season with basil, salt and pepper.
- Slowly whisk in the olive oil.
- Add bread, bacon, arugula and cheese to a mixing bowl. Toss with dressing; adjust seasoning.

Tortellini with Creamy Corn Sauce

1 tablespoon olive oil
1/4 pound thick-cut bacon
1 small onion, finely diced
1/2 red bell pepper, finely diced
2 to 3 cloves garlic, crushed
1 cup fresh corn kernels
1/2 cup dry white wine
1 cup chicken stock
1 cup heavy cream
Fresh chives, minced
Sea salt and freshly ground black pepper

12 ounces dried tortellini
1/4 cup grated parmesan
Whipped ricotta, optional

- Add oil and bacon to a saute pan, bring to medium heat; cook, stirring occasionally until all the fat has rendered and bacon is golden brown.
- Add onions and pepper; cook until golden. Stir in corn and garlic; cook until tender.
- Add white wine. Bring to a simmer and cook until reduced by half. Add stock and cream; bring back to a simmer and cook until reduced by one-third. Season with thyme, salt and pepper.
- Bring a large pot of well salted water to a boil; cook the pasta until tender. Drain, reserving some of the cooking liquid.
- Add pasta to pan with sauce. Toss pasta with sauce, adding some of the water as needed to thin the sauce. Stir in parmesan; serve garnished with dollop of whipped ricotta.



Marinated Grilled Chicken

4 boneless, skinless chicken breasts, cut into medallions
2 tablespoons olive oil
4 cloves garlic, minced
Fresh herbs
Sea salt and freshly ground black pepper

Provençal Sauce (follows)
Roasted Baby Potatoes

- Add chicken, olive oil, garlic and herbs to Ziploc bag; shake to combine. Marinate, refrigerated, at least two hours.
- Preheat grill. Remove chicken from marinade. Grill, turning once, until cooked through to center. Serve with sauce and potatoes.

Provençal Sauce

1 tablespoon olive oil
1 shallot, minced
1 clove garlic, minced
¼ teaspoon anchovy paste
¼ teaspoon crushed red pepper flakes
2 tablespoons tomato paste
½ cup white wine
1 cups petite diced tomatoes

½ cup chicken stock
½ cup chopped artichokes
¼ cup roasted red peppers, sliced
¼ cup kalamata olive, pitted and halved
½ teaspoon capers, roughly chopped
1 teaspoon honey
Fresh basil
Sea salt and freshly ground black pepper

- Bring a saute pan to medium heat and add the oil.
- Add shallots and garlic; cook until onion is translucent. Add the anchovy paste and red pepper flakes; cook 30 seconds more. Stir in the tomato paste; cook, stirring, until slightly darkened.
- Add wine and bring to a boil; reduce heat to a simmer and cook until reduced by half. Add tomatoes and stock; bring to a simmer and cook until flavors combine.
- Stir in artichokes, peppers and olives; cook until heated through. Season with basil, salt and pepper.

Strawberry Tiramisu

3 large egg yolks, cold
1 cup unpacked powdered sugar, sifted
2 ¼ cups full-fat mascarpone, at room temperature
2 cups whipped cream
½ cup cooled peach syrup
2 tablespoons peach brandy
36 packaged ladyfingers
White chocolate, for garnish

- Add egg yolks and sugar to bowl of a stand mixer fitted with a wire whip.
- Add mascarpone to bowl; continue beating until smooth. Fold in whipped cream.
- Mix together the peach syrup and brandy in a shallow bowl.
- Dip half the ladyfingers in syrup, arrange in a single layer in a casserole dish.
- Spread half the filling over top. Repeat with remaining ladyfingers and cream.
- Top with grated white chocolate; refrigerate at least two hours before serving.