



### 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.