



### Tuscan Frittata with Savory Crust

1 1/3 cups all-purpose flour	2 cups cooked spinach
1 stick cold butter	1 cup caramelized sliced onions
1 teaspoon salt	1 cup fontina cheese
1/4 cup grated parmesan cheese	
3 to 4 tablespoons cold water	Egg wash
1 cup ricotta cheese	
1/4 cup grated parmesan cheese	
1 egg, beaten	
1 teaspoon onion powder	
1 teaspoon garlic powder	
Sea salt and freshly ground black pepper	

- Preheat oven to 375 degrees. In the bowl of a food processor, pulse together the flour, butter, salt and cheese. Add the water, pulse until it forms a dough. Gather into a ball, flatten into a disk and wrap in plastic. Let rest, refrigerated, 40 minutes.
- Roll out dough to an 13-inch round; place on a baking sheet.
- Stir together the ricotta, parmesan, egg and spices. Spread in middle of dough, leaving a 2 inch border.
- Arrange spinach, onions and fontina on top of ricotta. Fold edges over filing; brush with egg wash.
- Bake until golden brown, about 30 to 35 minutes. Remove; let cool 10 minutes. Slice and serve.

### Cannelloni with Summer Vegetables

6 tablespoons extra-virgin olive oil  
4 cloves garlic, thinly sliced  
Pinch of crushed red pepper  
2 (28-ounce cans) San Marzano tomatoes, crushed  
Fresh basil  
Sea salt

2 to 3 cups roasted or grilled summer vegetables

Grated Parmesan

- Add flour and salt to bowl of a stand mixer fitted with a dough hook. Add eggs; mix on medium low speed until dough is smooth and elastic, about 6 to 7 minutes. Turn out on a floured board and continue kneading 1 minute. Form into a disc, wrap in plastic and let stand 1 hour. Divide dough into four pieces. Using a pasta machine, roll dough to desired thickness. Cut to desired width. Set aside on floured sheet pan until ready to cook.
- Add olive oil to large skillet and bring to medium heat; cook the garlic and red pepper until fragrant and golden. Add the tomatoes; bring to a simmer and cook until flavors combine, about 30 to 40 minutes. Season with basil, salt and pepper. Toss in the vegetables.
- Bring a large pot of salted water to a boil. Cook the pasta until tender. Drain, reserving some of the pasta cooking water. Toss with sauce, thinning with reserved water as needed. Serve topped with additional sauce and parmesan cheese.

### Chocolate Pistachio Cake



1 cup granulated sugar  
1 cup all-purpose flour  
½ cup good quality cocoa powder, sifted  
1 teaspoon baking soda  
1 teaspoon baking powder  
½ teaspoon kosher salt  
2 large eggs, at room temperature  
¾ cup buttermilk  
1/3 cup vegetable oil  
½ cup finely ground pistachios, plus more for garnish  
2 teaspoons vanilla extract

1 stick unsalted butter, at room temperature  
½ cup dulce de leche  
¼ cup powdered sugar, sifted

8 ounces good quality chocolate chips  
12 ounces heavy cream

- Preheat oven to 350 degrees. Line the bottom of a quarter sheet pan with parchment; lightly butter bottom and sides.
- In a mixing bowl, whisk together sugar, flour, cocoa powder, baking soda, baking powder and salt until evenly incorporated. In a small bowl, whisk together egg, buttermilk, oil and vanilla. Pour into bowl with dry ingredients and mix until just combined and no streaks of flour remain. Fold in ¼ cup ground pistachios.
- Pour into prepared baking sheet and spread into an even layer. Bake for 15 to 20 minutes or until top is springy and a toothpick inserted near the center comes out clean. Cool completely.
- Add butter to a stand mixer fitted with a wire whip. Beat until smooth. Add the dulce and sugar; continue beathing until smooth.
- Add chocolate to a mixing bowl. Heat cream until just beginning to simmer. Pour over chocolate; let stand 5 to 6 minutes. Gently whisk until smooth.
- Cut cake into square and place of a wire rack set over a sheet pan. Pour chocolate over top; refrigerate. Transfer icing to a piping bag fitted with a star tip. Pipe a rosette on top of cake. Dust with ground pistachio