



Tuscan Frittata with Savory Crust

1 1/3 cups all-purpose flour
1 stick cold butter
1 teaspoon salt
1/4 cup grated parmesan cheese
3 to 4 tablespoons cold water

2 cups cooked spinach
1 cup caramelized sliced onions
1 cup fontina cheese

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