

### Sausage Stuffed Mushrooms with Garlicky Panko Breadcrumbs

18 large white mushrooms, stems removed and reserved  
 1 tablespoon olive oil  
 ½ pound sausage, casing removed  
 2 large shallots, minced  
 3 cloves garlic, finely chopped  
 1 small wheel brie, rind trimmed and diced  
 1 to 2 cups fresh bread crumbs, or as needed  
 2 tablespoons finely chopped fresh parsley  
 1/3 cup panko breadcrumbs  
 2 tablespoons parmesan cheese  
 1 tablespoon olive oil  
 Balsamic glaze, for garnish  
 Sea salt and freshly ground black pepper

- In a food processor, finely chop the mushroom stems. Heat oil in a skillet over medium-high heat. Brown the sausage, breaking up with a spoon. Add mushroom stems, shallots and garlic; cook until lightly browned and no moisture remains. Transfer to a mixing bowl.
- Stir in the brie, fresh breadcrumbs and parsley; season with salt and pepper. Divide filling among caps; place on a sheet pan.
- Preheat oven to 375 degrees. Mix together panko, parmesan and olive oil; sprinkle over mushrooms. Bake until mushrooms are tender and topping is nicely browned. Serve garnished with balsamic glaze.

### Butternut Squash Gnocchi with Pancetta and Corn Cream Sauce

#### *Gnocchi dough*

¾ pound whole milk ricotta  
 ¼ pound pureed roasted butternut squash  
 2 egg yolks  
 1 cup parmesan  
 1-½ cup all-purpose flour  
 ¾ teaspoon sea salt  
 Pinch of nutmeg

#### *Sauce*

1 tablespoon olive oil  
 ½ pound pancetta  
 1 cup fresh corn kernels  
 2 to 3 cloves garlic, crushed  
 1 cup heavy cream  
 Fresh parsley  
 Sea salt and freshly ground black pepper

- Mix together the ricotta, squash, eggs, parmesan and seasoning. Add flour; knead until a firm dough forms. Place onto a floured board and gently knead into a ball.
- Cut dough into four pieces; roll into ½ inch rope, cut into ½ inch pieces and place on floured sheet pan.
- Add oil and pancetta to a saute pan, bring to medium heat. Cook until all the fat has rendered from the pancetta.
- Add corn and garlic; cook until tender. Add cream; bring to a simmer and cook until reduced by one-third.
- Bring a large pot of well salted water to a boil; cook the pasta until tender. Drain, reserving some of the cooking liquid. Toss pasta with sauce, adding some of the water as needed to thin the sauce. Season with salt and pepper.
- Boil gnocchi until floats, drain and add to sauce, finish with butter mix and serve.



### **Beef Braised with Sangiovese and Demi-glace**

2 tablespoons olive oil, divided  
2 pounds boneless short ribs  
1 large onion, diced  
3 carrots, peeled and diced  
4 whole cloves garlic  
1 cup Sangiovese wine  
2 cups demi-glace  
10 sprigs fresh thyme  
Sea salt and freshly ground pepper

- Preheat oven to 325 degrees. Bring a heavy Dutch oven to medium heat; add 1 tablespoon olive oil.
- Season beef with salt and pepper; cook, turning occasionally, until nicely browned. Remove from pan.
- Add remaining oil; cooking onions and carrots, stirring occasionally, until nicely browned. Add garlic; cook 1 minute more.
- Add wine; cook until reduced by half.
- Add demi-glace, thyme and reserved beef; bring back to a simmer.
- Transfer to oven. Cook, covered, until beef is tender, about 2½ hours.
- Remove from oven. Using a slotted spoon; transfer meat and vegetables to serving dish.
- Stain fat from surface over sauce; discard. Pour sauce over beef and vegetables. Serve.