



## Pizza Dough

1 tablespoon yeast  
1-1/3 cups warm water  
3-1/2 cups high-gluten or bread flour  
1 tablespoon sugar  
1 tablespoon olive oil  
1-1/2 teaspoons kosher salt

- Mix yeast and water in a small bowl; let stand five minutes. Add the flour, sugar and salt to the bowl of a stand mixer fitted with a dough hook. With mixer on medium-low speed, add water to flour. Mix to combine, adding more water or flour as needed to form a ball. Knead dough for 8 minutes.
- Turn out dough onto floured board and knead an additional minute by hand. Divide dough in two and form each half into a ball.
- Place each half in separate floured bowls, sprinkle with additional flour and cover loosely with plastic wrap. Set in refrigerator; let rise until doubled in size. Remove from refrigerator 1/2 hour before forming dough.

## Pizza Sauce

2 tablespoons olive oil  
3 cloves garlic, crushed  
1 tablespoon Italian seasoning  
Pinch of crushed red peppers  
1 (6-ounce) can tomato paste  
1 (28-ounce) can San Marzano tomatoes, crushed  
Fresh basil  
Sea salt and freshly ground pepper

- Add olive oil and bring to medium heat in a heavy Dutch oven; cook shallots and garlic until light golden brown.
- Add spices; cook 1 minute more. Add tomato paste; cook, stirring, until lightly browned.
- Add tomatoes; bring to a gentle simmer and cook until thickened, about 20 to 30 minutes. Season with basil, salt and pepper.

## Romaine with Apples, Radicchio and Citrus Dressing

1 tablespoon white wine vinegar	1 head romaine, chopped
1 tablespoon orange juice	2 cups arugula
1 teaspoon Worcestershire sauce	1/2 cup shredded radicchio
1 teaspoon Dijon mustard	1/2 apple julienned
1 clove garlic, minced	2 tablespoons sliced almonds, toasted
1/2 teaspoon garlic powder	1/4 small red onion, thinly sliced
1/2 teaspoon onion powder	
1 teaspoon orange zest	
1/3 cup blended oil	
Sea salt and freshly ground black pepper	

- Add vinegar, juice, Worcestershire, Dijon, garlic, spices and zest to a mixing bowl.
- While whisking, slowly add oil. Season with salt and pepper.
- Add salad ingredients to large mixing bowl; toss with dressing to taste. Adjust seasoning.



### **Mozzarella and Roasted Pepper Panzarotti**

1 cup ricotta cheese  
½ cup diced fresh mozzarella cheese  
¼ cup parmesan cheese  
¼ cup diced roasted peppers  
1 teaspoon Italian seasoning  
½ teaspoon each onion and garlic powder  
6 rounds prepared dough (pizza or empanada)  
Sea salt and freshly ground black pepper

- Stir together the cheese, peppers and seasoning. Season with salt and pepper.
- Lay rounds on cutting board. Place dollop of filling in center of each. Fold over and crimp edges with a fork.
- Preheat oil to 350 degrees; fry until golden. Drain.

### **Roasted Pepper Emulsion**

½ cup fresh parsley  
1 large roasted pepper  
3 garlic cloves, peeled  
Juice of ½ lemon  
1 tablespoon white balsamic vinegar  
1 tablespoon honey  
2 teaspoons paprika  
2 teaspoons salt  
½ cup olive oil, or as needed  
Water, as needed

- Add first nine ingredients to a blender. With machine running, add oil (add a little water if too thick). Adjust seasoning.

### **Ricotta Gnocchi**

1 pound whole milk ricotta  
2 egg yolks  
1 cup parmesan  
1½ cup all purpose flour  
Pinch of nutmeg  
Sea salt and black pepper

- Mix together the ricotta, eggs and parmesan; season with nutmeg, salt and pepper.
- Add flour; knead just until a firm dough forms. Turn out onto a floured board; form into a ball.
- Divide dough into four pieces; roll each into ½ inch rope and cut into ½ inch pieces.
- Place on well-floured sheet pan until ready to cook.

### Calabrese Seafood Stew

2 tablespoons vegetable oil  
2 cups chopped onions  
1 cup chopped fennel  
½ cup chopped celery  
2 cloves garlic, minced  
2 tablespoon all-purpose spice mix  
1 can tomato paste  
4 cups vegetable stock  
1 cup petite diced tomatoes  
1 pound medium shrimp, peeled and deveined  
1 pound sea scallops  
1 small bag clams, cooked  
1 pound cooked mussels  
Calabrese Chile Paste  
Sea salt and freshly ground black pepper

- Bring a large Dutch oven to medium heat and add the oil. Cook the onions, fennel and celery, stirring occasionally, until nicely softened. Stir in the spices; cook 1 minute more. Stir in the tomato paste; cook until lightly browned.
- Add the stock and diced tomatoes. Bring to a boil; reduce heat to a simmer. Cook the stew, stirring occasionally, until thickened and flavors combine.
- Add the shrimp and scallops; simmer until just cooked through. Stir in the clams and mussels. Season with salt and pepper. Serve topped with chile paste.

### Gnocchi in a Florentine Cream Sauce

2 tablespoons olive oil, divided  
1 package baby spinach  
1 tablespoon butter  
1 shallot, minced  
3 cloves garlic, minced  
½ cup white wine  
1 cup heavy cream  
1 cup chicken stock  
Grated parmesan cheese  
Minced chives  
Salt and pepper

- Bring a heavy skillet to medium-high heat; add 1 tablespoon of oil. Add spinach; cook until wilted and water has evaporated. Add half the garlic; cook 1 minute more. Season with salt and pepper. Let cool; squeeze out excess liquid.
- Return pan to medium heat and add the butter and remaining oil. Add shallots and remaining garlic; cook until lightly browned.
- Add the wine and cook until reduced by half. Stir in the cream and stock; bring to a simmer and cook, stirring, until thickened.
- Bring a pot of salted water to a boil; cook gnocchi, gently stirring occasionally, until they float. Drain; add to sauce along with reserved spinach. Simmer just long enough to combine flavors. Season with salt and pepper. Serve garnished with cheese and chives.