

Ricotta Gnocchi

½ pound fresh whole milk ricotta
1 egg yolk
½ cup grated parmesan cheese
½ teaspoon sea salt
Pinch grated nutmeg
¾ cup all-purpose flour, or as needed

- Stir together ricotta, egg yolks, parmesan and nutmeg; season with salt and pepper.
- Add flour, stirring, until it forms a firm dough. Transfer to a floured cutting board.
- Gently knead into a ball; cut into two pieces and shape each piece into a rope about ½-inch in diameter.
- Cut each rope crosswise into 1/2-inch pieces; transfer to a floured baking sheet.

To cook: Bring a large pot of salted water to a boil. Add gnocchi; bring back to a gentle simmer and cook until gnocchi float to the surface. Drain; add to favorite sauce.

Shrimp Fra Diavolo

¼ onion, thinly sliced
2 garlic cloves, roughly chopped
½ teaspoon crushed red pepper flakes
¼ teaspoon dried oregano
½ cup white wine
1 cup crushed San Marzano tomatoes, with juices
Water, as needed
¼ pound medium shrimp, peeled and deveined
2 to 3 basil leaves, chopped
Salt and pepper

- Pre heat a sauté pan over medium heat; add 1 tablespoon olive oil.
- Add onions; cook until soften but not browned. Stir in garlic, peppers and oregano; cook 1 minute.
- Add white wine; cook until reduced by half.
- Add tomatoes and water (to thin sauce to desired consistency); bring to a simmer and cook until flavors combine.
- Season shrimp lightly with salt and pepper; add shrimp and simmer until cooked through.
- Add basil, season with salt and pepper.



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Seared Chicken with Porcini and Demi-glace Sauce

1 ounce dried porcini mushrooms
2 to 3 tablespoons oil, divided
4 chicken breasts, cut into thin medallions
2 shallots, minced
6 ounces mushrooms, sliced
1 clove garlic, minced
½ cup marsala wine
½ cup demi-glace
Fresh herbs
Salt and pepper

- Bring 1 cup of water to a simmer. Turn off heat and add the porcini mushrooms. Let stand until cool. Remove the mushrooms; reserve the liquid.
- Bring a heavy skillet to medium-high heat; add oil. Cook chicken breasts, turning once, until they are browned and just cooked through. Remove from pan.
- Add shallots, button mushrooms and reserved porcinis; cook until nicely browned. Add the garlic and cook 1 minute more.
- Add the marsala wine and cook until reduced by half. Add demi-glace and reserved mushroom liquid; bring to a simmer and cook, stirring, until reduced by one-third.
- Season with herbs, salt and pepper. Serve chicken topped with sauce.

Romaine, Prosciutto and Pecorino Salad with Balsamic Vinaigrette

Vinaigrette

2 tablespoons white-wine vinegar
1 teaspoon Worcestershire sauce
1 clove garlic, mashed
1 teaspoon anchovy paste
1 teaspoon Dijon mustard
½ teaspoon garlic powder
½ teaspoon onion powder
6 tablespoons olive oil
Sea salt and freshly ground black pepper

Salad

1 head romaine, chopped
1 small plum tomato, diced
¼ English cucumber, halved lengthwise, sliced
¼ small red onion, thinly sliced
1 small piece pecorino, grated
2 to 3 slices prosciutto, julienned
Croutons

- In a mixing bowl, stir together the first six vinaigrette ingredients; season with salt and pepper.
- Add oil in a slow steady stream, whisking constantly, until nicely emulsified.
- Transfer dressing to a small bowl.
- Add the salad ingredients to mixing bowl.
- Toss salad with dressing to taste; season with salt and pepper.

*Gratuity is not required but it is appreciated.
If you enjoyed the class, please consider leaving a tip for your chef/assistant.*