



Conquering Cuisine

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Neapolitan Pizza with Calabrian Sausage

1 batch of pizza dough, dived in two
¼ pound thinly sliced Calabrian sausage
2 cups mixed grated cheese
2 cups pizza sauce or roasted tomatoes
Fresh basil
Grated parmesan

- Place pizza stone on middle rack of oven; preheat to 500 degrees.
- Form each ball of dough into a 12-inch round. Transfer to a pizza peel dusted with semolina.
- Top with tomatoes, sausage and cheese. Bake until gold and crust is set.
- Transfer to pizza pans; top with basil and parmesan. Serve.

Shrimp, Scallop and Clams with Spicy Tomato Broth

1 tablespoon vegetable oil
¼ hot Italian sausage
½ small onion, diced
½ head fennel, trimmed and cored, diced
½ small green pepper, diced
1 stalk celery, diced
2 cloves garlic, minced
1 cup petite diced tomatoes, with juice
2 tablespoon Italian spice mix
2 tablespoons tomato paste
2 to 3 cups fish or vegetable stock
¼ pound medium shrimp, peeled and deveined
¼ pound sea scallops, chopped
¼ pound cooked and shelled mussels
Fresh parsley
Sea salt and freshly ground black pepper

- Bring a soup pot to medium heat and add the oil. Add sausage; cook, breaking up with a spoon, until nicely browned.
- Add the onions, fennel peppers and celery; cook, stirring occasionally, until nicely softened.
- Add the garlic; cook until fragrant. Stir in the tomatoes; cook until softened.
- Stir in the spices and tomato paste; cook 1 minute more.,
- Add the stock; bring to a simmer and cook, stirring occasionally, until flavors combine.
- Add the shrimp and scallops; simmer until just cooked through. Stir in the mussels.
- Season with parsley, salt and pepper.

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



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Tender Chicken and Gnocchi alla Sorento

2 tablespoons olive oil
1 chicken breast, trimmed and cubed
1 tablespoon herb mix
1 shallot, minced
2 to 3 cloves garlic, crushed
¼ cup white wine
1 cup heavy cream
½ cup chicken stock
½ batch ricotta gnocchi, cooked and cooled
1 package fresh spinach, cooked, cooled and squeezed dry
¼ cup grated parmesan
Fresh parsley
Sea salt and freshly ground black pepper

- Bring a heavy saute pan to medium heat and add 1 tablespoon oil. Season chicken with herb mix; cook, turning occasionally until light golden and cooked through. Remove from pan.
- Return pan to medium heat and add the remaining oil. Cook the shallots and garlic until light golden brown.
- Add the wine; cook until reduced by half. Add the cream and stock; cook until reduced by one-third.
- Add the gnocchi and chicken; cook until heated through. Stir in the spinach and cheese.
- Season with parsley, salt and pepper.

Arugula Salad with Apples and Crispy Pancetta

2 tablespoons white balsamic vinegar	3 to 4 cups romaine or spring mix
½ small shallot, minced	1 cup shredded arugula
2 teaspoons Dijon mustard	2 to 3 slices cooked pancetta or bacon, chopped
1 teaspoon anchovy paste	1 large crisp apple, julienned
1 teaspoon Worcestershire sauce	¼ small onion, thinly sliced
1 clove garlic, mashed	¼ cup grated pecorino or ricotta salata
1/3 cup extra-virgin olive oil	
Sea salt and freshly ground black pepper	

- In a small bowl, stir together the vinegar, shallot, mustard, anchovy, Worcestershire, garlic and mustard.
- Season with thyme, salt and pepper.
- Slowly whisk in the olive oil.
- Add lettuce, arugula, bacon, apples, onions and cheese to a mixing bowl.
- Toss with dressing (reserve remaining); adjust seasoning.

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Ricotta Gnocchi

1 pound whole milk ricotta	1½ cup all purpose flour
2 egg yolks	Pinch of nutmeg
1 cup parmesan	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.

Pizza Dough

1 tablespoon yeast	1 tablespoon sugar
1-1/3 cups warm water	1 tablespoon olive oil
3-½ cups high-gluten or bread flour	1-½ 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 ½ hour before forming dough.

Homemade Focaccia

1½ cups water	3½ cups bread flour
1 tablespoon yeast	½ tablespoon salt
1 tablespoon sugar	1 teaspoons onion powder
	1 teaspoons garlic powder
	¼ cup EVOO
	½ cup grated parmesan cheese

- Mix together the water, yeast and sugar in a small bowl. Let stand 10 minutes. Add the flour, spices and oil to bowl of a stand mixer fitted with a dough hook.
- With machine running, add water to bowl. Mix until dough forms; continue kneading 8 to 10 minutes. Transfer to oil mixing bowl; cover loosely with plastic wrap. Let stand until doubled in size, about an hour.
- Preheat oven to 350 degrees. Transfer dough to lightly oiled sheet pan with extender. Top with tomato relish; sprinkle with cheese.
- Bake until puffed and golden, about 40 minutes.

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