

### **Arancini with Garlic Aioli and Hot Honey**

4 cups cooked risotto  
1 cup grated mozzarella  
¼ cup grated parmesan  
1 teaspoon each onion and garlic powder  
1 egg lightly beaten  
Sea salt and freshly ground black pepper

Flour  
Beaten Eggs  
Panko Breadcrumbs  
Vegetable Oil, for frying

- Mix together the risotto, mozzarella, parmesan, spices and egg. Season with salt and pepper.
- Place flour, eggs and breadcrumbs in three separate bowls.
- Form rice into golf ball sized pieces. Dredge in flour, dip in egg and roll in breadcrumbs.
- Preheat fryer to 350 degrees. Fry arancini in hot oil until golden and heated through to center.
- Serve garnished with garlic aioli and hot honey.

### **Caramelized Fennel, Onion and Goat Cheese in Crispy Phyllo**

1 tablespoon vegetable oil  
¼ pound hot Italian sausage  
½ small onion, diced  
½ head fennel, trimmed and cored, diced  
½ small bell pepper, diced  
2 cloves garlic, minced  
1 small log goat cheese  
3 sheets phyllo  
Olive oil  
Breadcrumbs

- Bring a saute 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., Remove from heat; stir in goat cheese.
- Lay one sheet of phyllo on a cutting board. Brush with oil; sprinkle with breadcrumbs. Repeat with second sheet of phyllo; top with last piece. Arrange filling along lower edge; roll into a log. Brush with oil.
- Preheat oven to 375. Bake phyllo roll until golden. Let cool; cut into pieces.

*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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### **Braised Chicken with Pistachio and Raisin Sauce**

2 tablespoons olive oil  
2 pounds boneless skinless chicken thighs  
2 teaspoons ras el-hanout  
1 large onion, diced  
2 garlic cloves, finely chopped  
2 tablespoons flour  
2 cups rich chicken stock  
1 cup raisins  
½ cup pistachios  
Honey, to taste  
Sea salt and freshly ground black pepper

- Preheat oven to 325 degrees. Bring a large Dutch oven to medium-high heat and add the oil. Season chicken with spice mix, salt and pepper; cook until nicely browned; remove from pan.
- Lower the heat and add the onions; cook until softened. Add the garlic; cook until fragrant. Stir in the flour; cook 1 minute more.
- Whisk in the stock; bring to a simmer. Add the chicken; bring back to a simmer, transfer to the oven and cook 1 hour.
- Add raisins and nuts; cook 30 minutes more. Remove, skim fat from surface. Serve.

### **Roasted Cauliflower and Chickpeas with Turmeric**

1 head cauliflower, cut into florets  
1 small can chickpeas, drained  
1 small onion, thinly sliced  
4 cloves garlic, sliced  
1 small piece ginger, grated  
2 to 3 tablespoons olive oil  
1 tablespoon rase el hanout  
1 teaspoon turmeric  
Sea salt and freshly ground black pepper

- Preheat oven to 375. Toss cauliflower, chickpeas, onions, garlic and ginger with olive oil. Season with spices, salt and pepper.
- Roast cauliflower tender and browned, about 35 minutes.

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