



Ricotta Gnocchi

1 pound fresh whole milk ricotta
2 egg yolks
1 cup grated parmesan cheese
¼ teaspoon grated nutmeg
1-½ cups all-purpose flour, or as needed
Salt and pepper

- 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.

Cream Sauce

1 tablespoon olive oil
½ cup corn kernels
1 small shallot, minced
2 garlic cloves, minced
½ cup vegetable stock
½ cup heavy cream
Minced chives
Sea salt and freshly ground black pepper

1 batch fresh ricotta gnocchi
Grated parmesan

- Bring a saute pan to medium heat and add the oil.
- Add corn; cook until 3 to 4 minutes. Add shallot and garlic; 3 to 4 minutes more.
- Add stock and cream; bring to a simmer and cook until thickened.
- Add chives; season with salt and pepper.
- 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; season with salt and pepper.



Caesar Salad

¼ cup mayonnaise
3 cloves garlic, minced
1 tablespoon white wine vinegar
1 tablespoon Dijon mustard
1 teaspoon Worcestershire sauce
1 teaspoon anchovy paste
Zest and juice of ½ lemon
¼ cup extra virgin olive oil
¼ cup canola oil
¼ cup freshly grated parmesan cheese
Salt and pepper

4 cups chopped romaine
½ cup cherry tomatoes, halved
Shaved parmesan
Croutons

- Add mayonnaise, garlic, lemon juice, vinegar, mustard and Worcestershire sauce to a small bowl. Whisk ingredients until combined.
- Add oil slowly, whisking, until combined. Stir in cheese. Season with salt and pepper.
- Add romaine, tomatoes, parmesan and croutons to a mixing bowl.
- Toss with dressing to taste; season with salt and pepper.

Cheesy Garlic Bread

2 tablespoon olive oil
3 cloves garlic, minced
1 tablespoon Italian seasoning
3 tablespoons grated parmesan
1 hoagie roll, split

- Preheat oven to 350 degrees.
- Bring a saute pan to medium heat and add the oil.
- Cook garlic until golden; remove heat and stir in spices.
- Brush garlic oil on rolls; top with parmesan cheese.
- Bake until golden, about 10 minutes.