



Conquering Cuisine

www.conqueringcuisine.com

### Grilled Peach, Ricotta Salata and Arugula Salad

2 tablespoons white balsamic vinegar	1 fresh peach, pitted and quartered
1 teaspoon Dijon mustard	Olive Oil
1 teaspoon Worcestershire sauce	Sea salt and freshly ground black pepper
½ teaspoon anchovy paste	
1 clove garlic, mashed	4 cups chopped romaine lettuce
½ teaspoon each onion and garlic powder	1 cup shredded arugula
1/3 cup extra-virgin olive oil	¼ cup shaved parmesan
	2 to 3 slices prosciutto, chopped

- In a mixing bowl, stir together the vinegar, mustard, Worcestershire, anchovy, garlic and spices. Slowly whisk in the olive oil. Season with salt and pepper.
- Preheat grill to medium heat. Brush peaches with olive oil; season with salt and pepper. Grill until marked and light golden. Remove from grill; cut into chunks.
- Add romaine, arugula, cheese and prosciutto to a mixing bowl. Toss with dressing; adjust seasoning. Serve garnished with peaches.

### Tortellini with Grilled Vegetables and Blush Sauce

1 tablespoon olive oil	1 pound fresh tortellini
1 small shallot, finely diced	2 to 3 cups diced grilled vegetables
2 to 3 cloves garlic, crushed	¼ cup grated parmesan
½ cup dry white wine	Whipped ricotta, optional
4 cups pureed San Marzano tomatoes	
½ cup heavy cream	
Sea salt and freshly ground black pepper	

- Add oil to a saute pan and bring to medium heat. Cook the shallot and garlic until light golden brown. Add the spices and cook 1 minute more.
- Add the white wine; cook until reduced by half. Add the tomatoes and cream. Bring to a simmer and cook until thickened and flavors combine. Season with chive, 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.
- Add pasta and vegetables; toss pasta with sauce, adding some of the water as needed to thin the sauce. Stir in parmesan; serve garnished with dollop of whipped ricotta.

### Marinated Grilled Chicken

4 boneless, skinless chicken breasts, cut into medallions  
2 tablespoons olive oil  
4 cloves garlic, minced  
Fresh herbs  
Sea salt and freshly ground black pepper

- Add chicken, olive oil, garlic and herbs to Ziploc bag; shake to combine. Marinate, refrigerated, at least two hours.
- Preheat grill. Remove chicken from marinade. Grill, turning once, until cooked through to center. Serve with sauce and potatoes.

*Tipping is not required but is appreciated.  
If you enjoyed the session, please consider a gratuity for you chef/ server.*



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### Provençal Sauce

1 tablespoon olive oil  
1 shallot, minced  
1 clove garlic, minced  
¼ teaspoon anchovy paste  
¼ teaspoon crushed red pepper flakes  
2 tablespoons tomato paste  
½ cup white wine  
1 cups petite diced tomatoes  
½ cup chicken stock  
½ cup chopped artichokes  
¼ cup roasted red peppers, sliced  
¼ cup kalamata olive, pitted and halved  
½ teaspoon capers, roughly chopped  
1 teaspoon honey  
Fresh basil  
Sea salt and freshly ground black pepper

- Bring a saute pan to medium heat and add the oil.
- Add shallots and garlic; cook until onion is translucent. Add the anchovy paste and red pepper flakes; cook 30 seconds more. Stir in the tomato paste; cook, stirring, until slightly darkened.
- Add wine and bring to a boil; reduce heat to a simmer and cook until reduced by half. Add tomatoes and stock; bring to a simmer and cook until flavors combine.
- Stir in artichokes, peppers and olives; cook until heated through. Season with basil, salt and pepper.

### Ricotta Cheesecake

Three 8-ounce containers whole-milk ricotta cheese  
4 large eggs  
1/3 cup sugar  
1 teaspoon pure vanilla extract  
1 teaspoon grated lemon zest  
Confectioners' sugar for dusting

- Preheat the oven to 325 degrees. Spray a 9-inch springform pan with cooking spray.
- Add the ricotta, eggs, sugar and vanilla to the work bowl of the food processor and process until thick and light yellow, about 1 minute.
- Add the zest; process until smooth, another 30 seconds.
- Bake until the cake is deep golden brown and the sides begin to pull away from the pan, about 1 hour and 20 minutes.
- Transfer to the rack to let cool completely. Cover with plastic wrap and refrigerate until serving.

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