

### Whipped Ricotta

1 cup whole milk ricotta cheese  
1 tablespoon heavy cream  
1 tablespoon extra virgin olive oil  
1 tablespoon honey  
¼ teaspoon salt  
¼ teaspoon ground black pepper  
¼ teaspoon crushed red pepper  
Zest of 1 lemon

- Add ingredients to a large mixing bowl. Puree until smooth, add additional olive oil as needed.
- Season with salt and pepper.

### Spicy Mixed Olive Tapenade

½ cup pitted green olives  
½ cup pitted black olives  
1 tablespoon drained capers  
2 drained oil-packed anchovy fillets  
3 medium cloves garlic  
5 basil leaves  
1 teaspoon fresh thyme leaves  
1 teaspoon Dijon mustard  
1 teaspoon fresh juice  
1 teaspoon crushed red peppers  
Extra-virgin olive oil, as needed  
Sea salt and freshly ground black pepper

- Combine olives, capers, anchovies, garlic, basil, thyme, mustard, lemon juice and red peppers in the bowl and process, scraping down the sides, until a finely chopped paste forms.
- With the processor running, drizzle in just enough olive oil to loosen to a spreadable paste, about 2 tablespoons. Season with salt and pepper only if needed.

### Focaccia

1½ cups water  
1 tablespoon yeast  
1 tablespoon sugar  
3½ cups bread flour  
½ tablespoon salt  
1 teaspoon onion powder  
1 teaspoon garlic powder  
¼ cup olive oil

- 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 375 degrees. Transfer dough to lightly oiled sheet pan. Bake until puffed and golden, about 30 to 35 minutes.

### Fresh Corn and Ricotta Tortellini

2 tablespoons butter  
1 cup fresh corn kernels  
2 cups ricotta cheese, drained  
¼ cup mascarpone  
¼ cup diced fresh mozzarella  
2 tablespoons grated parmesan  
2 egg yolks  
½ teaspoon each onion and garlic powder  
1 batch fresh pasta, sheeted  
Sea salt and freshly ground black pepper

- Melt butter in a saute pan over medium heat; cook corn until tender.
- In a large mixing bowl, stir together the cheese, egg yolks and spices. Fold in corn; season with salt and pepper
- Lay pasta sheets on floured work surface. Dollop filling on top in two inch intervals. Spray lightly with water; fold pasta over filling; crimp to seal. Cut into individual pieces.
- 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, adding some of the water as needed to thin the sauce. Season with salt and pepper.

### Chianti Braised Short

1 tablespoon olive oil, divided  
Dried Herb Mix (Rosemary, Thyme, Onion Powder, Garlic)  
2 pounds boneless short ribs  
2 shallots, chopped  
4 cloves whole cloves garlic  
1 cup dry red wine  
2 cups demi-glace  
4 to 5 sprigs fresh thyme  
2 to 3 bay leaves  
3 to 4 tablespoons roux  
Sea salt and freshly ground pepper

- Preheat oven to 325 degrees. Bring a heavy Dutch oven to medium heat; add 1 tablespoon olive oil.
- Season beef with herb mix; cook, turning occasionally, until nicely browned. Remove from pan. Add shallots and garlic; cook until nicely browned.
- Add wine; cook until reduced by half. Add demi-glace, thyme, bay leaves and reserved beef; bring back to a simmer.
- Transfer to oven. Cook, covered, until beef is tender, about 2½ hours.
- Transfer liquid to a saucepan; skim fat from surface. Bring to a simmer; whisk in roux. Simmer until thickened. Adjust seasoning; serve over beef.



### **Fresh Pasta**

1½ cups semolina flour  
1 cup '00' flour  
1 teaspoon salt  
4 large eggs

- Add flour and salt to bowl of a stand mixer fitted with a dough hook. Add eggs; mix on medium low speed until dough is smooth and elastic, about 7 to 8 minutes. Turn out on a floured board and continue kneading 1 minute. Form into a disc, wrap in plastic and let stand 1 hour.
- Divide dough into four pieces. Using a pasta machine, roll dough to desired thickness. Set aside on floured sheet pan until ready to use.

### **Traditional Tiramisu with Coffee Gelato**

4 large egg yolks  
½ cup granulated sugar, divided  
¾ cup heavy cream  
1 cup mascarpone  
1¾ cups good espresso or very strong coffee  
2 tablespoons marsala wine  
2 tablespoons unsweetened cocoa powder  
24 ladyfingers  
1 to 2 ounces bittersweet chocolate, for shaving

- Using an electric mixer, whip the egg yolks and half the sugar until pale yellow in color.
- In a separate bowl, whip cream and remaining ¼ cup to soft peaks. Add mascarpone and continue to whip until it creates a soft, spreadable mixture with medium peaks. Gently fold the mascarpone mixture into the sweetened egg yolks until combined.
- Combine espresso and marsala in a shallow bowl and set aside.
- Dip half the ladyfingers in espresso; arrange in a single layer in an 8-inch by 8-inch casserole. Spread half the cream filling over top. Repeat with remaining cookies and cream. Shave chocolate over top.
- Cover with plastic and let rest, refrigerated, for six hours or ideally overnight.