

Ceviche

1 pound sushi-grade white fish, diced
1 medium sweet onion, diced
1 to 1½ cups fresh lime juice
2 plum tomatoes, diced
¼ cup good quality green olives, chopped
2 jalapenos, stemmed, seeded and minced
1/3 cup fresh cilantro, minced
1 ripe avocado, peeled, pitted and diced
1 tablespoon olive oil
Fresh Tortilla chips
Sea salt and freshly ground black pepper

- Add fish to a large glass bowl; cover with lime juice. Let stand 45 minutes to an hour; drain.
- Add the tomatoes, olives, jalapenos and cilantro to a large mixing bowl.
- Stir in the fish, avocado and olives; season with salt and pepper. Serve with tortilla chips.

Fig and Goat Cheese Empanadas

1 tablespoon butter
1 tablespoon olive oil
4 cups diced fresh figs
1 shallot, minced
1 teaspoon each onion and garlic powder
Minced fresh thyme
6 ounces crumbled goat cheese
1 cup ricotta cheese
½ diced prosciutto
Sea salt and freshly ground black pepper
10 rounds empanada dough
Vegetable oil

- Melt butter in a saute pan over medium heat. Add the oil.
- Add the figs and shallots; cook until figs are tender and have given up most of their liquid.
- Add spices and thyme; cook 30 seconds more. Remove from heat; let cool.
- Mix together goat cheese, ricotta, prosciutto and reserved figs; season with salt and pepper.
- Working in batches, fill empanada rounds with fig mixture. Fold over and roll the edges to seal.
- Preheat fryer to 350 degrees. Fry empanadas until golden brown. Serve with sauce.



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Chopped Salad with Sherry Dressing

2 tablespoons sherry vinegar	4 cups chopped romaine
½ tablespoon Worcestershire sauce	½ cup halved cherry tomatoes
1 teaspoon honey	¼ cup pickled red onions
½ small shallot, minced	¼ cup grated manchego cheese
1 small garlic clove, minced	¼ cup croutons
½ teaspoon Dijon mustard	
½ teaspoon each onion and garlic powder	
6 tablespoons olive oil	
Sea salt and freshly ground pepper	

- Add first seven ingredients to a mixing bowl; whisk to combine. Add oil in a slow stream, whisking constantly, until combined. Season with salt and pepper.
- Add salad ingredients to a mixing bowl. Toss with dressing to taste (reserve remaining). Season with salt and pepper.

Grilled Steaks with Herb Chimichurri

¼ cup tablespoons extra virgin olive oil	Four (12-ounce) steaks
¼ cup firmly packed flat leaf parsley, minced	2 tablespoons olive oil
1 teaspoon capers, chopped	Sea salt and freshly ground black pepper
¼ teaspoon anchovy paste	
¼ teaspoon garlic, minced	
1 teaspoon lemon zest	
1 teaspoon lemon juice	
Pinch of crushed red pepper	
Sea salt and freshly ground pepper	

- Add parsley, cilantro, garlic, paprika and chile flakes to a food processor; pulse until finely chopped. With machine running, add oil. Season with salt and pepper.
- Preheat grill to medium-high heat. Rub steaks with olive oil; season with salt and pepper. Grill, turning once, until nicely charred on both sides and cooked to desired doneness. Remove from grill; let rest 5 to 7 minutes. Slice steaks; serve topped with chimichurri.

Red Pepper Emulsion

½ cup fresh cilantro
½ cup fresh parsley
1 large roasted pepper
1 tablespoon capers
2 garlic cloves, peeled
Zest of ½ lemon
2 tablespoons white balsamic vinegar
1 tablespoon honey
1 teaspoon each onion and garlic powder
2 teaspoons salt
½ cup olive oil, or as needed
Water, as needed

- Add first ten ingredients to a blender. With machine running, add oil (add a little water if too thick). Adjust seasoning.

Gratuity is not included but is appreciated.



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Ricotta Cheesecake

6 large eggs
2/3 cup sugar
2 teaspoons pure vanilla extract
Two 15-ounce containers whole-milk ricotta cheese
2 teaspoons grated lemon zest
Confectioners' sugar for dusting

- Preheat the oven to 325 degrees. Spray the springform pan with cooking spray. Separate the eggs, placing the whites in one of the large bowls and the yolks in the work bowl of a food processor.
- Add the sugar and vanilla to the work bowl of the food processor and process until thick and light yellow, about 1 minute. Add the ricotta and zest and process until smooth, another 30 seconds. Scrape the mixture into the other large bowl.
- Beat the whites on high speed with the mixer until they hold stiff peaks. Fold the whites into the ricotta mixture and scrape into the prepared pan, smoothing the top with the spatula.
- 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, at least 6 hours and up to 1 day.

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 EVOO

- 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.

Gratuity is not included but is appreciated.