



Conquering Cuisine

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Farro Soup with Pink Beans and Spinach

1 tablespoon olive oil
1 small onion, diced
2 large carrots, peeled and thinly sliced
1 stalk of celery, diced
2 garlic cloves, thinly sliced
1 cup white wine
3 to 4 cups vegetable stock
1 cup canned diced tomatoes, with juice
1 cup pink beans, rinsed and drained
1 cup sauteed spinach
1 tablespoon prepared pesto
Sea salt and freshly ground pepper

- Bring a soup pot to medium low-heat and add the oil.
- Add the onions, carrots and celery; cook until softened, about 5 to 7 minutes. Add the garlic and cook 1 minute more.
- Add the white wine; cook until reduced by half. Add stock, tomatoes and beans; bring to boil, reduce heat and simmer until vegetables are tender, about 25 to 30 minutes.
- Stir in spinach; season with basil, salt and pepper. Serve topped with pesto.

Chianti Braised Short Ribs

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.

Gratuity is not included but is appreciated.

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.

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.