

Caprese Salad

1/4 cup white balsamic vinegar	1 head romaine lettuce, chopped
1 egg yolk	1 small package arugula
1/2 tablespoon Worcestershire sauce	1 cup grape tomatoes, halved
2 teaspoons Dijon mustard	1 cup croutons
1/2 small shallot, minced	1/2 cup mini mozzarella balls, halved
1 clove garlic, minced	1/2 small red onion, thinly sliced
1/2 teaspoon anchovy paste	
1/2 teaspoon garlic powder	
1/2 teaspoon onion powder	
3/4 cup blended oil	
3 tablespoons prepared pesto	
Sea salt and freshly ground black pepper	

- Add vinegar, egg, Worcestershire, Dijon, shallot, garlic, anchovy paste and spices to jar of a blender. Season with salt and pepper.
- With machine running, slowly add oil. Stir in pesto; adjust seasoning.
- Add salad ingredients to a mixing bowl. Toss with dressing to taste; adjust seasoning.

Shrimp and Pasta con Sardi

2 tablespoons olive oil
1 large onion, diced
2 cloves garlic, minced
1 tablespoon anchovy paste
1/2 cup white wine
1 cup heavy cream
1/2 cup vegetable stock
1/4 cup golden raisins
Lemon juice, to taste
1/2 pound farfalle pasta
1 pound medium shrimp, poached
2 to 3 tablespoons toasted pine nuts
Sea salt and freshly ground black pepper

- Bring a saute pan to medium low heat and add the the oil. Cook the onions, stirring occasionally, until deep golden brown, about 30 minutes. Stir in the garlic and anchovy paste and cook 1 minute more.
- Add the white wine; cook until reduced by half. Add the cream, stock and raisins; bring to a simmer and cook until slightly thickened and flavors combine, about 15 to 20 minutes.
- Bring a pot of salted water to a boil; cook pasta until tender. Drain, reserving some of the cooking water. Stir pasta and cooked shrimp to sauce, adding water as needed. Season with salt and pepper. Serve garnished with pine nuts.



Grilled Chicken with Spicy Agrodulce Sauce

¼ cup olive oil
2 chicken breasts, split and pounded thin
Wondra flour
2 shallots, minced
2 cloved garlic, minced
½ teaspoon crushed red peppers
3 plum tomatoes, diced
¼ cup white balsamic vinegar
2 to 3 tablespoons honey
Fresh basil
Sea salt and freshly ground black pepper

- Bring a saute pan to medium-high heat and add the oil. Season chicken with salt and pepper; dredge in flour. Cook, turning once, until internal temperature reaches 165 degrees. Remove from pan.
- Discard all but 1 tablespoon of the oil. Cook the shallots and garlic until translucent. Add peppers; cook 1 minute more. Add tomatoes; cook until they are completely softened and have given up most of the liquid.
- Add the balsamic vinegar. Stir in the honey; cook just until flavors combine. Season with basil, salt and pepper.

Fontina and Roasted Tomato Polenta Cakes

4 plum tomatoes, halved
2 to 3 tablespoons extra virgin olive oil
1 to 2 tablespoons all-purpose herb mix
Sea salt and freshly ground black pepper

2 tablespoons butter
1 shallot, finely diced
1 tablespoon minced garlic
4 cups chicken stock
2 cups polenta
1 cup grated fontina

- Preheat oven to 375 degrees. Place tomatoes on a sheet pan; drizzle with oil. Season with herb mix, salt and pepper. Roast until blistered and nicely golden. Let cool; chop.
- Bring a heavy stockpot to medium heat; add the butter. Cook the shallots until translucent; add garlic and cook 1 minute more.
- Add chicken stock; bring to a simmer. Stir together cream and polenta; whisk into hot liquid. Let cook until cornmeal is tender. Stir in cheese; season with salt and pepper.
- Pour into molds; refrigerate until set.



Panna Cotta with Berry Compote and Toasted Hazelnuts

1 cup whole milk
1 tablespoon unflavored powdered gelatin
3 cups whipping cream
½ cup sugar plus 2 tablespoons sugar
1½ teaspoon vanilla
Pinch salt

¼ cup sugar
¼ cup water
2 cups assorted fresh blueberries

Fresh whipped cream

- Place the milk in a heavy saucepan and sprinkle with gelatin; let stand for 3 to 5 minutes. Place pan over medium heat. Cook, stirring, until the gelatin dissolves (do not let the milk boil).
- Add the cream, sugar, vanilla and salt. Continue cooking, stirring, until the sugar is dissolved, about 5 to 7 minutes. Remove from the heat and transfer to six ramekins. Cool slightly at room temperature. Refrigerate until set, at least 6 hours.
- Stir together the sugar and water in a small saucepan. Place over medium heat; cook until sugar is dissolved. Add berries; let cool to room temperature.
- Serve panna cotta topped with berries and cream.