

Roasted Vegetable Timbale

1-1/3 cups all-purpose flour
8 tablespoon unsalted butter
Pinch of salt
Ice water, as needed

2 eggs, lightly beaten
1 teaspoon onion powder
1 teaspoon garlic powder
4 cups roasted vegetables
1/2 cup crumbled goat cheese
1/2 cup grated fontina
Sea salt and freshly ground black pepper

- Add the flour, butter and salt to bowl of a food processor. Pulse until crumbly. Add two to three tablespoons of water; pulse to combine. Continue pulsing, adding a little water as needed, until dough forms a ball.
- Transfer dough to a floured board; divide in two pieces, one two times as large as the other. Flatten each into a disk; wrap in plastic and let rest at least 30 minutes. Roll out the larger piece into an 11-inch and the other piece into a generous 9-inch round.
- Whisk together the eggs and spices. Stir in the vegetables and cheese; season with salt and pepper.
- Preheat oven to 350 degrees. Roll out larger piece of dough into an 11-inch round; fit into a 9-inch tart pan. Spread filling in shell. Top with second piece of dough; pinch edges to seal. Bake until nicely golden, about 50 minutes to an hour. Cut into wedges; served with sauce.

Cheese Tortellini with Crab and Shrimp in a Tomato Cream Sauce

1 tablespoon olive oil
1 shallot, minced
2 to 3 cloves garlic, crushed
1/2 cup white wine
1 cup heavy cream
1/2 cup vegetable stock
1/2 pound shrimp, cut into chunks
1/2 pound lump crab
1 pound good-quality dried tortellini
Fresh chives, minced
Sea salt and freshly ground black pepper

- Add oil to pan and bring to ; cook shallots and garlic until golden.
- Add white wine; cook until reduced by half.
- Add cream and stock; bring to a simmer and cook until reduced by one-third.
- Add shrimp; simmer until almost cooked through. Gently stir in crab; simmer until heated through.
- 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 chives, salt and pepper.

Roasted Chicken Breast Stuffed with Pancetta and Peas

2 tablespoons olive oil	3 sundried tomatoes, minced
¼ pound pancetta or bacon	1 shallot, minced
1 cup petite peas	1 clove garlic
2 tablespoons water	½ cup white wine
¼ cup grated parmesan cheese	1 cup chicken stock
4 boneless chicken breasts, split and pounded lightly	1 tablespoon cornstarch, mixed with water
1 tablespoon melted butter	Minced fresh chives
2 tablespoons minced fresh herbs	
Sea salt and freshly ground black pepper	

- Bring a saute pan to medium heat and add 1 tablespoon of the oil; cook the bacon until crispy. Add the peas and water; cook covered, until peas are tender. Remove from heat and let cool slightly; mash. Stir in cheese; season with salt and pepper.
- Preheat oven to 375 degrees. Place chicken on a worksurface. Divide filling among cutlets; roll up. Brush with butter; season with herbs, salt and pepper. Roast until internal temperature of the rolls reaches 165 degrees. Remove from oven; let rest.
- Bring a saucepan to medium heat and add the remaining oil. Cook tomatoes, shallots and garlic until fragrant. Add the wine; cook until reduced by half. Add the chicken stock; cook until reduced by one-third. Add cornstarch slurry; simmer until thickened. Season with chives, salt and pepper; serve over chicken.

Double Chocolate Biscotti Cookies

½ cup unsalted butter, room temperature
¾ cup granulated white sugar
2 large eggs
1 large egg yolk
1 teaspoon pure vanilla extract
1¾ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup cocoa powder
½ cup dried cranberries
½ cup chocolate chips

- Preheat oven to 350 degrees. Line a sheet pan with parchment
- In a stand mixer, beat the butter and sugar until light and fluffy.
- Add the eggs and egg yolk one at a time, mixing well after each addition. Beat in the vanilla extract.
- Sift together the flour, baking powder, salt, and cocoa powder.
- Add to the butter mixture and beat until incorporated. Stir in the dried cranberries and chocolate chips.
- Scoop dough onto prepared sheet pans; bake until set, about 10 to 12 minutes. Let cool.

Panna Cotta

1 cup whole milk
2½ teaspoons unflavored gelatin (1 packet Knox gelatin)
2 cups heavy whipping cream
½ cup plus 1 tablespoon granulated sugar
Pinch of salt
1 tsp vanilla extract

- Off the heat, place 1 cup milk in a medium saucepan and sprinkle the top with 1 packet gelatin. Let stand 3 to 5 min or until gelatin is softened.
- Place pan over medium-low heat and stir until gelatin dissolves and mixture is steaming, about 4 to 5 minutes (do not boil).
- Add cream, sugar, vanilla, and a pinch of salt. Continue stirring for about 5 min until the sugar is fully dissolved and the mixture is steaming (do not boil). Remove from heat and let cool for 5 minutes.
- Divide it into 8 ramekins. Refrigerate until fully set.

Tia Maria Cocktail

1 bottle Tia Maria liqueur
2 cups cold brew
1 cup simple syrup, or to taste
½ cup Vodka

- Stir together ingredient. Refrigerate until fully chilled. Serve up or on ice.