



Ravioli

¼ cup drained whole milk ricotta
¼ cup mascarpone cheese
2 tablespoons freshly grated Parmesan cheese
1 egg yolk
2 tablespoons chopped basil leaves
16 squares fresh pasta dough or wonton wrappers
Salt and pepper

- Mix together the ricotta, mascarpone, parmesan and egg yolk.
- Add the basil. Season with salt and pepper.
- Place half the pasta squares on a clean cutting board.
- Place a dollop of filling in the middle of each.
- One at a time, brush edges of the dough with a little water.
- Place a piece of the remaining dough on top.
- Pinch edges to seal. Repeat with the remaining ravioli.
- Bring a pot of salted water to a boil. Cook pasta until tender, about 2 minutes.

Bolognese Sauce

1 tablespoon olive oil
½ small carrot, finely diced
¼ red pepper, finely diced
¼ small onion, minced
1 clove garlic, minced
1 teaspoon Italian seasoning
½ teaspoon each onion and garlic powder
1 cup marinara
½ cup beef stock
1 cup chopped cooked beef
Fresh basil, thinly sliced
Salt and pepper

- Bring a saute pan to medium heat and add the oil.
- Add the carrots, and onions; cook until translucent.
- Add the garlic, seasoning and spices; cook 1 minute more.
- Add the stock and marinara; simmer until thickened.
- Add the beef; cook until warmed through.
- Season with basil, salt and pepper.



Romaine Salad with Parmesan Vinaigrette

1 tablespoon white wine vinegar
½ small shallot, minced
1 clove garlic, mashed
1 teaspoon Dijon mustard
½ teaspoon anchovy paste
1 teaspoon Worcestershire sauce
½ teaspoon each onion and garlic powder
3 tablespoons olive oil
1 tablespoon grated parmesan cheese
Sea salt and freshly ground black pepper

3 to 4 cups chopped romaine
1 cup shredded spinach
1 small tomato, diced
1 small piece cucumber, sliced
¼ small onion, thinly sliced
Croutons

- Add vinegar, shallot, garlic, mustard, and zest, anchovy paste, Worcestershire and spices to mixing bowl.
- Slowly whisk in the olive oil. Stir in cheese. Season with salt and pepper.
- Add lettuce, spinach, tomato, cucumber, onions and croutons to a mixing bowl.
- Toss with dressing (reserve remaining); adjust seasoning.