

Homemade Focaccia

1½ cups water
1 tablespoon yeast
1 tablespoon sugar
3½ cups bread flour
½ tablespoon salt
1 teaspoons onion powder
1 teaspoons garlic powder
¼ cup EVOO
½ cup grated parmesan cheese

- 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 350 degrees. Transfer dough to lightly oiled sheet pan with extender. Top with tomato relish; sprinkle with cheese. Bake until puffed and golden, about 40 minutes.

Pickles

1 cup cider vinegar
1 teaspoon salt
½ teaspoon sugar
1 cup cold water
1 package mini cucumbers

- Stir together the vinegar, salt and sugar in a small saucepan. Bring to a simmer over medium heat, cooking just long enough to dissolve the salt.
- Remove from heat and add the cold water. Let cool completely.
- Place cucumber in a pickling jar; pour liquid over. Let stand, refrigerated, 24 hours.

Whipped Ricotta

2 cups ricotta cheese, strained
1 tablespoon honey
Zest of ½ orange
½ teaspoon each onion and garlic powder
Sea salt and freshly ground black pepper

- Add cheese, honey, zest and spices to a food processor.
- Puree until smooth; season with salt and pepper.



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Roast Pork with Plum Stuffing and Shallot and Armagnac Sauce

1 tablespoon olive oil	1 tablespoon olive oil
1 large onion, finely diced	1 cup wine
2 Honey Crisp apples, peeled and diced	1 shallot, minced
2 cups cubed brioche, toastd	2 cloves garlic, crushed
¼ cup grated parmesan cheese	1 cup rich chicken stock
½ cup chicken stock	4 tablespoons cold butter
1 small boneless pork loin, butterflied	2 tablespoon minced fresh chives
Herb rub	Sea salt and freshly ground black pepper
¼ cup white wine	

- Bring a saute pan to medium heat and add 1 tablespoon of the oil; cook the onions until nicely caramelized. Add apples; cook until softened.
- Transfer to a mixing bowl. Stir in brioche, cheese and stock. Season with salt and pepper.
- Place pork on a worksurface; season with herb rub. Spread filling over pork; roll up and tie with kitchen twine. Transfer pork to roasting pan fitted with a rack
- Roast until internal temperature reaches 145 degrees. Remove pan from oven and transfer pork a cutting board. Strain any juices in roasting pan; skim fat from surface. Reserve jus; discard fat.
- Bring a saucepan to medium heat; add oil. Cook shallots until light golden; add garlic and cook 1 minute more. Add wine; cook until reduced by one-third. Add stock and reserved jus; bring to a simmer and cook until reduced by one-third.
- Remove sauce from heat; whisk in butter. Season with herbs, salt and pepper. Slice pork; serve with sauce.

Warm Chocolate Chunk Brownies

6 ounces unsweetened chocolate
1½ sticks unsalted butter
4 large eggs
1 tablespoon vanilla
½ teaspoon salt
1½ cups sugar
1½ cups all-purpose flour
1½ cups finely chopped walnuts
1 cup chunk chocolate

- Preheat the oven to 375 degrees. Butter a 9-by-13-inch baking pan.
- Melt the chocolate and butter in a saucepan over low heat; stir until smooth and then cool.
- Beat together the eggs, vanilla, salt, and sugar until pale yellow, about 5 to 6 minutes. Stir in the chocolate, and then fold in the flour, nuts, and chocolate chunks.
- Transfer the batter to a pan. Bake 25 to 30 minutes or until set but the center is still moist. Let cool 2 to 3 hours. Cut into squares.

Gratuity is not included but is appreciated.

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