

### Romaine, Prosciutto and Pecorino Salad with Balsamic Vinaigrette

#### *Vinaigrette*

2 tablespoons white-wine vinegar  
1 teaspoon Worcestershire sauce  
1 clove garlic, mashed  
1 teaspoon anchovy paste  
1 teaspoon Dijon mustard  
½ teaspoon garlic powder  
½ teaspoon onion powder  
6 tablespoons olive oil  
Sea salt and freshly ground black pepper

#### *Salad*

1 head romaine, chopped  
1 small plum tomato, diced  
¼ English cucumber, halved lengthwise, sliced  
¼ small red onion, thinly sliced  
1 small piece pecorino, grated  
2 to 3 slices prosciutto, julienned  
Croutons

- In a mixing bowl, stir together the first six vinaigrette ingredients; season with salt and pepper.
- Add oil in a slow steady stream, whisking constantly, until nicely emulsified.
- Transfer dressing to a small bowl.
- Add the salad ingredients to mixing bowl.
- Toss salad with dressing to taste; season with salt and pepper.

### Gnocchi with Pancetta and Roasted Pepper Cream Sauce

1 tablespoon olive oil  
¼ pound pancetta  
1 shallot, minced  
2 garlic cloves, roughly chopped  
½ teaspoon crushed red pepper flakes  
¼ teaspoon dried oregano  
½ cup white wine  
1 cup crushed San Marzano tomatoes, with juices  
½ cup heavy cream  
1 batch gnocchi, cooked and cooled  
½ cup chopped roasted peppers  
2 to 3 basil leaves, chopped  
Salt and pepper

- Pre heat a sauté pan over medium heat; add 1 tablespoon olive oil. Cook the pancetta until golden brown.
- Add shallots; cook until soften but not browned. Stir in garlic, peppers and oregano; cook 1 minute.
- Add white wine; cook until reduced by half. Add tomatoes and cream; bring to a simmer and cook until flavors combine. Add gnocchi and roasted peppers; cook until heated through.
- Add basil, season with salt and pepper.

### **Ricotta Gnocchi**

1 pound fresh whole milk ricotta  
2 egg yolks  
1 cup grated parmesan cheese  
¼ teaspoon grated nutmeg  
1-½ cups all-purpose flour, or as needed  
Salt and pepper

- Stir together ricotta, egg yolks, parmesan and nutmeg; season with salt and pepper. Add flour, stirring, until it forms a firm dough.
- Transfer to a floured cutting board. Gently knead into a ball; cut into two pieces and shape each piece into a rope about ½-inch in diameter. Cut each rope crosswise into 1/2-inch pieces; transfer to a floured baking sheet.

### **Roasted Beef Tenderloin with Marsala, Shallot and Demi-glaze Sauce**

2 tablespoons olive oil  
1 whole beef tenderloin, trimmed and tied  
2 shallots, minced  
2 cups sliced mushrooms  
2 cloves garlic, minced  
¼ cup brandy  
1 cup veal demi-glaze  
¼ cup heavy cream  
1 tablespoon Dijon mustard  
Sea salt and freshly ground black pepper

- Preheat oven to 400 degrees.
- Bring a heavy skillet to medium heat and add 1 tablespoon of the oil. Rub filet with a little oil; season with salt and pepper.
- Cook the filet, turning once, until golden brown. Transfer to oven and cook to desired doneness (128 degrees for medium-rare). Remove pan from oven and let rest.
- Place pan over medium heat and add the shallots and mushrooms; cook until golden brown. Add the garlic; cook one minute more.
- Carefully add the brandy (it may flambé) and cook until reduced by half.
- Add the stock, cream and mustard; bring to a boil, reduce heat and simmer until thickened and flavors have combined.
- Season with salt and pepper. Slice beef; serve topped with sauce.

### **Roasted Salmon with Tomato, Olive and Caper Sauce**

2 tablespoons olive oil	1/2 cup chicken stock
1 side salmon, skinned	1/2 cup chopped artichoke hearts
1 shallot, minced	1/2 cup chopped black olives
1 clove garlic, minced	1/4 cup chopped roasted red peppers
1/2 cup cherry tomatoes, halved	1 teaspoon capers, roughly chopped
2 tablespoons tomato paste	Fresh basil
1/2 cup white wine	Sea salt and freshly ground black pepper

- Preheat oven to 400 degrees. Drizzle salmon with half the oil; season with salt and pepper. Roast until just until cooked through.
- Bring a saute pan to medium heat and add the remaining oil. Add shallots and garlic; cook until onion is translucent.
- Add the tomatoes, cook until soft and golden. Stir in the tomato paste; cook, stirring, until slightly darkened.
- Add wine and bring to a boil; reduce heat to a simmer and cook until reduced by half. Add stock; bring to a simmer and cook until flavors combine.
- Stir in artichokes, black olives, peppers and capers; cook until heated through. Season with basil, salt and pepper.

### **Traditional Tiramisu**

4 large egg yolks  
1/2 cup granulated sugar, divided  
3/4 cup heavy cream  
1 cup mascarpone  
1 3/4 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 1/4 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.



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### **Prosciutto and Fresh Mozzarella Arancini**

4 cups cooked risotto  
1 cup grated fontina cheese  
¼ cup diced prosciutto  
¼ cup grated parmesan  
1 teaspoon each onion and garlic powder  
Panko Breadcrumbs  
Vegetable Oil, for frying  
Sea salt and freshly ground black pepper

- Mix together the risotto, cheese, prosciutto, parmesan and spices. Season with salt and pepper.
- Place breadcrumbs in a shallow bowl. Form rice into golf ball sized pieces; roll in breadcrumbs.
- Preheat fryer to 350 degrees. Fry arancini in hot oil until golden and heated through to center.

### **Garlic Aioli**

½ cup mayonnaise  
½ cup sour cream  
1 tablespoon hot honey  
½ teaspoon each onion and garlic powder  
Sea salt and freshly ground black pepper

- Stir together the mayo, sour cream, honey and spices; season with salt and pepper. Serve arancini topped with relish and aioli.

### **Red Pepper Emulsion**

1 cup fresh dill	1 tablespoon honey
2 large roasted peppers	1 teaspoon each onion and garlic powder
1 tablespoon capers	½ cup olive oil, or as needed
2 garlic cloves, peeled	Sea salt and freshly ground black pepper
Zest of ½ lemon	Water, as needed
2 tablespoons white balsamic vinegar	

- Add first ten ingredients to a blender.
- With machine running, add oil (add a little water if too thick). Adjust seasoning.

### **Fennel Cabbage Slaw**

3 tablespoon jalapeno garlic EVOO	1 small head cabbage, shaved thin
2 tablespoons white balsamic vinegar	1 head fennel, trimmed and shaved thin
½ tablespoon honey	1 small red onion, shaved thin
½ teaspoon each onion and garlic powder	Sea salt and freshly ground black pepper

- Whisk together the oil, vinegar, honey and spices; season with salt and pepper.
- Stir in cabbage, fennel and onion; adjust seasoning. Let stand 2 hours.

**Gratuity is not included but is appreciated.**