



Conquering Cuisine

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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.

Ricotta Gnocchi

½ pound fresh whole milk ricotta
1 egg yolk
½ cup grated parmesan cheese
½ teaspoon sea salt
Pinch grated nutmeg
¾ cup all-purpose flour, or as needed

- 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.

To cook: Bring a large pot of salted water to a boil. Add gnocchi; bring back to a gentle simmer and cook until gnocchi float to the surface. Drain; add to favorite sauce.



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Creamy Pancetta and Roasted Pepper Sauce

¼ pound pancetta, chopped
2 garlic cloves, roughly chopped
½ teaspoon each onion and garlic powder
½ teaspoon crushed red pepper flakes
½ cup white wine
1 cup crushed San Marzano tomatoes, with juices
¼ cup heavy cream
2 to 3 basil leaves, chopped
Sea salt and freshly ground black pepper

- Add pancetta to a saucepan and place over medium-low heat. Cook until fat renders and pancetta is lightly browned.
- Stir in garlic and spices; cook 1 minute.
- Add white wine; cook until reduced by half.
- Add tomatoes and; bring to a simmer and cook until flavors combine. Add basil, season with salt and pepper.

Stuffed Chicken with Marsala and Mushroom Sauce

2 cups cooked acorn squash,	1 to 2 tablespoons oil
1 cup caramelized onions	2 shallots, minced
½ cup grated parmesan cheese	6 ounces shiitake mushrooms, thinly sliced
1 teaspoon minced fresh rosemary	2 cloves garlic, minced
1 cup fresh breadcrumbs	½ cup marsala wine
2 tablespoons grated parmesan	1 cup demi-glace
½ tablespoon oil	½ cup heavy cream
1 tablespoon herb seasoning	Fresh herbs
2 tablespoons Dijon mustard	Sea salt and freshly ground black pepper

- Mix together the squash, onion, cheese and herbs; season with salt and pepper. In a separate bowl, stir together the breadcrumbs, parmesan and oil.
- Lay chicken flat on a work surface. Dived squash filling among chicken; roll up and place on a sheet pan fitted with a wire rack. Season with herb mix, brush with mustard, and top with breadcrumbs.
- Bring a saute pan to medium heat and add 1 tablespoon of oil. Add shallots and mushrooms; cook, adding additional oil as needed, until nicely browned. Add the garlic and cook 1 minute more.
- Add the marsala wine and cook until reduced by half. Add demi-glace and and cream; bring to a simmer and cook, stirring, until reduced by one-third. Season with herbs, salt and pepper.
- Preheat oven to 350 degrees. Bake chicken until internal temperature reaches 165 degrees. Remove and let rest 5 minutes.
- Serve chicken topped with sauce.

Gratuity is not included but it is appreciated.

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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

- 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.