

## Class Menu

### First Course

Steamed Mussels with Saffron Aioli (over bruschetta)

### Second Course

Roasted Garlic Caesar Salad

### Third Course

Salmon with Broccoli Rabe, Caramelized Onions, and Horseradish Cream

### Fourth Course

Crepe Manicotti with Bolognese Sauce

## Steamed Mussels with Celery Root and Saffron Aioli

### Bruschetta

1 french baguette  
Olive oil

### Aioli

1 tablespoon hot water  
Pinch of saffron threads, crumbled  
2/3 cup low-fat mayonnaise  
2 garlic cloves, minced

### Mussels

2 tablespoons olive oil  
1 large celery root, peeled, finely chopped (about 2 1/2 cups)  
1 large leek (white and pale green parts only), thinly sliced  
2 carrots, peeled, finely chopped  
2 celery stalks, finely chopped  
6 tablespoons finely chopped fresh parsley  
4 garlic cloves, minced  
4 1/2 pounds mussels, scrubbed, debearded  
1 1/2 cups dry white wine

For the bruschetta: Cut baguette in 1/2" slices on the bias. Brush with olive oil and grill until crisp and slightly charred. Set aside.

For the aioli: Combine 1 tablespoon hot water and saffron in medium bowl. Let stand 5 minutes. Whisk in mayonnaise and garlic. Season to taste with salt. (Aioli can be prepared 1 day ahead. Cover and refrigerate.)

For the mussels: Heat 2 tablespoons olive oil in heavy large pot over medium heat. Add celery root, leek, carrots, chopped celery and 4 tablespoons parsley. Stir to coat. Cover pot and cook until vegetables are tender, stirring occasionally, about 10 minutes. Add garlic and sauté 1 minute. Add mussels and wine and increase heat to high. Cover and cook until mussels open, stirring occasionally, about 6 minutes (discard any mussels that do not open). Remove from heat. Season cooking liquid with salt and pepper.

Whisk 1/2 cup cooking liquid into aioli to make thin sauce. Ladle mussels and remaining cooking liquid into 6 bowls. Drizzle each serving with some aioli. Sprinkle with parsley and serve with bruschetta. Serve mussels, passing remaining aioli separately.

Serves 6.

## Roasted Garlic Caesar Salad

### Caesar Dressing

1 small head roasted garlic  
2 teaspoons Worcestershire sauce  
Juice and zest of one lemon  
3 anchovies  
1 tablespoon Dijon mustard  
2 egg yolks  
1/3 cup balsamic vinegar  
1 cup extra virgin olive oil  
Salt and pepper

### Salad

1 large head romaine lettuce  
1 cup croutons  
Parmesan Cheese, to taste

To roast the garlic: Preheat oven to 325°. Cut the top 1/3 off a whole head of garlic exposing the individual cloves. Place on a piece of aluminum foil. Drizzle with olive oil and season with salt and pepper. Seal up garlic in foil. Bake 40 minutes or until completely soft. Let cool.

For the dressing: Add the first five ingredients to the bowl of a food processor. Pulse until thoroughly combined. Add the egg yolks and the balsamic vinegar. Pulse to combine. With the blade running, slowly add the olive. Add salt and pepper to taste. (Dressing can be prepared 2 days ahead. Cover and refrigerate.)

For the salad: Cut lettuce into bite-sized pieces. Wash and dry completely in a salad spinner. In a large bowl, combine lettuce, croutons, and cheese. Add enough dressing to coat leaves and toss well (there will probably be excess dressing).

Serves 4-6

## Salmon with Broccoli Rabe, Caramelized Onions, and Horseradish Cream

6 tablespoons olive oil  
1 1/4 pounds onions, thinly sliced

3/4 cup sour cream  
1/4 cup mayonnaise  
2 tablespoons prepared white horseradish  
2 tablespoons chopped fresh basil  
1 tablespoon fresh lemon juice  
1 teaspoon soy sauce

4 6-ounce salmon fillets with skin

In a large heavy skillet, heat 2 tablespoons of oil over medium-high heat. Add onions and sauté until deep golden brown, about 25 minutes. Set aside. (Caramelized onions and sauce can be prepared 1 day ahead. Cover separately and refrigerate.)

For the horseradish sauce, mix all ingredients in small bowl. Season with salt and pepper. (Can be made 1 day ahead. Cover and chill.)

Cook broccoli rabe in large pot of boiling salted water until crisp-tender, about 2 minutes. Drain and transfer to plate. Cut broccoli rabe lengthwise in half, chop coarsely crosswise and then add back to the pot. Add 2 tablespoons oil, caramelized onions, broccoli rabe, and parmesan cheese. Toss mixture over medium heat until heated through, about 5 minutes. Season pasta to taste with salt and pepper.

Meanwhile, sprinkle salmon with salt and pepper. Heat remaining 2 tablespoons oil in heavy large skillet over high heat. Add salmon to skillet, skin side up, and cook until brown on bottom, about 3 minutes. Turn salmon over and cook until skin is golden brown and crisp and salmon is just opaque in center, about 3 minutes longer.

Bring horseradish sauce to simmer. Divide broccoli rabe mixture among 4 plates. Top with salmon, skin side down. Spoon horseradish sauce over salmon and serve.

Serves 6

## Crepe Manicotti with Bolognese Sauce

### Crepes

- 6 large eggs
- 1 cup milk
- 1 cup flour

### Filling

- 1 15-ounce container ricotta cheese
- 1 8-ounce package shredded mozzarella
- 1 3/4 cups grated Parmesan cheese
- 1 10-ounce package frozen chopped spinach, thawed, squeezed dry
- 2 large eggs
- 1/2 teaspoon ground black pepper

### Bolognese Sauce

For the crepes: Whisk eggs and milk together. Put flour in bowl of a food processor. Add egg mixture to flour and pulse until thoroughly combined. Let stand in refrigerator for at least twenty minutes. Put a small nonstick pan over medium heat. Rub the inside with butter and add just enough batter to form a thin coating on the bottom of the pan. As soon as you add the batter lift and rotate the pan so the mixture is evenly distributed. Cook about 1 minute of until the batter is set. Flip and cook for additional 30 seconds on other side. Remove from pan and repeat until batter is finished. Yields 16 to 24 crepes depending on the size of the pan.

For the filling: Mix together ricotta, spinach, 1 cup Parmesan, mozzarella, eggs, and pepper in a large bowl. Set aside.

Assembly: Preheat oven to 350 degrees. Spoon 1 cup sauce over the bottom of 13" by 9" glass baking dish (make sure entire surface is covered). Take crepe and put 1 dollop of cheese filling in center. Fold over the sides to form small pillow, invert and place in baking dish. Repeat with remaining crepes. When dish is filled, cover with more sauce and remaining parmesan cheese.

Bake manicotti covered for 30 minutes; uncover and continue baking until hot and bubbly, about 15 minutes longer. Let stand 15 minutes before serving. (Can be prepared 1 day ahead. Cool slightly. Cover and refrigerate. Rewarm, covered with foil, in 350° oven about 25 minutes.)

## **Bolognese Sauce**

- 1 1/4 pounds sweet Italian sausage, casings removed
- 4 tablespoons olive oil
- 1 large onion, finely chopped
- 3 garlic cloves, minced or crushed
- 1 teaspoon dried oregano
- 1/2 teaspoon dried crushed red pepper
- 2 28-ounce cans Italian-style whole tomatoes
- 1 cup dry red wine

Heat 1 tablespoon of olive oil in heavy large saucepan over medium heat. Add sausage to pan and cook until nicely browned, breaking it up into small pieces as it cooks. Remove from pan and drain. Lower heat to medium low and add remaining olive oil and onion. Saute without browning until onion is translucent, stirring occasionally. Add garlic, oregano, and crushed red pepper. Add wine and simmer until reduced by half. Add tomatoes and simmer gently, covered, breaking up tomatoes with spoon and stirring occasionally, about 1 hour 15 minutes. Season sauce to taste with salt and pepper. (Sauce can be prepared 2 days ahead. Cool slightly, cover, and refrigerate.)

Makes 8 cups