

Champagne Brunch

Ricotta Fritters with Caramelized Apples
Scrambled Eggs in Puff Pastry with Mushrooms and Asparagus
Sautéed Chicken with Roasted Tomatoes and Parmesan
Smoked Salmon Hash with Dill Vinaigrette
Penne Puttanesca

Champagne Cocktail

64 ounces orange juice
16 ounces Goya pear nectar
16 ounces Goya mango nectar
1 375ml bottle Aliza Passion Fruit Cognac
1 750ml bottle champagne (shiraz or white)
Fresh pineapple

1. Mix together fruit juices and Alize in a large pitcher. Pour into cocktail glasses filled with ice. Top with champagne and serve garnished with pineapple.

Ricotta Fritters

4 eggs
¼ cup sugar
1 pound ricotta cheese
½ teaspoon vanilla extract
1 cup all-purpose flour
1 tablespoon baking powder
1 pinch salt
Oil, for frying

1. Add eggs and sugar to the bowl of a stand mixer. Mix at medium speed until pale yellow.
2. Add ricotta and vanilla and mix until combined.
3. Sift together flour, baking powder and salt. Add to egg mixture. Beat until smooth.
4. Add oil to a heavy sauté pan and heat to 350 degrees. Drop dough into hot oil and fry until golden brown. Remove from oil, and drain on a paper towel.

Caramelized Apples

3 tablespoons butter
2 crisp apples, peeled and diced
3 tablespoons sugar
½ teaspoon ground cinnamon
¼ teaspoon lemon zest
1/3 cup apple cider
½ teaspoon cornstarch

1. Melt the butter in a large skillet over medium heat. Add the apples to the pan and sprinkle with the sugar. Sauté the apples, stirring frequently, until tender.
2. Add the cinnamon and lemon zest and cook 1 minute more. Transfer the apples to a serving bowl with a slotted spoon.
3. Turn the heat to high and add the apple cider. Mix the cornstarch with 1 tablespoon of water. When the sauce comes to a simmer whisk in the cornstarch slurry. Cook until thickened. Add to bowl with apples and let cool. Serve with fritters.

Scrambled Eggs in Puff Pastry with Mushrooms and Asparagus

1 sheet puff pastry
1 tablespoon butter
1 tablespoon olive oil
1 pound thin asparagus, trimmed and cut into 1-inch pieces
8 ounces button mushrooms, sliced
½ cup wine
½ cup chicken stock
¼ cup heavy cream
12 large eggs
3 tablespoons crème fraîche
Salt and pepper

1. Preheat oven to 400 degrees. Place puff pastry on lightly floured board. Roll to smooth out creases. Using a biscuit cutter, cut twelve rounds from each sheet. Place on a sheet pan and bake until golden brown. Set aside.
2. Bring a large skillet to medium-high heat and add the oil and butter. Cook the asparagus and mushrooms until tender and liquid is evaporated. Remove from pan. Add wine and cook until reduced. Add the chicken stock and heavy cream and cook until reduced to sauce consistency. Add back vegetables and season with salt and pepper. Set aside.
3. Whisk together the eggs and crème fraîche in a large mixing bowl. Season with salt and pepper. Place bowl over a saucepan of simmering water and stir, folding the eggs with a spatula, until lightly scrambled.
4. Split puff pastry in half crosswise. Place bottom on a plate and top with eggs. Spoon vegetables around the pastry shell and place the puff pastry top over eggs. Serve immediately.

Sauteed Chicken with Roasted Tomatoes and Parmesan

4 large skinless boneless chicken breasts
½ cup vegetable oil
1 cup all-purpose flour
3 large eggs
½ stick unsalted butter
2 shallots, finely minced
½ cup dry white wine
½ cup chicken stock
½ cup chopped roasted plum tomatoes
Parmesan cheese
Salt and pepper

1. Cut chicken breast in half crosswise. Place between 2 sheets of plastic wrap and gently pound with flat side of a meat pounder until ¼-inch thick.
2. Heat oil in a heavy skillet over moderate heat until hot but not smoking.
3. Stir together flour, ½ teaspoon salt and ¼ teaspoon pepper in a shallow bowl. Dredge chicken in flour mixture, shaking off excess. Lightly beat eggs in another shallow bowl. Dip floured chicken into eggs; fry until golden brown. Transfer to a wire rack and keep warm. Discard oil and wipe out pan.
4. Bring skillet to medium heat and add the butter. Add shallots and cook until nicely softened. Add wine and cook until reduced by half. Add chicken stock and cook until flavors combine. Season with salt and pepper. Serve chicken topped with sauce. Garnish with roasted tomatoes and parmesan cheese.

Smoked Salmon Hash with Dill Vinaigrette

2 tablespoons unsalted butter
2 tablespoons vegetable oil
1 pound Yukon Gold potatoes, peeled and diced
½ medium red onion, diced
3 tablespoons heavy cream
1 teaspoon Dijon mustard
1 pound hot-smoked salmon, flaked
Salt and pepper

2 tablespoons white wine vinegar
1 tablespoon fresh lemon juice
1 tablespoon minced shallot
2 tablespoons chopped fresh dill
½ cup extra virgin olive oil

1. Bring a large nonstick skillet to medium-low heat and add the butter and oil. Add the potatoes and toss to coat with the fat. Cover and cook the potatoes for 10 minutes.
2. Uncover, raise the heat to medium and cook, turning, for 5 minutes longer. Add the onion and toss to coat. Cook until the onion is soft and the mixture begins to brown.
3. Add the cream and mustard; season with salt and pepper. Raise the heat to medium-high. Continue cooking until the liquid evaporates and the mixture begins to crisp and brown again. Add the salmon and cook until heated through.
4. Meanwhile, add vinegar, lemon juice, shallot and dill to a blender. Blend until smooth; season with salt and pepper. With the motor running, slowly add the oil until emulsified. Set aside.
5. Serve salmon hash drizzled with vinaigrette.

Penne Puttanesca

3 tablespoon extra virgin olive oil
4 cloves garlic, peeled and sliced
2 anchovy fillets
1 teaspoon red pepper flakes
½ cup white wine
1 cup fish, chicken or vegetable stock
1 28-ounce can of tomato puree
¼ cup capers, rinsed and drained
¾ cup kalamata olive, pitted and quartered
1-½ pounds mini penne pasta
Fresh parsley, finely chopped
Freshly grated Parmesan
Salt and pepper

1. Add the oil to a sauté pan and bring to medium heat. Add the garlic, anchovies and red pepper flakes and cook until golden.
2. Add the stock and tomato puree; season with salt and pepper and bring to a simmer; cook until flavors combine, about 20 minutes.
3. Meanwhile, bring a large stockpot of water to a boil; season generously with salt. Cook the pasta until tender. Drain and add to pasta sauce.
4. Cook pasta in sauce just long enough to combine flavors. Add parsley and adjust seasoning; serve topped with parmesan cheese.