

Menu

Swiss Chard Tarts

Risotto with Peas and Pancetta

Chicken Scallopine with Tomato Relish

Tiramisu

Swiss Chard Tarts

2 cups all-purpose flour
1-½ teaspoons salt
1-½ sticks cold unsalted butter, cut into bits
6 to 7 tablespoons ice water

2 tablespoons butter
2 small leeks, sliced
1 large bunch Swiss chard, stems removed and finely chopped
2 tablespoons currants
2 tablespoons pine nuts
1 cup grated fontina
Salt and pepper

1. Add flour, salt and butter to bowl of a food processor. Pulse until mixture resembles a coarse meal. Add enough water to form a ball. Remove from processor, flatten into a disc, wrap and plastic and refrigerate 30 minutes.
2. On a lightly floured board, roll dough out and transfer to an 11-inch tart pan. Trim excess and refrigerate again until ready to fill.
3. Bring a sauté pan to medium heat and add the butter. Saute the leeks until nicely softened. Add the swiss chard and cook until tender and no liquid remains. Toss in currants and pine nuts and let cool. Season with salt and pepper.
4. Preheat oven to 375 degrees. Fill the tart pan with the Swiss chard. Sprinkle grated cheese over the filling. Bake until crust is golden brown.

Tomato Coulis

6 roasted tomatoes, peeled and seeded
2 tablespoons white-wine vinegar
1 tablespoon honey
1 tablespoon minced shallot or onion
Chicken stock or water, as needed
Fresh basil
Salt and pepper

1. Add the roasted tomatoes to a blender and puree until smooth.
2. Add the vinegar, honey and shallot and enough stock to make a smooth sauce. Season with basil, salt and pepper.

Risotto with Peas and Pancetta

2 tablespoons oil
¼ pound pancetta, diced
1 small onion, finely diced
2 cloves garlic, crushed
2 cups Arborio rice
1 cup white wine
5 cups chicken stock, warmed to a simmer
1 cup frozen peas, thawed
¼ cup grated parmesan cheese
Salt and pepper

1. Bring a heavy Dutch oven to medium heat and add the oil and pancetta. Cook until nicely browned and fat is rendered out. Remove pancetta from the Dutch oven with a slotted spoon and drain on a paper towel.
2. Add the onion and cook until softened. Add the garlic and cook 1 minute more. Add the rice and cook until coated in the oil. Season with salt and pepper.
3. Add the wine and cook until almost completely absorbed. Add the stock, 1 cup at a time, stirring occasionally, until the rice is tender.
4. Add the peas and reserved pancetta. Stir in parmesan cheese; season with salt and pepper and serve.

Chicken Scallopine with Tomato Relish

½ cup extra virgin oil oil
4 chicken breasts, split
All-purpose flour

1 medium onion, finely diced
1 celery stalk, minced
2 garlic cloves, minced
¼ cup currants
¼ cup pine nuts
2 tablespoon capers
¼ cup black olives, sliced
¼ cup quartered cherry tomatoes
Salt and pepper

1. Preheat oven to 350 degrees. Bring a large sauté to medium heat and add the oil. Season the chicken with salt and pepper and dredge with flour. Add to pan and cook, turning once, until nicely browned. Transfer to a casserole dish and bake until internal temperature reaches 160 degrees.
2. Add onion and celery to sauté pan. Cook until nicely softened and beginning to brown. Add the garlic and cook 1 minute more. Add the currants, pine nuts, capers, olives and tomatoes and cook until flavors combine, about 10 minutes. Season with salt and pepper and serve over chicken.

Tiramisu

3 large eggs, separated
¾ cup sugar
1 8-ounce container mascarpone cheese
½ cup chilled heavy cream
2 cups freshly brewed espresso, cooled to room temperature
2 tablespoons sweet Marsala wine
18 Italian ladyfingers
Grated chocolate

1. Beat together yolks and ½ cup sugar in a large bowl until thick and pale. Beat in mascarpone until just combined.
2. In a mixer, beat whites with a pinch of salt until they just hold soft peaks. Add remaining ¼ cup sugar a little at a time; continue to beat whites until they just hold stiff peaks.
3. Beat cream in another bowl until it just holds soft peaks. Fold cream into mascarpone mixture gently but thoroughly; gently fold in whipped egg whites.
4. Stir together coffee and Marsala in a bowl. Dip half of the ladyfinger in coffee mixture, soaking it about 4 seconds on each side; transfer to a casserole dish. Spread half of mascarpone mixture evenly over ladyfingers. Repeat for second layer. Chill tiramisu, covered, at least 6 hours.
5. Just before serving, sprinkle with chocolate.