

Menu

Penne Pasta Puttanesca

Chicken Cacciatore

Chocolate Cakes with Ganache Glaze

Penne Pasta Puttanesca

2 tablespoons olive oil
1 teaspoon crushed red pepper
2 cloves garlic, crushed
2 anchovies
1 28-ounce can crushed San Marzano tomatoes
1 tablespoon capers, rinsed
½ cup black olives, chopped
1 pound pasta, cooked
Fresh basil
Salt and pepper

- Heat olive oil in a large sauté pan.
- Cook red pepper, garlic and anchovies until golden, mashing them together to form a paste.
- Add tomatoes and simmer gently until flavors combine, about 20 minutes. Add a little water if needed to thin to sauce consistency.
- Bring a large pot of salted water to a boil. Add pasta and cook until al dente. Drain and keep warm.
- Add capers and olives to sauce. Season with basil, salt and pepper.
- Add pasta to sauce and cook, tossing, until pasta is coated with sauce. Adjust seasoning. Serve.

Chicken Cacciatore

3 tablespoons olive oil
10 boneless, skinless chicken thighs
1 large onion, diced
1 large red pepper, diced
1 large can crushed San Marzano tomatoes
1 cup rich chicken stock
Tomato paste, if needed
Salt and pepper

- Preheat oven to 325 degrees. Bring a heavy Dutch oven to medium high heat and add the oil.
- Season chicken with salt and pepper. Cook, turning once, until nicely browned. Remove from pan.
- Add the onion and red pepper and cook until nicely browned.
- Add the tomatoes, chicken stock and reserved chicken. Bring to a simmer; transfer to the oven and cook gently until flavors combine, about 1 hour.
- Remove from oven, skim any fat on surface. Thicken with a little tomato paste, if desired. Serve topped with parmesan cheese.

Chocolate Cake with Ganache Glaze

1 box chocolate cake mix

½ pound cream cheese, at room temperature
¼ cup sour cream
¼ cup confectioners' sugar
½ cup pureed fresh strawberries

8 ounces good quality bittersweet chocolate, cut into small pieces
2 tablespoons unsalted butter
¾ cup heavy whipping cream

- Prepare cake according to package instructions using two 9-inch cake pans. Let cool completely.
- Beat the cream cheese until smooth. Add the sour cream, sugar and strawberries. Puree until smooth
- Add the chocolate and butter to a mixing bowl. Heat the cream in a saucepan until it just begins to boil. Immediately pour the cream over the chocolate; let stand 5 minutes. Whisk until smooth. Keep warm over a double boiler.
- To assemble, place one of the cakes on a wire rack set over a cookie sheet. Spread the cream cheese filling over the cake. Top with the second cake. Dollop a small amount of ganache on top of the cake; spread out to a thin layer (this sets the crumbs resulting in a smoother surface). Refrigerate five minutes or until set. Pour remaining glaze over the top of the cake, spread over top and sides with a spatula. Transfer to a cake pan and cool until set.