

### Menu

Pizza with Sausage, Mushrooms and Caramelized Onions

Penne with Pancetta and Broccoli Rabe

Sauteed Chicken Breast with Mushrooms and Thyme

Apple Crumb Cheesecake

#### **Pizza with Sausage, Mushrooms and Caramelized Onions**

1 tablespoon olive oil  
1 medium onion, sliced  
½ batch pizza dough  
1 cup pizza sauce  
¼ pound bulk hot Italian sausage, cooked  
4 ounces button mushrooms, thinly sliced and cooked  
6 ounces Fontina cheese, grated  
Salt

- Add oil and onion to a small skillet and bring to medium-low heat. Cook, stirring occasionally, until onions are deep golden brown. Let cool.
- Preheat oven to 550 degrees. Form dough into a 14-inch circle, being careful to leave a nice edge.
- Spread a thin layer of sauce over dough. Sprinkle with reserved onions, sausage and mushrooms. Top with cheese; season with salt.
- Bake until golden. Serve warm.

#### **Pizza Dough** (yields two 14-inch pies)

1-1/3 cups warm water  
1 tablespoon yeast  
3-½ cups bread flour  
1 tablespoon olive oil  
1 tablespoon sugar  
1 teaspoon kosher salt

- Mix yeast and water in a small bowl. Let stand five minutes. In the bowl of a stand mixer fitted with a dough hook, combine the flour, oil, sugar and salt. With mixer on medium-low speed, add water to flour. Mix to combine, adding more water or flour as needed to form a ball. Knead dough for 10 minutes.
- Turn out dough onto floured board and knead an additional minute by hand. Divide dough in two and form each half into a ball. Place each half in separate floured bowls, sprinkle with additional flour and cover loosely with plastic wrap. Set in refrigerator. Remove from refrigerator ½ hour before forming dough.

**Penne with Pancetta and Broccoli Rabe**

1 large bunch broccoli rabe, chopped  
2 tablespoons olive oil  
1 medium onion, sliced  
3 garlic cloves, peeled and sliced  
4 ounces sliced pancetta, chopped  
¼ teaspoon crushed red pepper  
1 cup vegetable stock  
1 pound penne pasta, cooked  
½ cup pine nuts, toasted  
½ cup grated parmesan cheese  
Salt and pepper

- Bring a saucepan of salted water to a boil. Blanche broccoli rabe, drain and shock in cold water. Drain again; set aside.
- Heat oil in a large sauté pan over medium heat. Add the onion, garlic and pancetta; cook until onion is tender and pancetta begins to brown.
- Stir in red pepper and broccoli rabe; sauté until softened. Add stock and cook until broccoli rabe is tender.
- Add pasta and stir over low heat to combine. Stir in pine nuts; season with salt and pepper. Garnish with cheese.

**Sauteed Chicken Breasts with Mushrooms and Thyme**

1 ounce dried porcini mushrooms  
2 tablespoons olive oil, divided  
8 boneless skinless chicken thighs  
8 ounces button mushrooms, quartered  
2 shallots, minced  
½ cup red wine  
½ cup demi-glace  
Fresh thyme  
Salt and pepper

- Place porcini mushrooms in a heatproof bowl. Cover with 1 cup of boiling water: let stand 30 minutes. Remove mushrooms from water; chop. Strain liquid; reserve.
- Place a sauté pan over medium-high heat and the oil. Cook chicken, turning, until nicely browned. Remove from pan.
- Let pan come back up to temperature and add the mushrooms and shallots; cook, stirring occasionally, until nicely caramelized. Stir in the reserved porcini mushrooms.
- Add the red wine and reduce by half. Add the mushroom water and demi-glace and bring to a simmer. Add back chicken and cook until done. Season sauce with thyme, salt and pepper.

## Apple Crumb Cheesecake

### Crust:

1 cup graham cracker crumbs  
2 tablespoons sugar  
2 tablespoons butter, melted

### Apple Mixture:

¼ cup butter  
½ cup sugar  
2 pounds Granny Smith apples, peeled, cored and diced

### Crumb Topping:

½ cup light brown sugar  
½ cup flour  
2 tablespoons butter, melted  
¼ cup walnuts, coarsely chopped

### Cheesecake:

16 ounces cream cheese, at room temperature  
½ cup sugar  
3 large eggs  
1 cup heavy cream

- Crust: combine the melted butter, crumbs, and sugar. Press into the bottom and slightly up the sides of a 9-inch springform pan. Set aside.
- Apple mixture: melt the butter in a large saucepan over low heat. Add the sugar and apples; cook until the apples are soft and any liquid has evaporated. Cool.
- Crumb topping: in a small bowl, combine the brown sugar, flour, butter and walnuts.
- Cheesecake: Using an electric mixer, cream together the cream cheese, and sugar until light and fluffy. Add the eggs, one at a time and then add the cream. Continue beating until the mixture is thick and creamy.
- Assemble and bake: Gently stir in the apple mixture into the cream cheese mixture. Pour the batter into the springform pan. Spread the crumb topping over the top. Bake at 350 degrees for 1 hour and 20 minutes. Cool to room temperature; refrigerate.