

**Menu**

Pizza with Mushrooms and Caramelized Onions

Penne with Pancetta and Broccoli Rabe

Sauteed Chicken Breast with Mushrooms and Thyme

Apple Crumb Cheesecake

**Pizza with Mushrooms and Caramelized Onions**

1 tablespoon olive oil  
1 medium onion, sliced  
½ batch pizza dough  
1 cup pizza sauce  
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 onions 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.

**Crisp Greens with Pears and Gorgonzola Dressing**

6 thin slices pancetta

2/3 cup buttermilk

1/2 cup sour cream

1 large garlic cloves, minced

4 ounces crumbled Gorgonzola cheese

Lemon juice, optional

Salt and pepper

1 head romaine lettuce, chopped

1 pear, julienned

1/2 cup sliced almonds, toasted

- Preheat oven to 375 degrees. Place pancetta on a sheet pan lined with parchment and bake until crispy. Remove from pan and drain on paper towels; let cool to room temperature.
- Add buttermilk, sour cream, garlic and gorgonzola to the bowl of a food processor. Pulse until combined. Season with lemon juice, salt and pepper.
- Add romaine, pears and almonds to a large mixing bowl. Toss with enough dressing to coat the leaves. Divide the salad among six serving plates. Top with poached pears; crumble pancetta over top. Serve.

**Seafood Lasagna**

3 tablespoons butter

3 tablespoons flour

3 cups whole milk

2 tablespoons olive oil

1 medium onion, finely diced

2 cloves garlic, crushed

Pinch of red pepper

1 cup red wine

2 28-ounce cans crushed tomatoes

1 pound bay scallops

1 pound small shrimp, chopped

9 sheets fresh pasta, each 6-inch by 13-inch

Salt and pepper

- Add butter to a heavy saucepan and bring to medium heat. When melted, add the flour; cook, stirring, 1 minute. Slowly whisk in the milk. Bring to a simmer and cook, stirring, until thickened. Season with salt and pepper; let cool.
- Bring a heavy saucepan to medium heat and add the olive oil. Cook the onions until nicely softened. Add the garlic and red pepper; cook 1 minute more. Add the wine and cook until reduced by half. Add the tomatoes, bring to a simmer and cook until flavors combine, about 25 minutes. Add the seafood and simmer until cooked, about 5 minutes. Season with salt and pepper; let cool.
- Preheat oven to 350 degrees.

## Apple Crumb Cheesecake

### Crust:

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

### Apple Mixture:

- ¼ cup butter
- ½ cup light brown sugar
- 2 pounds Granny Smith apples, peeled, cored and diced
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon allspice

### 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 brown sugar, apples, cinnamon, nutmeg, and allspice. Cook until the apples are soft but still holding their shape. 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.