

Menu

Fontina, Onion and Broccoli Rabe Pizzas
 Crisp Greens with Poached Pears and Gorgonzola Dressing
 Seafood Risotto
 Sautéed Chicken Breast Artichokes and Mushrooms
 Ganache Glazed Chocolate Cakes

Fontina, Onion and Broccoli Rabe Pizzas

½ batch pizza dough
 ½ cup caramelized onions
 1 cup broccoli rabe, blanched and chopped
 6 ounces Fontina cheese, grated
 Crushed red pepper
 Salt

- Preheat oven to 500 degrees.
- Form dough into a 14-inch circle, being careful to leave a nice edge.
- Sprinkle with onions, broccoli rabe and cheese. Season with crushed pepper and salt.
- Bake until golden, about 7 to 8 minutes. 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 Poached Pears and Gorgonzola Dressing

1 cup mayonnaise
 ½ cup sour cream
 1 small shallot, minced
 White wine vinegar, to taste
 6 ounces crumbled Gorgonzola cheese
 Buttermilk, as needed
 Salt and pepper

1 head romaine lettuce, chopped
 1 ripe pear, peeled, cored and sliced
 Slice Almonds

- Mix mayonnaise, sour cream and shallot in a small bowl. Whisk in vinegar. Stir in gorgonzola cheese and season with salt and pepper. Add buttermilk to thin if desired.
- Add romaine, pear and almonds to a large mixing bowl. Toss with enough dressing to coat the leaves. Divide the salad among six serving plates. Garnish with pancetta slices. Serve.

Seafood Risotto

2 tablespoons olive oil
1 medium onion, finely diced
2 cloves garlic, crushed
1- $\frac{3}{4}$ cups arborio rice
1 cup white wine
4 cups shrimp or chicken stock, heated
 $\frac{1}{2}$ pound shrimp, diced
 $\frac{1}{2}$ pound bay scallops
Salt and pepper, to taste

- Bring large heavy pot to medium heat. Add the oil and the onions and cook until translucent; add garlic and cook 1 minute more. Add the rice, cook until nutty. Deglaze with the wine; cook until reduced by half. Add the stock in 1 cup increments, stirring often. Season with salt and pepper.
- When the rice is just tender, stir in the shrimp and scallops. Cook until fish is just done, about 5 to 7 minutes. Gently stir in the butter; season with parsley, salt and pepper. Serve immediately.

Sauteed Chicken Breast with Artichokes and Mushrooms

2 tablespoons butter
1 tablespoon olive oil
4 chicken breasts, cut into cutlets
Flour, for dredging
8 ounces button mushrooms, quartered
2 shallots, minced
1 garlic clove, minced
 $\frac{1}{2}$ cup white wine
1 cup chicken stock
6 artichoke hearts, quartered
 $\frac{1}{4}$ cup crème fraîche
Fresh thyme
Salt and pepper

- Preheat oven to 400 degrees. Bring a sauté pan to medium heat and add the butter and oil. Season the chicken with salt and pepper and dredge with flour, shaking off excess. Cook chicken, turning once, until browned on both sides. Transfer to a sheet pan and bake until internal temperature reaches 160 degrees. Remove from oven and let rest 5 minutes.
- Add mushrooms to pan and cook, stirring occasionally, until nicely browned. Add shallots and cook until tender; add garlic and cook 1 minute more. Add wine and cook until reduced by half. Add chicken stock and bring to a simmer; cook until reduced and flavors combine.
- Stir in artichoke hearts and cook until heated. Remove from heat and stir in crème fraîche. Season with thyme, salt and pepper. Serve with chicken.

Ganache Glazed Chocolate Cakes

¾ cup unsalted butter
7 ounces bittersweet chocolate, chopped
3 ounces unsweetened chocolate, chopped
1-½ cups sugar
1-½ teaspoons vanilla extract
¼ teaspoon salt
4 large eggs
1 cup all purpose flour
1 cup roasted salted peanuts, coarsely chopped

1 cup peanut butter
¼ cup unsalted butter, room temperature
¾ cup powdered sugar
1/8 teaspoon salt
1/8 teaspoon ground nutmeg
1 tablespoon whole milk
1 teaspoon vanilla extract

8 ounces bittersweet chocolate, chopped
1-¼ cups heavy cream
2 tablespoons corn syrup

- Preheat to 325 degrees. Butter and flour two 12-cup cupcake pans.
- Place butter in a saucepan. Add chocolate; stir over low heat until smooth. Remove from heat. Whisk in sugar, vanilla, and salt, then eggs, 1 at a time. Fold in flour, then nuts. Spread in prepared pan. Bake until tester inserted into center comes out with moist crumbs attached, about 30 minutes. Place pan on rack; cool.
- Beat peanut butter and butter in medium bowl to blend. Beat in powdered sugar, salt, and nutmeg, then milk and vanilla. Spread frosting over cakes. Place in refrigerator and cool until frosting is set.
- Place chocolate in a bowl. Bring cream and corn syrup to a simmer in a saucepan. Pour over chocolate; let stand a few minutes, mix until smooth.
- Transfer cakes to a wire rack. Pour ganache over cakes. Let cool.