

Fennel Orange Salad

Serves 4 to 6

Ingredients

- 1 fennel bulb
- 1 navel orange
- 1 blood orange
- ½ cup black salt cured olives, pitted and chopped
- ¼ cup Italian parsley, minced
- ½ lemon, juice
- 3 tbsp red wine vinegar
- ¼ cup olive oil
- Optional – mint leaves for decoration



Directions

1. With a sharp knife, carefully slice top and bottom off oranges. Using downward strokes, slice the peel away from the flesh removing any white pith.
2. Over a bowl, cut between the membranes to segment the orange retaining the juices. discard the remaining membrane.
3. Remove stems from fennel bulb and pick fronds, reserving for later.
4. Peel outer layer of fennel using a sharp peeler or paring knife until tough outer layer is removed.
5. Using a mandolin, carefully and finely slice fennel into rounds.
6. Combine the lemon juice, vinegar, oil, olives, parsley into a bowl a couple pinches of salt and pepper and whisk to combine.
7. Toss gently with fennel.
8. Gently toss in orange segments and juice and serve immediately.

Fried Calamari and Shrimp with Homemade Aioli and Fresh Herbs

Serves 6

Ingredients

- Vegetable oil for frying
- 1 lb clean squid with tentacles, bodies cut into 1/3- to 1/2-inch-thick rings
- 1 lb 16/20 deveined, tail on shrimp
- 2 cups all purpose flour
- 1 cup corn starch
- 2 tbsp kosher salt
- pinch pepper
- lemon wedges



Directions

1. Pour enough oil into a heavy large saucepan to reach the depth of 3 inches (never fill a vessel more than 1/3 full when frying. Heat over medium heat to 350 degrees F.
2. Mix the flour, corn starch, salt, and pepper in a large bowl. Working in small batches, toss the squid and shrimp into the flour mixture to coat.
3. Carefully add the squid to the oil and fry until crisp and very pale golden, about 1 minute per batch. Using tongs or a slotted spoon, transfer the fish to a paper-towel lined plate to drain.
4. Season with salt as soon as it comes out of the fryer. Serve with lemon wedges and aioli.



Lemon and Herb Aioli

Ingredients:

1. 2 garlic cloves
2. 1 large egg yolk
3. 2 teaspoons fresh lemon juice
4. 1/2 teaspoon Dijon mustard
5. 1/4 cup extra-virgin olive oil
6. 3 tablespoons vegetable oil
7. 1 tsp fresh chives, chopped fine

Directions:

1. Mince and mash garlic to a paste with a pinch of salt using a large heavy knife.
2. Whisk together yolk, lemon juice, and mustard in a bowl.
3. Combine oils and add, a few drops at a time, to yolk mixture, whisking constantly, until all oil is incorporated and mixture is emulsified. (If mixture separates, stop adding oil and continue whisking until mixture comes together, then resume adding oil.)
4. Whisk in garlic paste and season with salt and pepper.
5. If aioli is too thick, whisk in 1 or 2 drops of water. Chill, covered, until ready to use.

Using a Food Processor:

1. Add garlic, egg and Dijon mustard to the food processor and pulse for 10 seconds
2. Combine oil, turn machine on and slowly add oil in a fine stream.
3. Stop machine when oil is fully emulsified, then add lemon juice, salt, pepper and chives. Pulse 3 or 4 times to combine.
4. If aioli is too thick, whisk in 1 or 2 drops of water. Chill, covered, until ready to use.

Homemade Potato Gnocchi, Gorgonzola Cream Sauce with Arugula and Lemon Zest

Serves 6

Ingredients

- 4 medium sized russet potatoes, scrubbed
- 1/2 cups all purpose flour plus 2 tbsp for kneading and rolling
- 1 1/2 tsp kosher salt
- 1 egg plus 1 yolk, beaten
- 1/2 cup grated Parmigiano Reggiano

Directions

1. Bring potatoes to a boil in salted water and reduce heat to simmer for 30-35 minutes until potatoes are tender and easily pierced with a fork.
2. Drain and allow to cool until able to handle. Half potatoes lengthwise, scoop out potato and pass through a ricer into a large bowl. Discard or reserve potato peels.
3. Allow to cool to room temperature.
4. Mix the flour with the salt and whisk cheese into eggs.
5. Add egg mixture to potatoes. Mix gently and then add flour and mix with hands until moistened and the mixture starts to clump together. Gather dough and press into the bottom of the bowl until you have a uniform mass.
6. Turn out dough onto a lightly floured, clean work surface. gently knead until the flour is incorporated and the dough is soft, smooth and a little sticky. Do not overmix.
7. Set dough aside and cover with a clean, slightly moist kitchen towel.
8. Clean work surface and dust again with flour.
9. Set a baking sheet with parchment and dust with more flour.
10. Tear a chunk of dough with your hands about the size of a tennis ball. be sure to cover the rest of the dough to ensure it won't dry out.
11. Roll chunk of dough with palms of hands into a 3/4 inch diameter rope.
12. Cut gnocchi into 3/4 inch size pieces using a sharp knife or pastry cutter and place on baking sheet ensuring they are not overlapping or touching. Cover cut gnocchi with a clean, dry kitchen towel.
13. Repeat with remaining dough, re-flouring the work surface as needed.
14. Cook in boiling salted water until the gnocchi floats to the top.
15. Serve with gorgonzola cream sauce.



Gorgonzola Cream Sauce

Ingredients:

- 1 garlic clove, minced
- 1 tsp olive oil
- 2 cups heavy whipping cream
- 3-4 oz gorgonzola, crumbled
- 3 tbsp Parmigiana Reggiano
- 1 lemon, zested and juiced
- ¼ cup Italian parsley, chopped
- 2 green onions, greens sliced
- 3 cups loosely packed arugula
- Salt and black pepper

Method:

1. Heat olive oil in skillet on medium high and sauté garlic 1-2 minutes until fragrant.
2. Add cream and bring to a boil then turn down to medium and allow to reduce for about 8-10 minutes until thickened. Season with a couple pinches of kosher salt and freshly cracked pepper.
3. Turn down heat to low and add gnocchi plus 1 cup pasta water.
4. Add gorgonzola and Parmigiano and stir gently until melted and combined.
5. Turn off heat and add parsley, lemon juice and zest, green onions and arugula.
6. Gently combine until arugula is wilted. serve immediately with extra fresh cracked pepper if desired.

Limoncello Tiramisu Terrines

Serves 6

Ingredients

- 1/2 cup white sugar
- 4 lemons
- 5 eggs
- 1/2 cup icing sugar
- 2 cups mascarpone, at room temperature
- 4 tbsp limoncello plus more for drizzling
- 20-25 Italian lady fingers



Directions

1. Place ½ cup of sugar and ½ cup of water into a small pan, then place over a medium-high heat.
2. Using a speed-peeler, peel the zest of 2 lemons into strips, finely slice into matchsticks, then add to the pan and squeeze in the juice. Simmer gently for 10 to 12 minutes, or until you have a light syrup consistency.
3. Remove from the heat and allow to cool, carefully transferring the lemon peel to a plate.
4. Separate the eggs, placing the yolks in one bowl and the whites in another.
5. Whisk the egg yolks with icing sugar until pale and fluffy, then add the mascarpone and whisk again until smooth and creamy.
6. Finely grate in the zest from the remaining lemon, pour in the limoncello, then stir thoroughly.
7. Whisk the egg whites with a pinch of sea salt until they form stiff peaks, then gently fold through the yolk mixture keeping as much air in as possible.
8. To assemble the tiramisu, spread a third of the cream into a dish. Dipping the fingers in the lemon syrup as you go, layer half the sponge fingers into the dish in a single layer. Drizzle generously with limoncello, to taste, and repeat once more, finishing with a cream layer on top.
9. Place in the fridge to chill for at least 1 hour.