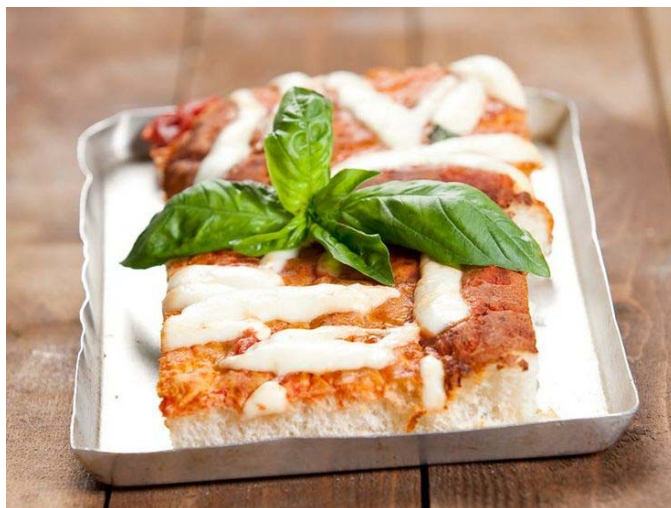


Focaccia - Pizza Margherita Style

Serves 6

Ingredients

- 1 large loaf Ace Rosemary Focaccia
- 4 tbsp olive oil
- 2 tbsp crushed garlic
- 1 ball mozzarella cheese
- Fresh basil leaves
- Cherry tomatoes sliced in half
- salt and pepper to taste



Directions

1. Cut focaccia loaves in half
2. Brush olive oil evenly over cut sides of focaccia.
3. Using a cast iron grill pan with ridges, grill bread, oiled side down for 3-5 minutes, until your desired crispiness. I pressed down on the bread with a spatula to make sure I got those nice grill marks. Spread 1 tbsp garlic on each "crust".
4. As thinly as you are able, slice the ball of mozzarella and spread evenly over both pizzas.
5. Top each crust with the torn basil leaves and sliced tomato. Salt and pepper lightly.
6. Place both pizzas directly on the oven rack with a cookie sheet on the rack below to catch any melted cheese. Bake for 10 minutes or until the cheese is melted and bubbly to your liking.

Bocconcini with roasted eggplant, fresh cherry tomato salsa & balsamic reduction

Serves 6

Ingredients

- 2 cups of mixed heirloom cherry tomatoes
- 4 to 6 white eggplant
- 12 small Bocconcini balls
- Balsamic reduction
- Lemon
- Fresh thyme
- Honey
- Extra virgin olive oil
- Salt and pepper to taste



Directions

1. Peel eggplant, and slice ½" thick. Place in large bowl and toss with kosher salt and plenty of olive oil. Place on a baking sheet and roast at 375 F for about 30 minutes
2. Slice the cherry tomatoes in half and in a large bowl toss with a little salt, lemon juice, honey and fresh thyme
3. Slice each cheese ball into 2 or three slices
4. Place a round of the balsamic reduction on the serving plate, place the eggplant beside the reduction and add the tomato mixture on top of the eggplant. Place the mozzarella on top, add a grind of fresh black pepper and drizzle with EV olive oil

Cioppino – Italian Seafood Stew with Linguine

Serves 6

Ingredients

- 3 celery stalks, chopped
- 2 large carrots, chopped
- 1 large onion, chopped
- salt and pepper
- 3 cloves garlic, chopped
- 2 bay leaves
- 3/4 jar passata tomato puree
- 1 can diced tomatoes
- 1 c. white wine
- 2 lb. clams
- 1 lb. shrimp
- 1 1/2 lb. cod
- 2 lb. mussels
- chili flakes
- chopped parsley
- 500 gm of linguine
- Grated Parmigiano Reggiano



Directions

1. Sauté celery, carrots, onion and garlic for 15 minutes.
2. Add passata, tomatoes, bay leaves and wine and simmer 20 minutes.
3. Add clams and simmer 3 -4 minutes. Add shrimp, fish and mussels, plus pinch of chili flakes, then simmer for 5 - 6 minutes more.
4. Cook linguine as per instructions in a LARGE pasta pot (6 to 8 quarts) with 4 to 5 tablespoons of salt.
5. Add linguine to bowls and top with Cioppino, chopped parsley and grated Parmigiano cheese.

Tiramisu Verrines (Deconstructed Tiramisu)

Makes 8 servings

Ingredients:

- 2 eggs, separated
- 70g fine dark brown sugar
- 500g mascarpone
- 1 mug of strong, sweetened black coffee
- 400g Dutch windmill cookies (or speculaas biscuits or almond thins or ladyfinger biscuits)
- 300ml whipping cream, whipped
- Seeds of 1 vanilla pod, or 2 tsp vanilla essence
- 4 tbsp sugar
- Cocoa powder for dusting
- Coffee beans for decorating

Method:

1. Whisk the sugar with the egg yolks until the colour goes lighter. Add the mascarpone and mix.
2. In a separate bowl, whisk the egg whites with 2 good pinches of salt until the mixture forms good peaks. Gently fold under the mascarpone mixture.
3. Grind up the biscuits and add half the coffee a bit at a time. Mix until the coffee is all absorbed and you get a thick paste. Add more coffee as desired. The trick is to end up with a paste that's not too thick and not too thin.
4. In another bowl, whip the whipping cream together with the vanilla and 4 tbsps of sugar.
5. Start by filling your glasses with a layer of biscuit paste, followed by the mascarpone mixture, followed by another layer of biscuit paste, followed by the whipped cream mixture. At this point I inserted a thin wooden stick on the side of the glass and gently lifted it up and down between the biscuit paste layers as I turned the glass. This gives the swirling effect you see in the images above.
6. Sift a good, thick layer of cocoa powder over the verrines and decorate with coffee beans.

