ITALIAN–INSPIRED COOKING CLASSES

Roll up your sleeves and renew your routine in the kitchen—from essential Italian techniques to amazing homemade pasta and more, our calendar is full of fun, hands–on classes that celebrate the best of Italian cuisine. Explore our full in–store class calendar and browse our online classes at surlatable.com

IN STORES

Italian Flavors: Desserts
Date Night: Italian Romance
Fresh Ravioli Workshop
Craft Pizza
Exploring Italy: Gnocchi
Exploring Italy: Risotto
Fresh Pasta workshop
Kids’ Pasta workshop

ONLINE

Sauces 101
Pizza 101
Pasta Workshop
Soups & Stews
BUON APPETITO!

A few meals in Italy is all it takes to understand the essence of Italian cooking: Simplicity is everything. Using centuries-old techniques and traditions plus a few simple, seasonal ingredients at the peak of freshness, it’s easy to bring Italy’s most memorable flavors to life at home for friends and family.

From our kitchen to yours, these are recipes and techniques that inspire our passion for this amazing cuisine—aperitifs to desserts, antipasti to lasagna, simple homemade pasta, perfect pizza Margherita and so much more.

We hope you’re inspired to rediscover your favorites and find something new to love!

TABLE OF CONTENTS

ANTIPASTI
Page 5 Crostini with Homemade Fig Jam and Gorgonzola
Page 8 Warm Baked Olives with Orange and Fennel
Page 9 Prosciutto-Wrapped Shrimp with Salsa Verde Dipping Sauce

COCKTAILS
Page 6 Overnight Limoncello Negroni
Page 7 Aperol Spritz
Page 8 Spring Strawberry Bellini
Page 9 The Americano

PASTA, PIZZA & MAINS
Page 11 Pasta 101
Page 12 Fresh Pasta Dough
Page 14 Ricotta and Nettle-Filled Tortellini with Speck and Asparagus
Page 16 Homemade Ravioli with Spring Peas, Ricotta and Mint
Page 19 Authentic Italian Lasagna
Page 20 Besciamella Sauce
Page 23 Traditional Potato Gnocchi with Brown Butter and Sage

Page 24 Basic Tomato Sauce
Page 25 Summer Basil Pesto
Page 26 Perfect Pizza Dough
Page 27 Classic Pizza Margherita
Page 28 Chicken Piccata
Page 30 Steak Tagliata with Arugula and Fried Capers
Page 32 Quick Veal Osso Bucco with Gremolata
Page 33 Risotto Milanese
Page 34 Branzino with Fennel and Lemon
Page 36 Wild Mushroom Risotto with Truffle Oil

CONTORNI
Page 38 Roasted Rainbow Carrots with Honey and Spring Onion
Page 39 Braised Black Kale
Page 40 Grilled Radicchio Salad, Endive and Spring Radishes

DESSERTS
Page 40 Capri Chocolate-Almond Cake
Page 42 Vanilla Gelato with Cuisinart®
Page 44 Cappuccino Biscotti with Hazelnuts and Chocolate
Page 46 Raspberry Tiramisu
A perfect start to any Italian meal, antipasti bring complementary colors, flavors and textures together in arrangements as beautiful as they are delicious.

TIPS FOR AMAZING ANTIPASTI
- Choose 3 or 5 main meats or cheeses to showcase—even numbers can make the platter look unfinished.
- We like a mix of cured meats and good Italian cheeses.
- Texture is key—prosciutto hits the tongue differently than capicola. Try a variety of cheeses as well—some hard like pecorino and some soft like robiola.
- Next think marinated and fresh vegetables, fruits and nuts, trying to stick with what's in season.

SEASONAL INSPIRATION
Spring: Fresh Radishes, pickled ramps, marinated mushrooms
Summer: Fresh melons, roasted cherries, figs
Autumn: Persimmon, shaved pear, apple chutney, fresh almonds
Winter: Preserved lemons, walnuts, dried fruits

CROSTINI WITH HOMEMADE FIG JAM AND GORGONZOLA

Yield: 4 servings

For the fig jam:
- 6 ounces stemmed dried black mission figs
- 1 cup water
- ½ cup granulated sugar
- 1 teaspoon fresh thyme, minced
- 2 tablespoons fresh lemon juice

For the crostini:
- ½ baguette, cut into 12 (½-inch thick) diagonal slices
- 2 tablespoons extra-virgin olive oil
- Sea salt and freshly ground black pepper
- 2 ounces Gorgonzola cheese, crumbled

This makes a little over 1 cup of jam, which will keep in the refrigerator for up to 3 weeks. Spread over crostini and paired with Gorgonzola, it's a deliciously sweet and savory antipasto.

To prepare fig jam: Add the figs, water, sugar, thyme, salt and lemon to a heavy medium saucepan. Cook over medium–high heat until the liquid is reduced and thick and the figs are very soft, about 7 minutes. Remove from heat and, using an immersion blender, pulse the mixture to create a jam–like texture. Taste and adjust seasoning with salt and pepper.

To prepare crostini: Arrange baguette slices on a sheet pan lined with parchment paper. Brush tops with olive oil and season lightly with salt and pepper. Bake until golden brown on top, about 5 minutes.

To serve: Remove baguette slices from oven and spread about a tablespoon of fig jam onto each. Top with crumbled Gorgonzola and transfer to a serving platter.
COCKTAILS

OVERNIGHT LIMONCELLO

Place all ingredients in a 16-ounce jar; seal and shake until combined. Let mixture infuse at room temperature for 12 hours.

Strain through cheesecloth, transfer to jar or bottle and refrigerate until cold. The infusion will keep in the refrigerator for up to three months.

To make simple syrup: Combine ½ cup of sugar and ½ cup of water in a saucepan over low heat until the sugar is dissolved. Let cool before using.

Yield: 10 ounces

5 ounces of vodka
5 ounces of simple syrup (see recipe below)
1 lemon, sliced into ¼-inch thick rounds

OVERNIGHT LIMONCELLO

Place all ingredients in a 16-ounce jar; seal and shake until combined. Let mixture infuse at room temperature for 12 hours.

Strain through cheesecloth, transfer to jar or bottle and refrigerate until cold. The infusion will keep in the refrigerator for up to three months.

To make simple syrup: Combine ½ cup of sugar and ½ cup of water in a saucepan over low heat until the sugar is dissolved. Let cool before using.

Yield: 10 ounces

5 ounces of vodka
5 ounces of simple syrup (see recipe below)
1 lemon, sliced into ¼-inch thick rounds

NEGRI

Add gin, Campari, sweet vermouth and one strip of orange zest to a mixing glass. Fill glass with ice and stir for 15 seconds.

Serve on the rocks: Strain the mixture into rocks glass containing large ice cubes and garnish with remaining orange zest.

Serve frozen: Blend at high speed until smooth and transfer to a frosted rocks glass. Garnish with orange wheels and, if you like, a splash of prosecco.

Yield: 1 cocktail

1½ ounces gin
1½ ounces Campari
1½ ounces sweet vermouth
1 strip orange zest (plus one for garnish)

NEGRONI

Mix the strawberries and sugar in a bowl and let sit for thirty minutes. Blend the strawberries into a smooth pulp.

Divide the pulp between six champagne flutes and top with prosecco.

Yield: 6 cocktails

1 cup fresh strawberries, hulled and washed
2 teaspoons raw sugar
1 bottle prosecco

SPRING STRAWBERRY BELLINI

Mix the strawberries and sugar in a bowl and let sit for thirty minutes. Blend the strawberries into a smooth pulp.

Divide the pulp between six champagne flutes and top with prosecco.

Yield: 6 cocktails

1 cup fresh strawberries, hulled and washed
2 teaspoons raw sugar
1 bottle prosecco

SPRING STRAWBERRY BELLINI

Combine Campari and sweet vermouth in a glass filled with ice.

Fill with club soda. Squeeze orange zest over the surface of the cocktail and garnish with orange zest and lemon zest.

Recipes courtesy of W&P Designs

THE AMERICANO

In a wine glass filled with ice cubes, combine Prosecco, Aperol and club soda. Stir gently and garnish with an orange slice.

Yield: 1 cocktail

3 ounces Prosecco
1½ ounces Aperol
¾ ounces club soda
1 orange slice

APEROL SPRITZ

Yield: 1 cocktail

1½ ounces Campari
1½ ounces Prosecco
3 ounces club soda
1 strip orange zest
1 strip lemon twist

APEROL SPRITZ

Add gin, Campari, sweet vermouth and one strip of orange zest to a mixing glass. Fill glass with ice and stir for 15 seconds.

Serve on the rocks: Strain the mixture into rocks glass containing large ice cubes and garnish with remaining orange zest.

Serve frozen: Blend at high speed until smooth and transfer to a frosted rocks glass. Garnish with orange wheels and, if you like, a splash of Prosecco.

Yield: 1 cocktail

1½ ounces gin
1½ ounces Campari
1½ ounces sweet vermouth
1 strip orange zest (plus one for garnish)

APEROL SPRITZ

Yield: 1 cocktail

3 ounces Prosecco
1½ ounces Aperol
¾ ounces club soda
1 orange slice

APEROL SPRITZ

Yield: 1 cocktail

1½ ounces Campari
1½ ounces Prosecco
3 ounces club soda
1 strip orange zest
1 strip lemon twist

APEROL SPRITZ

Combine Campari and sweet vermouth in a glass filled with ice.

Fill with club soda. Squeeze orange zest over the surface of the cocktail and garnish with orange zest and lemon zest.

Recipes courtesy of W&P Designs

THE AMERICANO

In a wine glass filled with ice cubes, combine Prosecco, Aperol and club soda. Stir gently and garnish with an orange slice.

Yield: 1 cocktail

3 ounces Prosecco
1½ ounces Aperol
¾ ounces club soda
1 orange slice

APEROL SPRITZ

Yield: 1 cocktail

1½ ounces Campari
1½ ounces Prosecco
3 ounces club soda
1 strip orange zest
1 strip lemon twist

APEROL SPRITZ

Add gin, Campari, sweet vermouth and one strip of orange zest to a mixing glass. Fill glass with ice and stir for 15 seconds.

Serve on the rocks: Strain the mixture into rocks glass containing large ice cubes and garnish with remaining orange zest.

Serve frozen: Blend at high speed until smooth and transfer to a frosted rocks glass. Garnish with orange wheels and, if you like, a splash of Prosecco.

Yield: 1 cocktail

1½ ounces gin
1½ ounces Campari
1½ ounces sweet vermouth
1 strip orange zest (plus one for garnish)

APEROL SPRITZ

Yield: 1 cocktail

3 ounces Prosecco
1½ ounces Aperol
¾ ounces club soda
1 orange slice

APEROL SPRITZ

Yield: 1 cocktail

1½ ounces Campari
1½ ounces Prosecco
3 ounces club soda
1 strip orange zest
1 strip lemon twist

APEROL SPRITZ

Combine Campari and sweet vermouth in a glass filled with ice.

Fill with club soda. Squeeze orange zest over the surface of the cocktail and garnish with orange zest and lemon zest.

Recipes courtesy of W&P Designs

THE AMERICANO

In a wine glass filled with ice cubes, combine Prosecco, Aperol and club soda. Stir gently and garnish with an orange slice.

Yield: 1 cocktail

3 ounces Prosecco
1½ ounces Aperol
¾ ounces club soda
1 orange slice

APEROL SPRITZ

Yield: 1 cocktail

1½ ounces Campari
1½ ounces Prosecco
3 ounces club soda
1 strip orange zest
1 strip lemon twist

APEROL SPRITZ

Add gin, Campari, sweet vermouth and one strip of orange zest to a mixing glass. Fill glass with ice and stir for 15 seconds.

Serve on the rocks: Strain the mixture into rocks glass containing large ice cubes and garnish with remaining orange zest.

Serve frozen: Blend at high speed until smooth and transfer to a frosted rocks glass. Garnish with orange wheels and, if you like, a splash of Prosecco.

Yield: 1 cocktail

1½ ounces gin
1½ ounces Campari
1½ ounces sweet vermouth
1 strip orange zest (plus one for garnish)

APEROL SPRITZ

Yield: 1 cocktail

3 ounces Prosecco
1½ ounces Aperol
¾ ounces club soda
1 orange slice

APEROL SPRITZ

Add gin, Campari, sweet vermouth and one strip of orange zest to a mixing glass. Fill glass with ice and stir for 15 seconds.

Serve on the rocks: Strain the mixture into rocks glass containing large ice cubes and garnish with remaining orange zest.

Serve frozen: Blend at high speed until smooth and transfer to a frosted rocks glass. Garnish with orange wheels and, if you like, a splash of Prosecco.
Italian salsa verde makes an excellent accompaniment to meats, fish and vegetables. This bright and tangy sauce is a great condiment to have in your refrigerator during any season of the year.

Preheat oven to 400°F. To prepare the sauce:
Add the garlic, parsley, anchovy, capers and lemon juice to the bowl of a food processor. Pulse to finely mince, scraping down the sides of the bowl with a spatula as needed. Add oil and pulse until well blended. Taste and adjust seasoning with salt and pepper; set aside.

To prepare shrimp: Place the shrimp in a bowl and toss with the oil, salt and pepper. Wrap each shrimp with a slice of prosciutto and place on a rimmed baking sheet. Transfer the shrimp to the oven and cook until the prosciutto is slightly crispy and the shrimp is starting to become firm, about 2 minutes. Using tongs, turn the shrimp once and cook until pink and opaque, about 2 minutes more.

Arrange shrimp on a serving platter and serve with salsa verde spooned over the top. Place extra sauce in a bowl for dipping. Serve with lemon wedges on the side.

**PROSCIUTTO-WRAPPED SHRIMP WITH SALSA VERDE DIPPING SAUCE**

Yield: 4 servings

For the sauce:
- 2 medium garlic cloves
- 1 cup flat-leaf parsley leaves
- 3 anchovy fillets (or 1 teaspoon anchovy paste)
- 2 tablespoons capers, rinsed and drained
- 2 tablespoons fresh lemon juice
- ½ cup extra-virgin olive oil
- Sea salt and freshly ground black pepper

For the shrimp:
- 1 pound medium shrimp, peeled and deveined
- 2 tablespoons vegetable oil
- Sea salt and freshly ground black pepper
- 4 ounces thinly sliced prosciutto, sliced in half lengthwise
- Lemon wedges for serving

WARM BAKED OLIVES WITH ORANGE AND FENNEL

Yield: 4 servings

- 3 cups mixed olives, rinsed well
- 2 medium garlic cloves, thinly sliced
- 2 tablespoons orange zest
- 2 sprigs fresh rosemary
- ½ teaspoon fennel seeds, toasted
- ¼ teaspoon crushed red pepper flakes
- ¼ teaspoon freshly ground black pepper
- ½ cup extra-virgin olive oil

The olives can be made well in advance and will keep, covered in the refrigerator, for up to a week. Pop them in the oven just as your guests arrive; they cook quickly and are delicious warm.

Preheat oven to 325°F and position an oven rack in the center.
In a large mixing bowl, combine all ingredients. Transfer mixture to a ceramic baking dish and bake until the oil is bubbling, stirring halfway through, about 15 minutes. Remove from oven, discard rosemary sprigs and let olives cool slightly.

To serve: Transfer olives to a bowl, season with flaky sea salt and serve with fresh warm bread.
Homemade pasta is the perfect way to explore Italian cooking. From the classics to varieties you might never see on grocery-store shelves, it’s amazingly versatile—there are literally hundreds of different shapes to perfectly showcase any sauce, always at their show-stopping best when made from scratch and served fresh.

These are just a few tips for pairing pastas and sauces—when you’re ready to dig in, you’ll find our Fresh Pasta Dough recipe on the next page.
Fresh pasta is so easy to make and so much better than dried, you’ll wonder why you never did it before. If you can find Italian “00” flour (the “00” refers to the exceptionally fine grind), you can use it to make a wonderfully delicate yet chewy pasta. If not, all-purpose flour works very well too.

Place flour and salt in a large mixing bowl and whisk to combine. Make a “well” in the center of the flour mixture and add eggs and oil, if using. Using your fingers, blend the eggs into the flour mixture, stirring the flour in from the sides of the well and working outwards. When the pasta dough is thoroughly mixed, turn it out on a lightly floured work surface.

Knead dough until it is smooth and flexible but not sticky, adding small amounts of flour as needed, 5 to 10 minutes. Gather the dough into a ball and flatten into a disk. Cover it with plastic wrap and allow it to rest for at least 10 minutes and up to 1 hour at room temperature.

To roll dough: Secure a pasta machine to the edge of a long countertop. Using a bench scraper, cut the dough into thirds. Keep extra dough covered in plastic while working with one piece. Flatten the piece of dough into a rough rectangle so that it will fit inside the width of the pasta machine. Place the rollers on the widest setting and roll the dough through the machine, catching it with one hand as you roll with the other.

Take the dough and fold into thirds towards the center of the dough. Turn the dough so one open end faces the machine and roll it through on the widest setting again. Fold, turn, and roll once more on the widest setting. Continue rolling the pasta through machine without folding, adjusting the rollers to the next smallest setting each time, until the desired thickness is reached.

If the pasta sheet becomes too large to handle, use a bench scraper to cut it into more manageable lengths and continue rolling until pasta is less than 1/16-inch thick. Cut sheets to desired shapes and sizes, toss with flour and set aside covered with a clean kitchen towel. The pasta can be cooked immediately or covered with plastic wrap and refrigerated for up to an hour before use.

To cook pasta: Heat a large pot of water over high heat until boiling. Add enough kosher salt to season the water like sea water. While salted water boils vigorously, add pasta and stir immediately to prevent them from sticking together. Boil until al dente, 4 to 5 minutes. Reserve about ½-cup pasta water and drain pasta through a colander. Alternately, remove the cooked pasta with a slotted spoon or spider and reheat water to boiling before cooking another batch.

Toss hot pasta with your sauce of choice, using the reserved pasta water to thin the mixture as needed. Garnish as desired and serve immediately.
Tortellini are ring–shaped pasta, also described as “navel–shaped”, usually stuffed with a mixture of meat or cheese. Originally from the Italian region of Emilia–Romagna, they are typically served in a meat or vegetable broth but are also delicious in a thick broth or with olive oil.

To make tortellini filling: In a pot of boiling water, cook the nettles with salt until tender, 2 to 3 minutes. Remove the nettles from the boiling water and let cool for 2 to 3 minutes. Squeeze out the excess water and roughly chop. In a medium mixing bowl, combine mozzarella, ricotta, basil, nutmeg, nettles, salt and pepper. Place in the refrigerator until ready to use.

To prepare tortellini: Roll out pasta dough to the desired thickness, cut pasta rounds, fill and shape tortellini. Dust the tops of the tortellini with flour and cover loosely with a clean kitchen towel.

To cook tortellini: Bring a large pot of salted water to a boil over high heat. Add the tortellini and cook until al dente and the filling is heated through, 3 to 4 minutes. Using a slotted spoon, remove the pasta from the water and place in a medium bowl. Drizzle with olive oil and lightly toss to prevent pasta sticking together.

To finish recipe: Place a large, nonstick skillet on the stove over a medium heat; add the olive oil until shimmering. Add the speck and cook until just crispy, 2 to 3 minutes. Using tongs, transfer the cooked speck to a paper–towel lined plate. Using the same skillet and drippings, add the asparagus and sauté until tender, 3 to 4 minutes. Add the garlic and continue to sauté another minute. Add the cooked tortellini and sauté until the pasta and asparagus are well combined. Taste and season with salt and pepper.

To serve: Distribute the tortellini between 4 warmed serving bowls, top with crispy speck and serve immediately.
HOMEMADE RAVIOLI WITH SPRING PEAS, RICOTTA AND MINT

Yield: 4 servings

1½ cups shelled fresh or frozen spring peas
1 teaspoon kosher salt, more for seasoning
1 cup ricotta cheese
½ cup shredded mozzarella
1½ cups fresh basil leaves
1 whole egg, beaten
2 tablespoons fresh mint, minced
⅛ teaspoon nutmeg, freshly grated
Freshly ground black pepper

Ravioli is composed of a filling sealed between two layers of pasta dough. This delicate recipe combines the flavors of seasonal sweet peas and mint with creamy ricotta cheese.

Place a small pot of water on the stove over a medium–high heat and bring to a boil. When boiling, add salt until dissolved, then add peas. Cook the peas uncovered until just tender, about 3 minutes. Using a colander, strain and cool peas, about 5 minutes. Transfer the cooked peas to a blender or food processor fitted with a metal blade, and process until the purée is smooth.

To prepare filling: Transfer pea purée to a medium bowl; add ricotta, mozzarella and egg. Using a silicone spatula, thoroughly combine mixture until smooth. Add mint and nutmeg, taste and season with salt and pepper. Cover with plastic wrap and set aside in refrigerator until ready to use.

To make the ravioli: Roll out the pasta dough to the desired thickness. Lay one pasta sheet on a lightly floured work surface and lightly brush with water.

Place 2 teaspoons of filling in the upper left-hand corner of the sheet and repeat with three more portions, forming a grid of 4. Space portions about 1 inch from the edge of the sheet and 2 inches apart from each other. Lay another sheet of pasta on top of the filling portions, and press down around the filling to press out any air and push the sheets together. Using a crimped pasta cutter or knife, trim the border of the dough and then cut a cross in between the mounds to create 4 ravioli. Repeat with the remaining pasta sheets and filling.

To cook ravioli: Bring a large pot of salted water to a boil over high heat. Add the ravioli and cook until pasta is al dente and fillings are heated through, about 4 minutes. Using a slotted spoon or spider, remove the ravioli from the water and transfer to large bowl. Drizzle with olive oil and lemon juice, then taste and season with salt and pepper.

To serve: Divide the ravioli between 4 warmed serving bowls. Sprinkle with thinly sliced basil and freshly ground black pepper. Serve immediately.
Lasagna is the most famous and savory of all Italian baked dishes. Today it is made all over Italy, but this rich and complex dish originated in the region of Emilia-Romagna, specifically Bologna. The key to this dish is seasoning each layer with salt and pepper as you put together the dish.

Preheat an oven to 450°F and position rack in the center. Grease a 9-inch by 13-inch baking dish with butter and set aside.

Heat a large pot of water over high heat until boiling. Add enough kosher salt to season the water to taste like sea water. While salted water boils vigorously, add one sheet of the pasta at a time and cook until it floats to the surface, 10 to 15 seconds. Carefully remove with a slotted spoon and plunge into a large bowl of ice water to stop further cooking. Remove from the water when cool. Lay pasta sheets out, being careful not to let them touch, on clean, damp kitchen towels and cover with more damp towels.

Line the bottom of a prepared baking dish with a layer of pasta, trimming the sheets with a knife so that they fit in one even layer (patch if necessary). Spread evenly with 1½–cups of the meat sauce, sprinkle lightly with some of the cheese and season with salt and pepper. Add another layer of pasta, evenly spread 1½–cups of Besciamella sauce on the pasta then sprinkle lightly with cheese, season with salt and pepper. Repeat layers (you will have 3 layers of Bolognese sauce and 2 of Besciamella), ending with Bolognese sauce and Parmigiano. Reserve any extra Bolognese for another use.

Transfer the lasagna to the oven and bake for 10 minutes. Increase the oven temperature to 500°F and cook until the lasagna is bubbling around the edges and browned on the top, about 5 to 7 minutes more. Do not overcook. Allow the lasagna to rest for 10 minutes before serving.

**BESCIAMELLA SAUCE**

Yield: 3 cups

<table>
<thead>
<tr>
<th>4 tablespoons unsalted butter</th>
<th>6 tablespoons all-purpose flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 cups whole milk</td>
<td>2 teaspoons kosher salt</td>
</tr>
</tbody>
</table>

Besciamella, also known as béchamel, is an integral part of most baked-pasta dishes. It is one of the five “mother” sauces.

Place the butter into a medium saucepan and place on the stove over a medium heat to melt. Once melted, whisk in the flour until smooth and continuous to cook until the flour turns a light golden color, about 2 minutes.
SLOW–SIMMERED BOLOGNESE SAUCE

Yield: Makes 5 cups

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extra-virgin olive oil</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Yellow onion</td>
<td>1 small</td>
</tr>
<tr>
<td>Celery</td>
<td>1 rib</td>
</tr>
<tr>
<td>Carrot</td>
<td>1 medium</td>
</tr>
<tr>
<td>Prosciutto</td>
<td>1 ounce</td>
</tr>
<tr>
<td>Ground beef chuck</td>
<td>¾ pound</td>
</tr>
<tr>
<td>Ground pork</td>
<td>¼ pound</td>
</tr>
<tr>
<td>White wine</td>
<td>1 cup</td>
</tr>
<tr>
<td>Whole milk</td>
<td>1 cup</td>
</tr>
<tr>
<td>Broth</td>
<td>1 cup</td>
</tr>
<tr>
<td>Plum tomato purée</td>
<td>1 (28-ounce)</td>
</tr>
</tbody>
</table>

Known in Italian as ragù alla Bolognese, this meat-based sauce originated in Bologna, considered by many to be Italy’s culinary capital. Traditionally this sauce is slowly cooked and includes the characteristic soffritto of onion, celery and carrot plus different types of ground meats, wine and a small amount of tomato.

Place the oil into a large heavy-bottomed pot over medium heat. When the oil is shimmering, add the onion and cook, stirring frequently, until translucent, about 5 minutes. Stir in the celery and carrot and cook, stirring constantly, until just starting to become tender, about 2 minutes. Add the prosciutto and cook, stirring, until just crispy, about 2 minutes. Add the ground meats, season with salt and pepper and cook, crumbling the meats with a wooden spoon, stirring until the meats have lost their raw color and become grey, about 5 minutes.

Add the wine to the pot and cook, stirring, until it has evaporated, about 3 minutes. Reduce heat to medium-low, add pre-heated milk and cook, stirring occasionally, until the milk has evaporated, about 10 minutes.

Meanwhile, heat broth and tomato puree together in a medium saucepan over medium-high heat until hot and then add to the meat mixture in the pot. Reduce the heat to low and gently simmer, stirring occasionally, for 2½ hours. Season to taste with salt and pepper.

Tip: Make it a day ahead for more flavor. Like many other sauces and soups, Bolognese only gets more delicious after resting in the refrigerator overnight. It gives the ingredients time to mingle for perfect balance and wonderful depth of flavor.
In Italy, gnocchi is often served in smaller portions as a first course. The plump, pillow-like texture of gnocchi with its delicate and mild flavor makes it the perfect vehicle for rich, flavorful sauces.

## Steps to Perfect Gnocchi

1. We recommend russet potatoes for gnocchi; they are drier and fluffier than other potatoes. While Yukon Gold potatoes are also a common favorite because of their buttery flavor, they are easily overworked, resulting in a gummy consistency.

2. Always bake the potatoes instead of boiling them, this prevents the potatoes from becoming too wet (requiring more flour in the dough). You'll also get more flavorful results, as some of the potato flavor is lost during boiling.

3. When the potatoes are cool enough to handle, pass the potatoes through a potato ricer or food mill. This tool will produce a fluffier result and lighter gnocchi. Mashing will produce a thicker potato product resulting in a heavier dough.

4. Be careful not to overmix the dough as it will make the gnocchi tough. Spread the riced potato evenly on a flat surface or baking sheet. Use a fine-mesh strainer to dust the flour over the potato before gently kneading into smooth dough.

5. Place dough on a lightly floured work surface and cut into quarters with a bench scraper. Roll each portion into a long rope, about ¾-inch in diameter. Using the bench scraper or a knife, cut the rope into ¾-inch long pieces. Set the cut gnocchi on a lightly floured baking sheet and cover with a kitchen towel as you form the rest.

6. Like any dough, gnocchi dough likes a rest. Time your gnocchi production to allow for a 20 minute rest before rolling out gnocchi.

### Yield: 4 servings

**Potato gnocchi:**
- 2 pounds russet potatoes
- ½ cup unbleached all-purpose flour, plus more as needed
- ½ cup cake flour, plus more as needed
- 2 large eggs, beaten
- 1 teaspoon sea salt, plus more for simmering

**Brown butter sauce:**
- ½ cup (1 stick) unsalted butter
- 2 tablespoons sherry vinegar
- 2 tablespoons thinly sliced sage leaves
- Sea salt and freshly ground black pepper
- Freshly grated Parmigiano-Reggiano cheese for serving

---

**Brown butter sauce:**
- Melt butter in a large skillet over medium-high heat, stirring occasionally, until the milk solids turn golden brown and the butter takes on a nutty aroma. Stir in sherry vinegar and sage. Taste and adjust seasoning with salt and pepper. Reduce heat to low.

Meanwhile, add gnocchi in batches to the simmering water and cook until they float to the surface, 2 to 3 minutes. Using a slotted spoon, transfer cooked dumplings to the skillet with the sauce, gently stirring to coat with the butter and sage. Taste and adjust seasonings with salt and pepper.

Transfer to warmed shallow pasta bowls or large rimmed serving platter; garnish generously with grated Parmigiano-Reggiano cheese and serve immediately.
**Summer Basil Pesto**

To prepare the pesto: In a food processor fitted with a metal blade, add garlic, Parmesan cheese and pine nuts and process until mixture looks like fine breadcrumbs. Add basil and olive oil and blend to make a smooth mixture. Taste and adjust seasoning with salt and pepper.

---

**Basic Tomato Sauce**

Yield: 4 servings

| 2 tablespoons extra-virgin olive oil | 1 onion, finely chopped |
| 1 medium garlic clove, minced | 1 (28–ounce) can plum tomatoes, drained and whole tomatoes reserved, juices reserved |
| 6 basil leaves, roughly chopped | 1 teaspoon sugar, more if desired |
| | ¾ cup water |

The key to making a good tomato sauce is good ingredients, which must include good canned tomatoes. Sugar is added to the sauce to cut the acidity in the tomatoes.

Place a large skillet on the stove over medium–high heat and add the olive oil. When the oil is shimmering, add the onion and cook until soft, about 7 minutes. Add the garlic and cook until fragrant, about 1 minute.

Stir the whole tomatoes into the skillet, bring to a simmer and cook until starting to soften, about 3 minutes. Using the back of a wooden spoon, crush the tomatoes and continue to cook until soft and the liquid is almost evaporated, about 3 minutes.

Add the reserved tomato juices, basil and sugar and cook until the sauce thickens, about 5 minutes. Stir in 1 cup water, reduce the heat to medium-low and cook until the sauce is thick. Taste and adjust seasoning with salt and pepper.

---

**Basic Tomato Sauce**

Yield: 4 servings

| 2 tablespoons extra-virgin olive oil | 1 onion, finely chopped |
| 1 medium garlic clove, minced | 1 (28–ounce) can plum tomatoes, drained and whole tomatoes reserved, juices reserved |
| 6 basil leaves, roughly chopped | 1 teaspoon sugar, more if desired |
| | ¾ cup water |

The key to making a good tomato sauce is good ingredients, which must include good canned tomatoes. Sugar is added to the sauce to cut the acidity in the tomatoes.

Place a large skillet on the stove over medium–high heat and add the olive oil. When the oil is shimmering, add the onion and cook until soft, about 7 minutes. Add the garlic and cook until fragrant, about 1 minute.

Stir the whole tomatoes into the skillet, bring to a simmer and cook until starting to soften, about 3 minutes. Using the back of a wooden spoon, crush the tomatoes and continue to cook until soft and the liquid is almost evaporated, about 3 minutes.

Add the reserved tomato juices, basil and sugar and cook until the sauce thickens, about 5 minutes. Stir in 1 cup water, reduce the heat to medium-low and cook until the sauce is thick. Taste and adjust seasoning with salt and pepper.

---

**Basic Tomato Sauce**

Yield: 4 servings

| 2 tablespoons extra-virgin olive oil | 1 onion, finely chopped |
| 1 medium garlic clove, minced | 1 (28–ounce) can plum tomatoes, drained and whole tomatoes reserved, juices reserved |
| 6 basil leaves, roughly chopped | 1 teaspoon sugar, more if desired |
| | ¾ cup water |

The key to making a good tomato sauce is good ingredients, which must include good canned tomatoes. Sugar is added to the sauce to cut the acidity in the tomatoes.

Place a large skillet on the stove over medium–high heat and add the olive oil. When the oil is shimmering, add the onion and cook until soft, about 7 minutes. Add the garlic and cook until fragrant, about 1 minute.

Stir the whole tomatoes into the skillet, bring to a simmer and cook until starting to soften, about 3 minutes. Using the back of a wooden spoon, crush the tomatoes and continue to cook until soft and the liquid is almost evaporated, about 3 minutes.

Add the reserved tomato juices, basil and sugar and cook until the sauce thickens, about 5 minutes. Stir in 1 cup water, reduce the heat to medium-low and cook until the sauce is thick. Taste and adjust seasoning with salt and pepper.
PERFECT PIZZA DOUGH

Yield: 1 pound—enough for 2 (12-inch) or 4 (8-inch) pizzas

¾ cup warm water (110°F to 115°F)
2¼ teaspoons instant yeast
3¼ cups unbleached all-purpose flour
or “00” Italian-style flour
1½ teaspoons sea salt
1 cup water
3 tablespoons extra-virgin olive oil, plus 1 tablespoon for brushing

Pizza is a hands-down favorite, anytime, anywhere. And while you get good pizza when eating out, truly great pizza is much easier to find at home—mostly because you can top it exactly the way you want. This dough is a good starting point for your creations and can be stored in the refrigerator for 24 hours or frozen up to a month. If you like a lot of toppings, roll the crust a bit thicker so it can support their weight and moisture. If you like a thin crust, keep your toppings spare and packed with flavor.

Place the warm water in a small bowl and sprinkle with the yeast. Cover with plastic wrap and let stand for 5 minutes or until foamy. Stir to dissolve, if necessary.

In a stand mixer fitted with a dough hook, combine the flour and salt and mix briefly to combine. Turn the mixer on low speed, add the yeast mixture and mix to combine. Add the cup of water and 3 tablespoons of olive oil and knead the dough until smooth and elastic, about 5 minutes. Alternatively, you can knead the dough by hand on a floured surface for about 10 minutes.

Shape the dough into a smooth ball, place it on a floured surface and cover with an inverted bowl, plastic wrap or a damp cloth. Let rise at room temperature for about 1½ hours or until doubled in bulk.

When the dough is ready, use a large knife or a bench scraper to divide it into 2 (or 4) equal pieces. With lightly floured hands, press out any bubbles that might have formed in the dough and form each piece into a small smooth ball. Place about 4 inches apart on a lightly floured bulk.

CLASSIC PIZZA MARGHERITA

Yield: 2 (12-inch) or 4 (8-inch) pizzas

For the pizza:
1 recipe Perfect Pizza Dough
Cornmeal or semolina flour, as needed
1 pound fresh mozzarella or buffalo mozzarella, torn into bite size pieces
4 to 6 Roma tomatoes, sliced
Extra-virgin olive oil for garnishing and brushing crust

For the sauce:
1 (14-ounce) can San Marzano whole peeled tomatoes
1 clove garlic, minced
1 tablespoon extra-virgin olive oil
Sea salt and freshly ground black pepper

It was 1889 and Queen Margherita was walking out of the opera and felt a little hungry. She stopped at a restaurant and asked for something to snack on. Thrilled that the queen was in their restaurant, the chef prepared a pizza with sliced tomatoes, fresh mozzarella and basil to match the colors of the Italian flag. The modern day pizza was born!

Place a pizza stone in the lower third of the oven and preheat the oven to 500°F. Allow the pizza stone to preheat for at least 30 minutes.

To make tomato sauce: Drain the liquid from the tomatoes and transfer tomatoes to a small bowl. Using an immersion blender, pulse 3 or 4 times until the tomatoes are puréed. Stir in garlic and olive oil. Taste and adjust seasoning with salt and pepper. Set aside.

To make the pizza: Once your stone is preheated, start rolling out your dough. Dust work surface with flour. Flatten one dough ball to a thickness of ½-inch, and roll to desired diameter. Transfer to a parchment paper-lined rimmed baking sheet, cover with another piece of parchment and proceed with remaining dough.

Dust a pizza peel with cornmeal and place a dough round on the peel. Give the peel a little shake to make sure the dough moves freely and is not sticking. Lightly coat dough with tomato sauce, leaving ½ inch exposed around the edge. Top with torn cheese and sliced tomatoes and season with salt and pepper. Working quickly, open the oven and slide the pizza off the peel onto the pizza stone. Allow your pizza to cook until you have reached your desired crust, about 6 to 8 minutes. Remove the pizza from the oven and place on a cutting board. Let pizza rest for 1 to 2 minutes before you cut it. Repeat process with remaining dough and sauce.

To serve: Garnish pizza with a drizzle of extra virgin olive oil, brush the crust with oil, sprinkle with basil leaves and sea salt and serve.
Traditionally made with veal, piccata is a tart dish featuring a sauce flavored with lemon and capers. Here we’ve used chicken breasts for a quick and delicious main dish that everyone will love.

Slice one lemon half into ⅛-inch-thick slices and set aside. Juice the remaining 3 lemon halves to yield ¼-cup juice. Set aside.

Generously season each chicken cutlet on both sides with salt and pepper. Place flour in a shallow pie pan and dredge each cutlet in the flour, shaking off any excess.

Place 2 tablespoons oil in a large skillet and heat over medium-high heat until hot but not smoking. Carefully add two cutlets to the pan and cook on one side until golden brown, about 3 to 4 minutes. Using tongs or a fish spatula, flip cutlets and cook until second side is golden brown and chicken is cooked through, another 3 to 4 minutes. Transfer browned cutlets to a large plate and tent with foil to keep warm. Add remaining 2 tablespoons oil to skillet and repeat process with remaining cutlets. Do not clean skillet.

Add shallot to skillet used to cook the cutlets and heat over medium heat. Cook until shallot is fragrant, about 1 to 2 minutes. Add broth and lemon slices, increase heat to high and cook, scraping the bottom of the skillet with a wooden spoon to loosen any browned bits. Simmer until liquid reduces to about ¼-cup, about 7 to 9 minutes. Add lemon juice and capers to skillet, stirring well to combine. Continue simmering until sauce reduces again to ¼-cup, about 10 to 12 minutes. Remove skillet from heat and whisk in butter and parsley.

To serve, place each cutlet on a warmed dinner plate. Divide sauce evenly and spoon over each cutlet. Serve immediately.
Traditionally, tagliata is a very simple preparation of thinly sliced grilled beef garnished with olive oil. This version includes infused garlic–rosemary oil, fried capers and a lemony arugula salad which adds nuance and flavor contrast to the classic perfectly grilled steak.

Rub the steak liberally with 2 tablespoons olive oil and season generously with salt and pepper. Allow steak to sit at room temperature for about thirty minutes before cooking.

To prepare the garlic–rosemary oil: Combine remaining ⅔ cup olive oil and garlic in a small saucepan and place over low heat. Cook until garlic starts to turn brown around the edges, about 5 minutes. Add chopped rosemary and freshly ground black pepper, stirring to combine.

To fry the capers: Fill a small saucepan with a ½-inch of vegetable oil and heat over medium heat until the oil registers 325°F on a deep-fry thermometer. Using a slotted spoon, carefully add capers to hot oil and fry, stirring once, until they begin to open and turn golden brown, 1 to 2 minutes. Remove fried capers with a slotted spoon and drain on a paper towel-lined plate. Set aside.

Preheat a grill or grill pan over medium–high heat. Place the steak on the grill and cook for 4 to 5 minutes. Using tongs, turn the steak and cook to medium–rare, or until a meat thermometer inserted in the thickest part of the steak registers 130°F, about 5 minutes more. (For steaks thicker than 1½ inches, transfer steak to a rack set over a rimmed baking sheet and roast in a preheated 400°F oven to finish cooking.) Transfer steak to a cutting board and allow it to rest for 5 minutes.

To serve: Arrange arugula over a large serving platter or plates. Using a carving knife, cut the steak across the grain into ¼-inch thick slices and arrange over the greens. Drizzle some of the warm garlic–rosemary oil and aged balsamic over (reserve the rest of the garlic oil for other uses). Scatter the fried capers and shaved parmesan over the top. Serve immediately with lemon wedges.

<table>
<thead>
<tr>
<th>STEAK TAGLIATA WITH ARUGULA AND FRIED CAPERS</th>
<th>STEAK TAGLIATA WITH ARUGULA AND FRIED CAPERS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yield: 4 servings</td>
<td></td>
</tr>
<tr>
<td><strong>Steak Tagliata:</strong></td>
<td></td>
</tr>
<tr>
<td>1½ pounds flank or thick-cut sirloin steak</td>
<td></td>
</tr>
<tr>
<td>⅔ cup plus 2 tablespoons extra-virgin olive oil, divided</td>
<td></td>
</tr>
<tr>
<td>6 large cloves garlic, peeled, thinly sliced</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons finely chopped fresh rosemary leaves</td>
<td></td>
</tr>
<tr>
<td>2 teaspoons freshly ground black pepper, plus more as needed</td>
<td></td>
</tr>
<tr>
<td>Flaky sea salt</td>
<td></td>
</tr>
<tr>
<td><strong>Arugula and fried capers:</strong></td>
<td></td>
</tr>
<tr>
<td>About 1 cup vegetable oil, for frying</td>
<td></td>
</tr>
<tr>
<td>¼ cup capers, peeled and pat dry</td>
<td></td>
</tr>
<tr>
<td>5 ounces baby arugula leaves, stemmed</td>
<td></td>
</tr>
<tr>
<td>Best quality Aged Balsamic vinegar, for drizzling</td>
<td></td>
</tr>
<tr>
<td>2 ounces of Parmigiano-Reggiano, shaved into thin slices</td>
<td></td>
</tr>
<tr>
<td>Lemon wedges, for serving</td>
<td></td>
</tr>
</tbody>
</table>

Thyme and pepper to taste.
QUICK VEAL OSSO BUCCO WITH GREMOLATA

2½ pounds veal osso bucco
3½ ounces plain flour
1/4 cup extra–virgin olive oil
3¼ cups dry white wine
1 cup veal stock
8 ounces canned whole tomatoes
3½ ounces peas, fresh or frozen
Gremolata
¼ bunch parsley, finely chopped
1 clove garlic minced
Zest of 1 lemon
Splash of olive oil

A classic Italian braise that can take hours to prepare gets much quicker and easier—and is just as delicious—with the Breville® Fast Slow Pro, one of our favorite multicookers. Find it in stores and online at sur la table.com.

Dust the veal with the flour, season, and set aside. Select SAUTÉ/SEAR function and set the timer for 20 minutes. Press START and allow to heat for 3 minutes. Add the oil and butter and when hot add the osso bucco in batches and brown on both sides. Set aside.

Add the onion, carrot and celery and sauté for 2–3 minutes then add the wine and reduce slightly before adding the stock and tomatoes. Stir well and bring to a simmer. Return the osso bucco to the removable cooking bowl stirring to coat in the liquid.

Select PRESSURE COOK and High pressure. Set the timer for 45 minutes. Place lid on cooker and close the valve. Press START. Once cooking time is complete open the valve to release all the steam before opening the lid.

Check that the meat is tender. If not, follow the pressure cooking instructions above for 10–15 minutes. Stir in the peas.

To prepare the gremolata combine all ingredients and mix well. Serve the osso bucco with Risotto Milanese (recipe next page) and sprinkled with gremolata.

Note: If a thicker sauce is preferred, remove meat and select SAUTÉ/SEAR function and 10 minutes cook time. Press START and cook until desired consistency is reached.

Yield: Makes 4 servings

RISOTTO MILANESE

Yield: Makes 4 servings

¾ cup extra–virgin olive oil
1 medium onion, cut into ¼–inch dice
3½ cups chicken stock, hot
2 cups Arborio rice
½ cup white wine
4 tablespoons (½ stick) unsalted butter
½ cup freshly grated Parmigiano–Reggiano, plus more for sprinkling

Saffron imparts the vivid color and flavor in this simple and deliciously creamy classic.

In a 12 to 14-inch skillet, heat the olive oil over medium heat. Add the onion and cook until softened and translucent but not browned, 8 to 10 minutes. Meanwhile add the saffron to the stock, stirring to infuse. Once the onions are translucent add the rice and stir with a wooden spoon until toasted and opaque, 3 to 4 minutes.

Add the wine to the toasting rice, and then add a 4 to 6-ounce ladle of the saffron–infused stock and cook, stirring, until it is absorbed. Continue adding the stock one ladle at a time, waiting until the liquid is absorbed before adding more. Cook until the rice is tender and creamy, about 15 minutes. Stir in the butter and cheese until well mixed. Portion risotto into 4 warmed serving plates, and top with extra cheese.

Recipe courtesy of Breville®
Branzino with Fennel and Lemon

Yield: 4 servings

Two whole branzini (about 1 pound each), scaled and gutted

1 lemon, sliced into 8 rounds

1 bunch thyme

1 head fennel, fronds removed and reserved

Salt and Pepper to taste

3 tablespoons extra-virgin olive oil

Branzino, a salt-water white fish, is a traditional staple of Italian and Greek cooking. Wonderfully easy to prepare, its delicate flavor, few bones and sustainability make it an easy favorite. Simple and delicious, our recipe takes only minutes to prepare. If you can’t find Branzino, you can substitute any other white fish.

Preheat the oven to 400ºF. Stuff the belly cavities of each fish with a couple of lemon rounds, fennel pieces and 6–8 thyme sprigs. Season the outside of the fish with salt and pepper.

In a large, nonstick, ovenproof skillet, heat 2 tablespoons of the olive oil until shimmering.

Carefully place the whole fish into the pan to crisp, about 4 minutes per side. Using a fish spatula flip the fish and place the entire pan into the oven for 12 minutes.

Remove the fish from the oven and delicately remove the flesh. Squeeze any leftover lemon pieces over the top and tear up some fennel fronds, scattering over the fish.

Finish with a drizzle of the remaining olive oil and serve.
Pour the chicken stock into a large saucepan and bring to a boil over high heat. Decrease the heat to the lowest setting, cover and keep hot. Fill a small saucepan with water and heat over high heat until boiling. Lower heat, cover and keep hot.

In another large saucepan, heat olive oil and 1 tablespoon butter over medium–high heat until butter foams. When foaming subsides, add mushrooms and cook, stirring occasionally, until browned and any liquid they release is evaporated, about 4 minutes. Season with salt and pepper and transfer to a bowl using a slotted spoon. Set aside.

Return the saucepan to medium heat. Add 2 tablespoons butter and heat until butter foams. When foaming subsides, cook shallots until softened, stirring frequently with a wooden spoon, about 3 to 4 minutes. Add rice and cook, stirring constantly until evenly coated with butter and heated through, about 3 minutes.

Increase heat to medium and, using a ladle, add about 1 cup of hot stock to the rice. Cook, stirring constantly with a wooden spoon, over medium heat until stock is almost fully absorbed. Add the remaining stock ½–cup at a time, stirring constantly and adding more broth only after the previous addition has been absorbed, until the rice begins to pull away from the sides of the pan, about 16 to 20 minutes. Adjust the heat so the rice simmers rapidly throughout the cooking. Use boiling water if stock has been used and rice requires more cooking time. The risotto is done when it is creamy and the grains are plump and tender with a slight resistance to the bite. Season to taste with salt and white pepper. Remove from heat and stir in the remaining 1 tablespoon butter, sautéed mushrooms, truffle oil to taste, and Parmigiano–Reggiano cheese. If risotto is thick, use any leftover stock to thin as needed. To serve, ladle risotto into 4 warmed shallow serving bowls. Sprinkle with chives and serve immediately.

WILD MUSHROOM RISOTTO WITH TRUFFLE OIL

Yield: 4 servings
6 to 8 cups chicken stock
Boiling water, as needed
1 tablespoon olive oil
1/4 cup (1/4 cup) unsalted butter, divided
1/2 pound fresh wild mushrooms (porcini, chanterelles or hedgehogs)
Trimmed and chopped into 1/2-inch pieces
1/3 cup (about 2 medium) finely chopped shallots
2 cups (about 14 ounces) Arborio or Carnaroli rice
1/4 to 1/2 teaspoon white truffle oil, or to taste
1/2 cup (1/2 ounces) grated Parmigiano–Reggiano cheese
1 teaspoon chopped fresh chives

Pour the chicken stock into a large saucepan and bring to a boil over high heat. Decrease the heat to the lowest setting, cover and keep hot. Fill a small saucepan with water and heat over high heat until boiling. Lower heat, cover and keep hot.
ROMAN–STYLE ARTICHOKES

Peel back some Romanesco artichokes leaving the stems intact. Place the artichokes stem up in a straight–sided pan with garlic, herbs, and plenty of olive oil and white wine—enough to come halfway up the artichokes. Bring to a low simmer, cover and steam for about 45 minutes. If the liquid evaporates, add a little water as needed. When done, drizzle with olive oil and season with sea salt. Tip: The artichokes are done when they are tender when pierced.

BRAISED BLACK KALE

Gently cook sliced garlic and chili flakes in olive oil. Toss with washed and trimmed kale. Add a splash of stock or wine and cover. Braise for about 10 minutes, then season to taste with salt and white balsamic vinegar. Tip: Pour the Braising Liquid at the bottom of the pan and drizzle a little bit over the greens just before serving to keep them juicy.

GRILLED RADICCHIO SALAD, ENDIVE AND SPRING RADISHES

Leaving the core intact, halve 2 radicchio and 4 endive, toss with oil and grill face down until charred, about five minutes. Meanwhile, in a bowl, whisk together ¼ cup balsamic vinegar, chopped herbs (we love basil, mint or thyme) and 1 tablespoon of honey. Slowly drizzle in about 5 ounces good olive oil and season with sea salt. Once charred, core the radicchio and endive and chop into bite size pieces. Toss with the balsamic vinaigrette in the bowl and gently fold Parmesan over the top. Tip: You can thinly slice the radishes ahead of time and put them in ice water—they will be extra crispy!

ROASTED RAINBOW CARROTS WITH HONEY AND SPRING ONION

Quarter the carrots lengthwise and toss with some olive oil and rosemary. Roast in a 425ºF oven for about 20 minutes. Meanwhile, whisk together honey, apple cider vinegar, and minced spring onions in a bowl, adding a little olive oil and salt and pepper to taste. As soon as your carrots are done, toss them with the honey dressing and have them ready to serve. Tip: There is no need to peel the carrots. Simply slice them, brush them with olive oil and roast until tender. They will be extra delicious with the skins on.
CAPRI CHOCOLATE ALMOND CAKE

Yield: 12 servings

3½ ounces unsalted butter, softened
3½ ounces sugar
3 eggs
5 ounces almonds, finely chopped
3½ ounces dark chocolate, finely chopped
¼ ounce baking powder
2 tablespoons crème de cacao (flavor)
Powdered sugar, for decoration

Preheat an oven to 350 degrees.
Grease a round, 9-inch cake pan and line bottom with parchment.

In a stand mixer fitted with a paddle attachment, mix together the butter and sugar until creamy, smooth, and uniform, about 5 minutes.

In a small bowl, beat the eggs, and then slowly add to the butter mix, scraping down the sides with each new addition. Add the almonds, chocolate, baking powder, and creme de cacao.

Pour the cake batter into the prepared cake pan, and transfer to the oven. Cook until springy to the touch or an inserted cake tester is completely dry when removed, about 50 to 55 minutes.

Invert the cake onto a serving dish and slightly cool. Dust with powdered sugar and serve.

Traditionally made on the island of Capri, this cake has a wonderful aroma of chocolate and almond. Soft, crumbly and delicious, it symbolizes the beauty of the island.
1. In a medium saucepan, combine cream and 2 cups of the milk. Set over medium/medium–low heat and bring to a simmer.

2. While cream/milk mixture is heating, put the remaining milk, sugar, cornstarch, salt and vanilla into a small–medium mixing bowl. Whisk to combine.

3. Once cream/milk mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium–low heat, continuously stir until mixture comes to a strong simmer and thickens slightly, so it just coats the back of a spoon (this will take no more than 20 minutes, depending on the stove being used).

4. Remove pan from heat, stir in pectin, strain and cool to room temperature.

Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.

5. Press Gelato and then Start/Stop. Pour the mixture through the spout and then cover with the cap. Let mix until thickened. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer the gelato to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Tip: To make classic Italian affogato, shown here, simply pour a shot of espresso or a few tablespoons of strong coffee over the gelato.

Recipe courtesy of Cuisinart®

VANILLA GELATO WITH CUISINART®

Makes about 5 cups
(ten ½–cup servings)

1 cup heavy cream
3 cups whole milk, divided
1 cup granulated sugar
2 tablespoons cornstarch
Pinch kosher salt
½ teaspoon pure vanilla extract
1 tablespoon liquid pectin

Denser than ice cream but with an irresistibly soft and silky texture, gelato is a not-to-be-missed Italian treat. The Cuisinart® Gelateria makes it easy, churning at the perfect speed to create authentic gelato at home—plus ice cream and more. Find the Gelateria in stores and at sur-la-table.com.
Biscotti—twice–baked, super–crunchy Italian favorites—are made for dunking into a steaming cup of coffee, tea, or hot chocolate. This particular style of biscotti, with a bit of butter added for additional flavor and a softer texture, is great for snacking, whether dipped or dunked.

They are great make–ahead cookies and keep well in an airtight container for weeks. Theoretically. You probably won’t be able to keep them around long enough to find out. Many variations can be made from this recipe by leaving out the espresso powder, changing the nuts to almonds, walnuts, or pistachios, adding ½–cup of dried fruit (such as raisins or cranberries), and leaving out or changing the type of chocolate chips.

Preheat the oven to 350°F and position an oven rack in the center.

Mix the dough: In the small bowl, stir together the espresso powder and warm water until the powder is dissolved. Set aside.

Place the butter and granulated sugar in the bowl of the stand mixer and beat on medium speed until smooth and slightly lightened in color, 2 to 3 minutes. You can also use a hand mixer and a medium bowl, although you may need to beat the mixture a little longer to achieve the same results. Add the espresso mixture and blend well. Scrape down the bowl with the spatula. Add the eggs, one at a time, beating well (15 to 20 seconds) and scraping down the sides of the bowl after each addition.

In the medium bowl, whisk together the flour, baking powder, and salt. Add to the butter mixture all at once. Turn the mixer to the lowest speed and blend slowly, just until there are no more patches of flour. Turn off the mixer and scrape down the bowl.

Add the hazelnuts and chocolate chips and mix on low just until blended. Remove the bowl from the mixer and stir gently a few times with the spatula to make sure the nuts and chips are evenly distributed and there are no patches of unincorporated flour or butter lurking near the bottom of the bowl.

Shape and bake the dough: Divide the dough in half. On a work surface lightly dusted with flour, gently squeeze and roll each piece to shape into logs about 13–inches long. Line one baking sheet with parchment paper. Place the logs on the sheet about 4 inches apart. Press down on the logs, flattening them slightly until they are each about 2–inches across the top. Place the second baking sheet under the first (to prevent the bottoms of the logs from browning too quickly). Bake for 30 to 35 minutes, until the logs are firm to the touch and lightly golden brown. Transfer the pan to a cooling rack and let the logs cool completely. (If you attempt to slice them while warm, the chocolate will smear and the cookies will look messy.)

Cut the logs and bake them a second time: Turn the oven down to 275°F and position two racks in the top and bottom thirds of the oven. Carefully transfer the cookie logs to a cutting surface. Use the serrated knife to slice the logs on a slight diagonal into cookies ⅛–inch thick. Line the second baking sheet with parchment paper. Place the cookies, cut side down, on the parchment–lined sheets (you’ll need both sheets to hold all the cookies). Toast the cookies in the oven, switching the sheets between the racks and rotating each front to back halfway through, for 30 to 40 minutes, until dry and lightly tinged with color. Transfer to a cooling rack.

While the cookies are toasting, prepare the finishing sugar if you like. Whisk together the superfine sugar and cinnamon in the cleaned medium bowl. As soon as the cookies are out of the oven and on the rack, immediately roll them in the cinnamon sugar and return to the baking sheet to cool completely.

Storing: The cookies will keep in an airtight container at room temperature for up to 2 months. If the cookies soften during storage, re–crisp them in a 300°F oven for 10 to 15 minutes, let cool, and return to storage container.

Recipe courtesy of Sur La Table & Andrews McMeel Publishing, The Art & Soul of Baking

CAPPUCCINO BISCUITI WITH HAZELNUTS AND CHOCOLATE

Yield: 45 cookies

1½ tablespoons instant espresso powder

2 teaspoons warm water

1 stick (4 ounces) unsalted butter, softened (65° to 68°F)

1½ cups granulated sugar

3 large eggs, at room temperature

2¾ cups unbleached all–purpose flour

½ teaspoon baking powder

¼ teaspoon salt

1 cup chopped skinned toasted hazelnuts

5 ounces good–quality semisweet or bittersweet chocolate, cut into ¼–inch chunks, or 1 cup mini chocolate chips

½ cup superfine sugar

½ teaspoon ground cinnamon (optional)
In Italian, “tiramisu” means “pick me up,” certainly because of the strong brewed coffee used to moisten the ladyfingers. The addition of orange juice and zest provides a refreshing citrus zip to this rich dessert. Make sure to serve this dessert within two hours of assembly to preserve the texture of the ladyfingers.

To prepare ladyfingers, stir 2 tablespoons sugar into the cooled coffee, stirring to dissolve. Dip each ladyfinger into the coffee mixture and arrange in a 9-inch square baking dish in tightly packed layers. Pour remaining coffee mixture evenly over the layers of ladyfingers.

Place softened mascarpone in a medium mixing bowl and stir in remaining 2 tablespoons sugar using a silicone spatula. Using a paring knife, cut a lengthwise slit into the vanilla beans and scrape out seeds. Add vanilla bean seeds (or vanilla bean paste, if using), Grand Marnier, 2 tablespoons orange juice, and orange zest to the mascarpone mixture, stirring to combine. If mixture seems stiff, add tablespoons of additional orange juice until smooth. Pour the remaining orange juice over the ladyfingers.

To make RASPBERRY TIRAMISU, whip mascarpone mixture until stiff. Using a silicone spatula, spread the mascarpone mixture to evenly cover the ladyfingers. Sprinkle mascarpone with chopped chocolate and arrange raspberries to cover mascarpone filling. Cover and refrigerate for 30 minutes to 2 hours before serving. Serve on chilled dessert dishes.