



## **PANZANELLA**

*1 loaf stale bread, cubed, we like to use sourdough*  
*1 punnet cherry tomatoes, halved*  
*½ cucumber, seeded and diced*  
*1 medium fennel bulb, core removed and diced*  
*1 small red, yellow or orange bell pepper, diced (optional)*  
*2-3 fresh mozzarella balls, torn*  
*6 anchovies, packed in oil, roughly chopped*  
*1 tbsp capers*  
*large handful basil leaves*  
*2 large handfuls arugula (optional)*  
*extra-virgin olive oil*  
*balsamic vinegar, to taste*  
*kosher or sea salt (we use maldon), to taste*

- Bake the bread in a 300 F oven, until dry (if it's very stale, you can skip this step).
- In a wide pan, heat some olive oil over a medium low heat then fry the bread, until golden. Keep the heat moderate so that the bread toast to a golden brown slowly, without burning.
- Place the bread in a bowl and add the tomatoes, mozzarella, anchovies and capers.
- Toss with olive oil, then season to taste with balsamico and sea salt.
- Add basil leaves and (optional) arugula, and serve.

## **FRESH PASTA, EGG YOLK ENRICHED** *(yields enough pasta to serve 4)*

Recipe by Kathryn Joel

*240 g '00' flour, or use All Purpose Flour, plus extra for dusting*  
*3 egg yolks (whole eggs)*  
*2 eggs (whole eggs)*  
*1 1/2 tsp extra virgin olive oil*

- In a bowl, combine the eggs, egg yolks, olive oil and salt.
- Pour the flour onto your work surface and make a wide well.
- Pour the egg mixture into the well.
- Using a fork, start mixing the flour into the eggs from the inside walls of the well.
- Continue mixing the flour into the eggs, using the fork then switching to a bench scraper and finally your hands (flour them first), until you have a firm, kneadable dough that is still moist, but not sticky. You probably won't need all of the flour.
- Once you have brought together a rough dough, begin to knead it and continue to knead your dough for about 10 minutes, until it is smooth and elastic.
- Wrap the kneaded dough in plastic wrap and set aside to rest for 30 minutes.
- Roll out with your pasta maker or a rolling pin (instructions follow), and cut as desired. This egg yolk enriched dough is ideal for filled pastas.

### Rolling Your Fresh Pasta

- When you're ready to roll out your dough, cut it in two to three pieces and flatten one half with a rolling pin or your hands (wrap the other(s) back up in plastic wrap).
- Next roll your pasta dough through your pasta machine (alternatively use a rolling pin), one setting at a time, starting at the widest setting and working your way down to the third last setting. Sprinkle a small amount of flour onto your pasta machine rollers and your work surface before you start rolling – if your dough is sticky you may need to use more flour.
- Now fold the rolled dough, using a book fold, then start rolling it again, starting at the widest setting on your pasta machine. When you have rolled it through all of the settings (or the second last depending on how thin you want the pasta to be), cut it into appropriate lengths.
- If you are making filled pasta use right away. If you are making cut pasta, dry for 10 minutes or so before cutting. You can lay it on floured tea towels, or hang on a rack.

### Cooking Your Fresh Pasta

- Cook your cut pasta in plenty of well salted rapidly boiling water, for a couple of minutes until nicely al dente.
- Filled pasta will take a little longer. Don't let it return to a rolling boil or your filled pasta may burst if they have air pockets. It is best at a simmer.

## **THREE CHEESE PASTA FILLING**

Recipe by KATHRYN JOEL

*1 1/2 cups ricotta*

*1/2 cup taleggio, rind removed and diced*

*Handful grated parmesan, or to taste*

*Salt, white pepper and nutmeg to taste, or substitute black pepper*

- In a bowl, combine the cheeses then season with salt, pepper and nutmeg.

## **TOMATO BUTTER SAUCE**

*2 cups tomato passata (puree)*

*1 stick of unsalted butter (1/4 lb)*

*Salt and pepper (to taste)*

- Combine tomato passata with 1 stick of butter in a large pan. Cook over medium heat until butter melts into the tomato, stirring occasionally to combine.
- Continue simmering for a few minutes to thicken and meld the flavors. Season to taste with salt and pepper.

## **GRILLED STEAK**

Recipe by MAI NGUYEN

*Boneless Beef Steak (ribeye, sirloin, flatiron)*

*Course salt (kosher/sea salt)*

*Black pepper*

- Pat meat dry with paper towels. Line a plate with paper towels, place meat on top and set aside. Let it come to room temperature.
- Heat grill to medium-high heat.
- Season steak with salt on both sides.
- Add steak to hot grill.
- When the cooked side of the steak has developed grill marks, flip and grill the other side.
- To the touch, the steak should feel softly springy but not squishy. Using an instant-read thermometer, insert into side of steak. For medium-rare meat, 120 to 125 F (48-51 C) is ideal. The steak will continue cooking after being removed from the heat.
- Remove the steak from the grill when desired doneness is achieved, set it onto a cutting board and let rest for at least 5 minutes.
- Slice the steak against the grain and do a final seasoning with salt and pepper.

## **SALSA VERDE**

Recipe by KATHRYN JOEL

*1 bunch flat-leaf parsley, leaves picked*

*Handful of mint leaves (optional)*

*3 cloves garlic, chopped*  
*2 tbsp capers, drained*  
*3 anchovy fillets, chopped*  
*Zest and juice of 1 lemon*  
*Red wine vinegar, to taste*  
*½ cup extra virgin olive oil, or as needed*  
*Chili pepper flakes, to taste (optional)*  
*Kosher or sea salt and freshly ground black pepper, to taste*

- Chop together the parsley, mint, garlic, capers and anchovies.
- Transfer to a bowl, and stir in the olive oil, lemon and a pinch of (optional) chili flakes. Add enough olive oil to make a loose, sauce consistency.
- Season to taste with red wine vinegar, salt and pepper.

### **ZABAGLIONE WITH BERRIES** *(serves 6)*

Recipe by Kathryn Joel

*Blueberries, halved*  
*Blackberries, halved*  
*Raspberries*  
*Strawberries, hulled and cut into eighths*  
*Stone fruit, sliced*  
*Sugar*  
*St. Germaine or other liqueur*

Zabaglione  
*8 egg yolks*  
*180ml Moscato*  
*40g (3 tbsp) sugar*

- Chop and combine your fruits (use any combination of fruits according to availability, and your preference), tossing them with a little sugar and some St. Germaine to macerate.
- Bring a pan of water to the boil then turn down the heat.
- Place the egg yolks, the remaining 180ml Moscato and the 40g berry sugar in a round-bottomed bowl, and start to whisk them together.
- Now place the bowl over the hot water and whisk until you can form a figure-of-eight that will hold for a few moments.
- Arrange the macerated fruit in individual serving dishes, then finish with the zabaglione.