



CROSTINI WITH ROASTED RADICCHIO, TALEGGIO & ARUGULA WALNUT PESTO

Crostini

Roasted Treviso

Arugula Walnut Pesto

Taleggio Cheese, sliced, or use Caciocavallo

- Preheat your oven to 400°F.
- Spread the pesto on the crostini, then top with the roasted radicchio. Cover with a slice of cheese.
- Bake in your oven just until the cheese is melted.

Crostini

baguette

extra-virgin olive oil

- Preheat your oven to 400°F.
- Slice the baguette thinly and place on a baking tray.
- Drizzle the bread with olive oil.
- Bake in the preheated oven for 5-7 minutes, until golden brown.

Roasted Radicchio

2 heads Radicchio

2 oranges, juiced (to taste)

1 lemon, juiced (to taste)

olive oil

sea salt

- Preheat your oven to 400°F.
- Slice the radicchio in quarters, lengthways.
- Place on a parchment lined baking tray and drizzle with olive oil, orange juice, lemon juice and salt.
- Roast for about 10-12 minutes, until nicely caramelized.

Arugula & Walnut Pesto

4 cups arugula

2 cups Italian flat leaf parsley, leaves and stalks

handful fresh basil

1 cup walnuts

2 cloves garlic

lemon juice to taste

150 g grated Pecorino

1 cup olive oil

- Combine the herbs, almonds and garlic in a blender then gradually drizzle in the olive oil whilst blending until you achieve a thick sauce consistency, and adding lemon juice to taste.
- Now blend in the parmesan and season to taste with salt.

FRESH PASTA, EGG YOLK ENRICHED (*yields enough to make filled pasta for 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

pinch of salt

- 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, and cut as desired. This egg yolk enriched dough is ideal for filled pastas.

WINTER SQUASH (PUMPKIN) FILLING FOR FRESH PASTA

Recipe by KATHRYN JOEL

*1/2 a medium kabocha (buttercup), butternut or hubbard squash, or 1 small squash
large handful(s) grated Parmesan cheese, to taste
Salt and freshly grated nutmeg, to taste*

- Preheat your oven to 400°F.
- Halve the squash and use a spoon to scoop out the seeds and fibres.
- Line a sheet pan with parchment paper, then place it cut side down on the parchment.
- Bake for about 45 minutes, until tender when pierced with a knife.
- Allow to cool before peeling, then transfer to a food processor and blend to a purée.
- Add the parmesan, and process to combine.
- Season to taste with salt, nutmeg and (optional) pepper.

BROWN BUTTER WITH SAGE

Recipe by KATHRYN JOEL

*1/2 lb unsalted butter, diced
handful sage leaves
handful pine nuts (optional)
generous squeeze lemon juice, to taste
salt to taste*

- Place the butter in a pan, then cook over a medium heat, shaking the pan from time to time, and stirring occasionally to make sure that the milk solids don't stick to the bottom and burn. Keep an eye on the temperature of your pan, and turn down the heat as needed.
- Season to taste with salt, as the butter browns.
- Once you have achieved a nut-brown butter (about 10 minutes), add the sage leaves and pine nuts then the lemon juice. The addition of lemon will deepen the colour of your butter, so don't let it get too dark before adding your lemon juice.

OSSOBUCO IN BIANCO *(serves 6 to 8)*

Recipe by KATHRYN JOEL

8 4-5cm thick pieces of ossobuco (veal shank)
75g (1/2 cup) all-purpose flour
cooking oil, grapeseed or canola
extra virgin olive oil
nob of butter
2 small red onions, or 1 large, finely chopped
4 celery stalks, finely chopped
2 garlic cloves, finely chopped
9 anchovy fillets
1 ½ cups dry white wine
500 ml (2 cups) beef or veal stock, or as needed
1 bay leaf
2 sprigs fresh thyme
Kosher or sea salt and freshly ground black pepper
Gremolata, to serve (recipe below)

- Preheat your oven to 350°F.
- Season the ossobuco with salt and pepper.
- Dust the ossobuco with flour, patting off the excess.
- Meanwhile, in a large Dutch oven over a medium-high heat, add some cooking oil and heat until shimmering.
- Brown the ossobuco until nicely caramelized on both sides, in batches as necessary. Do not overcrowd the ossobuco as you brown them.
- Set the browned ossobuco aside, then add olive oil and a nob of butter to the pan, reducing the temperature to medium, and add the onions, seasoning with salt. Sweat the onions for a couple of minutes then add the celery and sweat the onions and celery together, stirring frequently, until soft and lightly coloured, about 10 minutes.
- Add the garlic and anchovies, mashing the anchovies with your spoon until they have dissolved, and cook just until the garlic is fragrant.
- Now increase the heat to high and add the wine to deglaze. Bring to a boil and reduce by half.
- Next add the veal stock, then reduce briefly.
- Add the bay leaf and thyme sprigs.
- Return the ossobuco to the pan, placing them with the narrow side of the bone hollow down. Add additional stock as needed, so that the ossobuco is 2/3 covered.
- Place a piece of parchment paper cut to the size of your pan on the surface of the shanks (this paper lid is called a cartouche) then cover the pan with a lid, and bake in the preheated oven for approximately 2 1/2 hours, until tender but not falling apart. Your ossobuco should be gently simmering throughout, you can adjust your oven temperature as necessary.

- Once the ossobuco is tender remove from the sauce and transfer your dutch oven to the stove. Reduce the sauce as needed then return the ossobuco to the pan.
- You can your Ossobuco classically with Risotto alla Milanese, garnished with Gremolata. Alternatively you can serve it with mashed potatoes or softly cooked polenta, garnished with gremolata.

Gremolata:

Finely grated zest of 2 lemons

1 clove of garlic, grated

3 tbsp finely chopped Italian flat-leaf parsley

- In a small bowl, combine the lemon zest, garlic and parsley.

RISOTTO ALLA MILANESE

Recipe by KATHRYN JOEL

500 ml (2 cups) carnaroli risotto rice (carnaroli or vialone nano)

30 g (1 tbsp) butter

olive oil

2 large shallots, peeled and finely chopped

1 large pinch of saffron

175 ml (3/4 cup) dry white wine

2 litres (8 cups) hot chicken stock, or as needed

70 g (generous 1/2 cup) parmesan, finely grated

50 g (2 tbsp) cold diced butter

lemon zest

- Heat a medium pan over a medium to medium-low heat, adding the butter and olive oil.
- Once melted, add the chopped shallots and sweat until soft but not coloured.
- Turn the heat up to medium-high and pour in the risotto rice, stirring for a few minutes, to ensure every grain is coated.
- Add the wine and cook until reduced, stirring constantly.
- Crumble in the saffron.
- Start ladling in the stock one ladle full at a time, stirring briskly until the stock is absorbed before adding the next ladle.
- Continue until the rice is just al dente, about 20 minutes.
- Stir in the grated parmesan, lemon zest and the cold butter and serve.

VANILLA PANNA COTTA *(serves 10)*

150 g sugar

825 ml whipping cream

250 ml whole milk

10 g gelatin

1 tbsp vanilla extract, or use a vanilla bean, scraped

Salt to taste

Fresh fruit, for garnish

4 oz ramekins, to serve

- Bring the cream, milk and sugar to just boiling then remove from the heat.
- Meanwhile, place the gelatine leaves in a bowl of cold water, just until soft.
- Once the gelatine leaves have hydrated, squeeze them in your hands to remove excess water and add to the cream and milk.
- Return to the heat if required to help fully dissolve the gelatine.
- Stir in the vanilla and adjust seasoning with the salt.
- Pour into ramekins and allow to set completely in the fridge.
- Once completely cool and set, place the ramekins in a bowl of hot water for a few seconds at a time to help loosen from the sides. Use a thin paring knife to release to the sides.
- Turn panna cotta out onto a plate and serve with fresh fruit.