



## **TUSCAN CHICKEN LIVER CROSTINI**

*450 g chicken livers, trimmed*  
*2-3 tbsp cooking oil, grapeseed or canola*  
*2 shallots, thinly sliced*  
*2 cloves garlic, crushed*  
*2 tbsp rosemary, finely chopped*  
*3-5 anchovy fillets, finely chopped*  
*1 tbs capers, drained and chopped*  
*60 ml Marsala*  
*100 g butter, softened*  
*Lemon juice, to taste*  
*Crostini and fruit preserve, to serve*

- Soak the livers in cold water for 30 minutes then drain and pat dry with paper towel.
- Preheat a sauté over medium-high heat, adding cooking oil. Heat until shimmering.
- Sear the livers until browned on both sides, seasoning with salt. Once seared, remove from pan.
- Add the shallot and sweat until soft, seasoning with salt.
- Add the rosemary and garlic and cook just until fragrant then add the anchovy and capers, stirring to combine.
- Add the livers back to the pan and continue to cook until they are just pink in the middle, about 3-4 minutes. Deglaze with the marsala and reduce.
- Transfer to a food processor or blender.
- Pulse to chop the livers and shallots, scraping down the sides as needed.
- While processing add butter, 2 tbsp at a time, scraping down as needed.
- Once all the butter has been incorporated, season with salt and lemon juice to taste.
- Refrigerate to cool, then serve on crostini, topped with a dollop of fruit preserve.
- To store, cover tightly with cling film. Can be covered with a thin film of melted butter for extended shelf-life.

## **GNOCCHI VERDI** (*serves 4-6*)

Recipe by KATHRYN JOEL

*500g (1/2 litre container) ricotta cheese*

*500 g baby spinach*

*1 tbsp olive oil*

*Generous 1/3 cup grated Parmesan cheese*

*100 g (3/4 cup) "00" flour, or substitute all-purpose, plus extra for rolling out*

*zest of 1 lemon*

*3 egg yolks*

*salt, black pepper and freshly grated nutmeg*

*Brown Butter, to serve (recipe follows)*

*Grated Parmesan, to finish*

- In a wide sauté pan, heat the olive oil over a medium heat then add the spinach in handfuls, seasoning with salt and wilting each handful stirring until the spinach is all wilted. Transfer to a colander to drain and cool, then wrap in a tea towel and squeeze dry. Finely chop the dried spinach.
- In a large bowl, combine the ricotta with the cooked, chopped spinach.
- Add the parmesan, lemon zest and egg yolks and season to taste with salt, pepper and grated nutmeg.
- Gently mix in the flour, using less or more depending on how dry your ricotta and spinach mixture is and just until combined. Adjust the seasoning if necessary.
- **Optional:** you can cook one gnocchi shaped piece of dough to test for the quantity of flour and seasoning, making sure it holds together while cooking.
- Divide the dough into 2 or 3 balls, compacting them with your hands.
- Generously flour your work surface and your hands, then using your hands gently roll the balls of dough into cylinders about 1 inch in diameter.
- Gently flatten the cylinders with your hands.
- Cut on the diagonal into gnocchi, making sure they are all a similar size.
- Roll each gnocchi gently in flour on your work surface, then place them on a tray lined with parchment paper and chill until ready to cook\*.
- To cook, bring a large pot of water to the boil, adding a generous amount of salt.
- Cook the gnocchi in the boiling water just until they rise to the surface, then allow them to cook without returning to the boil for another minute or two.
- Use a slotted spoon or a spider to remove and drain the cooked gnocchi and add them to your sauce (your sauce should be warmed and ready to serve).
- Turn the gnocchi in the sauce then serve finished with freshly grated Parmesan.

\* You can freeze the gnocchi on the parchment lined trays. Once they are frozen solid, transfer to a ziplock bag or a freezer proof container. Cook from frozen.

## **BROWN BUTTER WITH SAGE**

*110 g (1/4 lb) unsalted butter, cut into large cubes  
handful sage leaves, use smaller leaves if possible  
handful pine nuts (optional)  
generous squeeze lemon juice, to taste  
salt to taste*

- Place the butter in a pan, then melt over a medium high heat.
- Season to taste with salt and continue to cook, turning the heat down to medium low once it is simmering,
- Shake the pan from time to time, and stir occasionally to make sure that the milk solids don't stick to the bottom and burn. Continue cooking until the butter is a nice golden colour, about 10 minutes.
- Now add the pine nuts and sage leaves then the lemon juice – the butter will spit and brown very quickly once you add the lemon juice. Remove from the heat once your butter is a nice nut brown colour (beurre noisette).
- Adjust the seasoning to taste.

## **BISTECCA ALLA FIORENTINA** (serves 4)

*1 t-bone steak, at least 3 inches thick, well dried  
1 bunch fresh rosemary  
1 bunch thyme  
1 bunch fresh sage  
extra virgin olive oil  
salt and black pepper, to taste*

- Preheat your oven to 450 F.
- Heat a cast iron pan over medium high heat.
- Tie your herbs into a bunch, dip in olive oil and brush the steak using the herbs.
- Season the steak with salt and pepper.
- Caramelize your steak in the cast iron pan, about 6 minutes a side.
- Add the herbs to the pan and finish in your preheated oven, about 20 to 25 minutes for medium rare.
- Rest before slicing and serving.

## **CANNELLINI BEANS**

*1 onion, diced*

*2 cloves garlic, smashed*

*500g dried cannellini beans (soaked overnight in cold water, then drained), or use jarred beans*

*3-5 tbsp extra virgin olive oil*

*sea salt to taste*

*juice of 1-2 lemons, to taste*

*2 celery sticks, cut in brunoise*

*1 carrot, peeled, cut in brunoise*

*1 liter chicken stock*

*10 sprigs fresh thyme, chopped*

*3 bay leaves*

*handful Italian flat-leaf parsley, chopped, to garnish.*

- Heat up a pot to medium high heat and add the olive oil once hot.
- Sweat the onions, then celery and carrots and season with salt.
- Add the garlic and sauté for 20 seconds then add the beans and season with salt.
- Add the stock and the bay leaves and cook over a low heat until the beans are soft.
- Finish with lemon juice, thyme and parsley.
- Remove the bay leaves before serving.

## **CANTUCCI** *(makes about 48)*

Recipe by Kathryn Joel

*250g all-purpose flour*

*200g sugar (up to 250g if you prefer your biscotti sweeter)*

*¼ tsp salt*

*1 tsp baking powder*

*2 to 3 eggs, lightly beaten*

*150 g almonds, with skins*

- Preheat your oven to 350°F.
- Line a baking trays with parchment paper.
- Mix together the flour, sugar, salt and baking powder.
- Add the eggs then the almonds and mix well, forming into a firm dough.

- Divide the dough into 2 pieces.
- Wet or flour your hands and roll each piece into a cylinder about 2 cm thick.
- Place the rolls on the prepared baking sheets, at least 5 cms apart.
- Flatten them lightly then bake in the preheated oven for 20-30 minutes, until golden brown.
- Turn your oven down to 275°F then leave the biscotti to cool and firm up for about 10 minutes.
- Using a bread knife, cut the rolls, on the diagonal, into 6mm (1/4") slices, laying them, cut side up, on the baking trays.
- Return to the oven and bake for 10-15 minutes until they are lightly golden.
- Cool on wire racks then store in an airtight container.