

ENTRÉES

Caramelized Onion and Gruyere Tarte

Ingredients

27005	2 each	Dough, tarte flambee
98126	4 oz	Spanish onion, julian cut, caramelized
31891	1 tbl	Olive oil
55065	4 oz	Gruyere cheese, shredded
97627	2 tbl	Parsley chopped
48260	12 oz	Liquid egg
50180	12 oz	Cream
95569	4 oz	Slab bacon, cut into ¼" and rendered crisp

Method

- Render bacon until crisp, lay out on paper towel to remove grease, set aside
- Over high heat pan sear onions in olive oil until browned, set aside to cool
- In stainless steel bowl combine eggs, cream, parsley and salt and pepper, mix well
- Set dough into 8" pan and press down till dough has a 1" height
- Place bacon, onions and gruyere into dough and cover with liquid egg mixture
- Bake for 25 minutes at 375, or until egg has set, let sit for 10 minutes
- Serve immediately

Papparedella Pasta

Ingredients

36550	2 lb	Papparedella Pasta
79645	16 oz	Roasted tomatoes
99944	2 bunch	Broccolini, trimmed
98562	2 bunch	Pencil Asparagus, trimmed
99331	1 lb	Shitake mushrooms, sliced
74655	4 tbl	Truffle and Mushroom sauce
31891	6 oz	Olive oil, extra virgin
99711	4 cloves	Garlic, crushed
99355	1 cup	Fresh basil, chopped
62255	12 oz	asiago cheese, grated

Method

- Trim vegetable to bite size, drizzle with olive oil, season lightly with salt and pepper and roast on sheet pan at 375 until just tender, set aside to cool
- In heavy bottom pot add remaining olive oil and add garlic, lightly brown
- Add roasted vegetables, roasted tomatoes, truffle and mushroom sauce, fresh basil and fresh cracked black pepper
- Start to cook Papparedella
- Remove cooked pasta from pot and add to vegetables, mix well, add pasta water as needed to form a sauce consistency,
- Mix well, adjust seasoning
- Place on serving platter and top with shredded Asiago and keep the rest of the Asiago on the side for topping, Serve immediately

Penne Puttanesca

Ingredients

31891	¼ cup	Extra virgin Olive oil
03255	4 each	White Anchovie
43361	1 ½ qt	Cucina Biello tomatoes, hand crushed
99711	6 cloves	garlic, sliced thin
36211	1 cup	onion, ¼" dice
36211	¼ cup	Kalamata olives, sliced
66811	2 tbl	Capers, drained
97256	¼ cup	Basil, fresh chopped
99691	2 tbl	Oregano, fresh
32281	1 tsp	Crushed red pepper
11535	1 cup	Chef Macrina red wine
14845	1 lb	Penne pasta, cooked

Method

- Heat sauce pan and add olive oil, add anchovies, garlic, onions, crushed red pepper and cook until lightly browned
- Add red wine and reduce by ½,
- Add olives, capers and tomatoes and bring to a simmer
- Add basil, oregano and adjust seasoning, simmer for 2 minutes
- Add cooked pasta, toss and serve immediately
- Top with grated Grana Padano Cheese

Penne with Swiss Chard and Brocolinni

Ingredients

98713	2 bunch	Rainbow swiss chard
99945	2 bunch	Brocolinni
95569	4 oz	Apple wood bacon
99719	2 tbl	Garlic, minced
99905	4 each	shallots, diced fine
56921	4 oz	Butter
14845	1 lb	Penne
62255	4 oz	Asiago cheese, grated

Method

- Clean Swiss chard and cut leaves into strips, set aside, cut stems into ¼ " dice and set aside
- Trim brocolinni and set aside
- Dice the bacon into ¼" dice and cook in large pan until crisp, add chopped shallots and garlic and cook until lightly browned
- Add swiss chard stems and continue to cook for one minute over medium heat
- Add chopped swiss chard leaves and brocolinni and cook for five minutes until wilted. Be careful to not overcook
- Add cooked pasta (right from pot) to pan and gently toss, add pasta water to make SAUCE
- Add butter and adjust seasoning with salt and pepper
- Stir in ½ of the asiago cheese and mix gently
- Place into serving bowl and top with remaining cheese, serve immediately

Pan Seared Flat Iron Steak with Chipolini Onion Demi

Ingredients

92180	4 each	Flat iron steaks, 8 oz
29870	2 oz	Blended oil
11456	1 cup	Chef Macrina Madeira wine
99905	2 tbl	Shallots, minced
45535	1 cup	Chipolini Onions, drained well
99299	2 cups	Button mushrooms
36130	1 cup	Culinarte Demi Glace
97633	½ cup	Parsley, chopped

Method

- Heat sauté pan and add oil
- Season steak with salt and pepper and pan sear to desired temperature
- Remove steak from pan and add shallots, mushrooms and onions, sauté until mushrooms are tender
- Deglaze pan with Madeira wine and reduce by ½
- Add demi glace and bring to a simmer
- Return steaks to pan and continue reducing until sauce coats steaks
- Place steaks on serving dish, add whole butter and parsley to sauce, swirl to incorporate and spoon over steak

Roasted Cauliflower and Tomato Pasta

Ingredients

99181	3 head	Cauliflower, colored
98981	2 each	Lemons, juiced
31891	1 cup	Olive oil
99711	5 each	Garlic cloves, minced
99355	1 cup	Basil, fresh chopped
79645	2 cups	Roasted Tomatoes
74665	½ cup	White Truffle Cream sauce
66195	1 cup	Grana Padana Cheese, grated
56920	3 tbl	Butter
14835	1 lb	Fussilli pasta

Method

- Cut cauliflower into florettes and place into stainless steel bowl
- Add garlic, lemon juice and olive oil to cauliflower and gently mix, season lightly with salt and pepper
- Lay out cauliflower on sheet pan and bake at 400 until lightly browned and just tender
- Cook pasta to andante and mix with roasted cauliflower, add roasted tomatoes, truffle cream sauce, basil and butter, mix well and adjust seasoning
- Place into serving platter and top with grated cheese
- Serve immediately

Roasted Potato Salad with Green Beans

Ingredients

98445	5 lb	Red "B" Potatoes
96985	3 lb	French Green beans, cleaned and snipped, blanched
74065	1 lb	Red onion sliced ¼"
31891	12 oz	Olive oil
99321	1 cup	Rosemary, fresh chopped
46120	6 oz	Red wine vinegar
31891	12 oz	Olive oil
99711	½ cup	garlic, minced
97626	2 cups	Parsley, chopped

Method

- Place potatoes in stainless steel bowl and drizzle with 12 oz of olive oil, chopped rosemary, salt and pepper and mix well
- Place seasoned potatoes on sheet pan and roast at 400° till browned and just tender
- Quickly cool potatoes in refrigerator
- In separate bowl combine garlic, red wine vinegar, olive oil and parsley
- Combine potatoes, blanched green beans, red onion in bowl and mix in dressing
- Store in shallow pan and refrigerate for at least two hours before service

Salmon Mousse

Ingredients

49641	18 oz	Cream cheese
47221	6 oz	Smoked salmon
98981	1 each	lemon, juiced
32261	½ tsp	Cayenne pepper
50181	¼ cup	heavy cream
66811	¼ cup	capers
97131	1 bunch	dill, fresh
29840	100 each	Spinach fillo cup

Method

- Combine salmon, cream cheese, lemon juice, pepper and heavy cream and pulse in food processor until smooth, refrigerate
 - Place mousse into pastry bag with star tip and press onto crackers
 - Garnish each with caper and dill sprig
 - Serve immediately
- As an alternate stuff cucumber cups or cherry tomatoes

Roasted Sweet Potato Salad With Mango Vinaigrette

Ingredients

29871	½ cup	Blended oil
98935	6-8 each	Large sweet potato
99365	2 each	Mango, peeled and diced ¾"
97326	2 each	Red pepper
44726	1 cup	Dried cranberries
26361	1 cup	Raisins
90101	½ cup	Chopped walnuts

Dressing

98961	1 tbl	Ginger, minced
99711	1 tbl	Garlic, minced
97676	1 bunch	Scallions, sliced
46150	½ cup	Rice wine vinegar
24016	½ cup	Mango puree
38921	1 tsp	Cumin, ground
29871	1 ½ cups	Blended oil

Method

- Peel and dice sweet potatoes and red peppers to ¾". Combine in bowl with salt, pepper and blended oil
- Roast on sheet pan at 375 till lightly browned and just tender, Do not overcook!!
- Set aside to cool
- In stainless steel bowl combine ginger, garlic, scallions, mango puree and vinegar and mix well, slowly incorporate oil, add cumin and adjust seasoning with salt and pepper
- Pour dressing over potatoes and add cranberries, raisins, diced mangoes and gently toss
- Place onto serving platter and top with chopped nuts
- Serve immediately

Tuscan White Bean Salad

Ingredients

45300	1 can	White Kidney beans, drained, rinsed
98007	1 lb	Baby spinach
31891	2 oz	Olive oil
97455	1 lb	Tomato, diced ½"
97256	2 cup	Fresh basil, chopped
99711	2 tbs	Garlic, minced
31891	8 oz	Olive oil
46356	4 oz	Red wine vinegar

Method

- Drain and rinse beans and set into stainless steel bowl
- Stir fry spinach with 2 oz olive oil and garlic, season with salt and pepper, cooking till just wilted, spread out on sheet pan to quickly cool
- Combine spinach, basil and tomato with beans and add olive oil and red wine vinegar, adjust seasoning
- Store in shallow container, label, date and refrigerate

Roasted Tomato and Arrugula Quiche

Ingredients

97627	2 tbl	Parsley chopped
48260	12 oz	Liquid egg
50180	12 oz	Cream
27005	2 each	Dough, tarte flambee
61860	4 oz	Crumbled goat cheese
79645	4 oz	Roasted tomatoes
99535	2 oz	Arrugula

Method

- In stainless steel bowl combine eggs, cream, parsley and salt and pepper, mix well
- Set dough into 8" pan and press down till dough has a 1" height
- Place tomatoes, arrugula and goat cheese inside each crust and cover with egg mixture, mix lightly so ingredients are evenly distributed
- Bake for 25 minutes at 375, or until egg has set, let sit for 10 minutes
- Serve immediately