

CLASSIC ITALIAN MEAL

The classic Italian restaurant meal begins with the antipasto, and you may serve many before you formally begin the meal! This is followed by the primos piatto, the secondo, and the contorno then frutta, formaggio, and for special occasions a dolce. The pasta portion is small, maybe 3 or 4 ounces. The secondo portions are not large either, usually no more than 5 or 6 ounces. Primos and secondo hold equal weight. They are not first (a minor beginning) and main (the primary attraction), instead their titles come from the sequence of the meal. Every plate is important. *Joyce Goldstein*

ANTIPASTO

Insalata Rustica
Tomato and Olivada Crostini
Wild Mushroom Crostini

PRIMOS PIATTO (pasta, risotto *OR* soup)

Choose ONE

Farfalle with Sausage, Tomatoes, and Cream
Pasta with Veal, Sausage and Porcini Ragù
Agnolotti with Sweet Peas and Goat Cheese
Italian Sausage and Tortellini Soup

SECONDO (meat)

Choose ONE

Porchetta-Style Roast Pork
Chicken Saltimbocca with Lemon Sauce

CONTORNO (side dishes)

May serve w/secondo

Carrot Ozo
Green Beans with Sage and Pancetta
Garlic Knots

FRUTTA, FORMAGGIO (fruit & cheeses)

have 3 or 4 choices for this course

DOLCE (special desserts)

Choose ONE

Panna Cotta Parfaits with Raspberry Compote
Tiramisu

****Present this menu at The Good Food Store Co-op for a 15% discount****

****Present this menu at Andy's Liquor for a 10% discount****

ANTIPASTO

Insalata Rustica

[Bon Appétit](#) | November 2008

From Trattoria Stefano in Sheboygan, WI

user rating: Insalata Rustica **4 yield:** Makes 8 servings

True to its name, this rustic salad calls for a flavorful mix of sweet and savory ingredients, such as fresh and dried fruit, cured meat, and assorted greens

Ingredients

- 1/2 cup plus 2 tablespoons extra-virgin olive oil, divided
- 3 tablespoons fresh lemon juice
- 4 ounces 1/8-inch-thick slices prosciutto, chopped
- 1 1/2 cups stemmed seedless red grapes
- 1/2 cup dried tart cherries
- 10 cups (loosely packed) greens (such as frisée, arugula, and torn radicchio)
- 2 Bosc pears, cored; 1 cut into matchstick-size pieces, 1 thinly sliced
- Aged balsamic vinegar (for drizzling)
- 1/2 cup pine nuts, [toasted](#)
- 4 ounces 1/8-inch-thick rectangular slices Pecorino Romano cheese, each slice cut on diagonal into triangles

Preparation

Preheat oven to 350°F. Whisk 1/2 cup oil and lemon juice in small bowl. Season dressing with salt and pepper. Heat 1 tablespoon oil in large skillet over medium heat. Add prosciutto to skillet and sauté until crisp. Using slotted spoon, transfer crisp prosciutto to paper towels to drain. Toss grapes with 1 tablespoon oil on rimmed baking sheet. Roast until grapes begin to shrivel, about 15 minutes. Cool grapes on baking sheet. Place cherries in small bowl. Add enough hot water to cover cherries by 1 inch. Let cherries soak in bowl 15 minutes to soften. Drain. **DO AHEAD:** *Dressing, prosciutto, grapes, and cherries can be made 2 hours ahead.* Let stand at room temperature.

Mix greens, matchstick-size pear pieces, dressing, 2/3 of prosciutto, grapes, and cherries in large bowl. Season with salt and pepper. Divide among plates. Garnish with pear slices, drizzle with vinegar, and sprinkle with pine nuts and remaining prosciutto. Garnish with cheese.

Read More <http://www.epicurious.com/recipes/food/views/Insalata-Rustica-350415#ixzz15xg7L6qr>

Tomato and Olivada Crostini

[Gourmet](#) | April 1995

user rating: Tomato and Olivada Crostini **4 forks**

yield: Makes about 50 crostini

The tomato topping for these crostini is based on that of a "fettunta pomodoro" (a variation of bruschetta made with whole-wheat peasant bread) sampled at Florence's Cantinetta Antinori, owned by the well-know winemaking family.

To create visual variety for our presentation, we have made half of the crostini with the black olive paste on top and the rest with the red tomato mixture on top. Those who prefer a simpler recipe can sprinkle all of the bread slices with Parmesan before toasting (doubling the amount of cheese) and top all of the crostini with the tomato mixture and then the olive paste.

Ingredients

- a 16-inch thin loaf Italian or French bread, cut into 1/4-inch-thick slices
- 1/3 cup freshly grated Parmesan cheese

- two 28-ounce cans Italian whole tomatoes, seeded and drained
- 1/4 cup extra-virgin olive oil
- 1 small garlic clove, chopped and mashed to a paste with 1/2 teaspoon salt
- 2 teaspoons minced fresh parsley leaves
- 1/2 teaspoon sugar
- about 1/3 cup olivada or other bottled black olive paste(Olivada or other bottled black olive paste available at specialty foods shops and some supermarkets)
- Garnish: about 50 small fresh parsley leaves

Preparation

Preheat oven to 350°F.

Arrange bread slices in one layer on 2 baking sheets and sprinkle half with Parmesan. Toast slices in upper and lower thirds of oven until crisp and golden, 8 to 12 minutes, and cool. Crostini may be made 2 weeks ahead and kept in an airtight container at room temperature.

In a colander or sieve drain tomatoes well, pressing gently on solids to squeeze out as much liquid as possible, and blot with paper towels. Chop tomatoes fine. In a bowl stir together tomatoes, oil, garlic paste, parsley, sugar, and salt and pepper to taste.

Put a heaping teaspoon tomato mixture on each Parmesan crostino and top with 1/4 teaspoon olive paste.

Spread each plain crostino with 1/2 teaspoon olive paste. Spread each plain crostino with 1/2 teaspoon olive paste and top with a heaping 1/2 teaspoon tomato mixture.

Garnish crostini with parsley leaves.

Read More <http://www.epicurious.com/recipes/food/views/Tomato-and-Olivada-Crostini-10210#ixzz15xgiROag>

Wild Mushroom Crostini

[Bon Appétit](#) | June 2004

user rating: Wild Mushroom Crostini **4 forks**

Ingredients

- 36 1/3-inch-thick baguette slices
- 2 tablespoons olive oil
- 1/3 cup chopped shallots
- 2 1/4 cups chopped oyster mushrooms
- 2 1/4 cups chopped stemmed shiitake mushrooms (about 6 ounces)
- 1 1/4 cups chopped chanterelle mushrooms (about 4 ounces)
- 1 garlic clove, minced
- 1/4 cup whipping cream
- 1 teaspoon minced fresh rosemary
- 1/2 teaspoon grated lemon peel
- 1 cup grated Fontina cheese
- 1/2 cup freshly grated Parmesan cheese (about 1 3/4 ounces)

Preparation

Preheat oven to 375°F. Arrange baguette slices on rimmed baking sheet. Toast in oven until golden, about 9 minutes. Cool. (Can be prepared 2 days ahead. Store in airtight container at room temperature.)

Heat oil in large skillet over medium-high heat. Add shallots; sauté 1 minute. Add all mushrooms; sauté until beginning to brown, about 6 minutes. Stir in garlic; sauté 1 minute. Remove from heat. Stir in cream, rosemary, and lemon peel. Season with salt and pepper. Cool. Mix in both cheeses. (Can be made 2 days ahead. Cover and refrigerate.)

Preheat broiler. Top each toast with about 1 tablespoon mushroom topping. Place on 2 rimmed baking sheets. Working in batches, broil until cheese is melted and begins to brown, watching closely to prevent burning, about 3 minutes. Transfer to serving platter. Serve warm.

Read More <http://www.epicurious.com/recipes/food/views/Wild-Mushroom-Crostini-109566#ixzz15xhMSLDv>

PRIMOS PIATTO (pasta, risotto or soup)

Farfalle with Sausage, Tomatoes, and Cream

best of epicurious

Bon Appétit | January 2006

by Cara Brunetti Hillyard, Hamilton, VA

user rating: Farfalle with Sausage, Tomatoes, and Cream **4 forks**

yield: Makes 6 servings

active time: 30 minutes

total time: 30 minutes

ingredients

2 tablespoons olive oil

1 pound sweet Italian sausages, casings removed

1/2 teaspoon dried crushed red pepper

1 cup chopped onion

3 garlic cloves, minced

1 28-ounce can crushed tomatoes with added puree

1/2 cup whipping cream

1 pound farfalle (bow-tie pasta)

1/2 cup (packed) chopped fresh basil

Freshly grated Pecorino Romano cheese

preparation

Heat oil in heavy large skillet over medium-high heat. Add sausage and crushed red pepper. Sauté until sausage is no longer pink, breaking up with back of fork, about 5 minutes. Add onion and garlic; sauté until onion is tender and sausage is browned, about 3 minutes longer. Add tomatoes and cream. Reduce heat to low and simmer until sausage mixture thickens, about 3 minutes.

Season to taste with salt and pepper.

Meanwhile, cook pasta in large pot of boiling salted water until tender but still firm to bite. Drain, reserving 1 cup cooking liquid. Return pasta to same pot. Add sausage mixture and toss over medium-low heat until sauce coats pasta, adding reserved cooking liquid by 1/4 cupfuls if mixture is dry. Transfer pasta to serving dish. Sprinkle with basil. Serve, passing cheese separately.

Read More <http://www.epicurious.com/recipes/food/views/Farfalle-with-Sausage-Tomatoes-and-Cream-233707#ixzz15xntGPY8>

Pasta with Veal, Sausage and Porcini Ragù

best of epicruious

Bon Appétit | May 2000

user rating: Pasta with Veal, Sausage and Porcini Ragù **4 forks**

yield: Makes 6 to 8 servings

(Pasta con Ragù di Vitello, Salsicce e Porcini)

Ragù is a beloved part of Tuscan cooking. Every person has his or her own recipe, but the basics are constant: It is a hearty sauce made with meat (beef, pork, veal, duck, even boar) and vegetables like carrots, tomatoes and onions, all cooked in wine and broth. And ragù is most often served over pasta. This recipe includes dried porcini mushrooms, which give the sauce a real taste of the Tuscan countryside.

ingredients

1 cup water

1 ounce dried porcini mushrooms*

1/4 cup extra-virgin olive oil

1 small onion, finely chopped

1 small carrot, peeled, finely chopped

1/4 cup plus 2 tablespoons finely chopped fresh Italian parsley

2 garlic cloves, finely chopped

8 ounces sweet Italian sausages, casings removed

8 ounces veal stew meat, coarsely chopped

1/2 cup dry red wine

2 14-ounce cans low-salt chicken broth

1 28-ounce can whole tomatoes in juice

2 bay leaves

2 teaspoons chopped fresh sage

1 teaspoon fennel seeds, lightly crushed

1 pound fresh pappardelle or purchased fettuccine

Freshly grated Parmesan cheese

preparation

Bring 1 cup water and mushrooms to boil in small saucepan. Remove from heat. Let stand 15 minutes. Strain soaking liquid through paper-towel-lined sieve into bowl. Coarsely chop mushrooms. Set liquid and mushrooms aside.

Heat oil in heavy large skillet over medium-high heat. Add onion, carrot, 1/4 cup parsley and garlic. Sauté until vegetables are tender but not brown, about 5 minutes. Push vegetables to side of skillet. Add sausage and cook until brown, breaking up with back of fork, about 4 minutes. Add veal and sauté until brown, about 5 minutes. Add wine. Increase heat to high and boil until wine is almost evaporated, about 5 minutes. Add 1 cup chicken broth; boil 10 minutes, stirring occasionally. Add reserved mushroom liquid. Simmer until liquid is almost absorbed, about 5 minutes. Transfer mixture to processor. Using about 4 on/off turns, process just until coarsely chopped. Return mixture to skillet. Mix in tomatoes with juices, bay leaves, sage, fennel seeds and porcini mushrooms. Reduce heat to low. Simmer uncovered until sauce thickens, breaking up tomatoes with fork, adding remaining chicken broth 1/2 cup at a time and stirring occasionally, about 1 hour. Season with salt and pepper. (Ragù can be made 2 days ahead. Cool slightly. Chill uncovered until cold, then cover and keep chilled.)

Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain. Add sauce to pasta pot and rewarm over medium heat. Add pasta and toss to combine. Transfer to bowl. Sprinkle with cheese and remaining 2 tablespoons parsley.

*Dried porcini mushrooms are available at Italian markets, specialty foods stores and many supermarkets.

Read More <http://www.epicurious.com/recipes/food/views/Pasta-with-Veal-Sausage-and-Porcini-Ragu-103450#ixzz15xowFwOI>

Agnolotti with Sweet Peas and Goat Cheese (If you wish to make your own pasta as taught at Chef Night!)

[Bon Appétit](#) | January 2007

user rating: Agnolotti with Sweet Peas and Goat Cheese **4 forks**

Ingredients

Filling

- 1/2 cup heavy whipping cream for fresh peas or 3 tablespoons for frozen
- 1 tablespoon sugar
- 1 garlic clove, flattened
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 cup fresh green peas (from about 16 ounces in pods) or 1 1/4 cups frozen petite peas
- 1/4 cup soft fresh goat cheese (about 2 ounces)
- 2 tablespoons mascarpone cheese (italian cream cheese)
- 2 teaspoons chopped fresh thyme

Piedmontese pasta dough

- 1 3/4 cups all purpose flour
- 1 1/2 teaspoons salt
- 6 large egg yolks
- 1 whole egg
- 1 1/2 teaspoons olive oil
- 2 tablespoons (about) water
- 3/4 cup (1 1/2 sticks) butter
- Chopped fresh thyme
- Parmesan cheese shavings

Preparation

For filling:

Combine 1/2 cup cream (for fresh peas) or 3 tablespoons cream (for frozen), sugar, garlic, salt, and pepper in medium saucepan; bring to boil. Add peas and cook until tender, about 10 minutes for fresh and 3 minutes for frozen. Transfer mixture to processor and purée until smooth, scraping sides of bowl occasionally, about 3 minutes. Transfer mixture to bowl; mix in both cheeses and thyme. Chill filling at least 1 hour. **Do ahead** *Can be made 1 day ahead. Cover and keep chilled.*

For piedmontese pasta dough:

Blend flour and salt in processor. Add yolks, whole egg, and olive oil; process until soft dough forms, adding water by tablespoonfuls if dry. Turn dough out onto lightly floured work surface and knead until smooth, about 8 minutes. Wrap in plastic wrap; let rest at room temperature 30 minutes to 1 hour. Cut dough into 4 equal pieces. Turn pasta machine to widest setting. Flatten 1 dough piece into rectangle. Cover remaining dough pieces with plastic wrap. Run dough through machine 4 times. Adjust machine to next narrower setting. Run dough through machine 4 times. Repeat running dough strip through machine 4 times on each narrower setting, cutting dough strip in half crosswise for easier handling when strip becomes very long and dusting dough with flour as needed if sticky. Continue rolling until pasta strips are 22 to 24 inches long, dusting lightly with flour as needed. Repeat rolling with remaining 3 dough pieces. Let dough strips dry slightly on floured work surface until no longer sticky to touch for easier handling, about 10 minutes.

Line 2 baking sheets with parchment paper; dust lightly with flour. Cut each dough strip into 3-inch squares (about 8 from each dough strip). Place 1 teaspoon filling in center of each square. Brush 2 adjacent dough edges with water; fold 1 long side over filling, enclosing filling and pressing to seal, forming rectangle.

Transfer to prepared baking sheets, arranging in single layer. **Do ahead** *Can be made 2 hours ahead. Cover with towel and let stand at room temperature.*

Melt butter in large skillet over medium heat; remove from heat. Bring large pot of salted water to boil. Add half of agnolotti and cook just until tender, about 5 to 6 minutes. Using slotted spoon, transfer agnolotti to large sieve and drain well, then add to skillet with butter. Repeat with remaining agnolotti. Toss agnolotti over medium-high heat until coated with butter and heated through, about 3 minutes. Season with salt and pepper. Sprinkle lightly with chopped thyme. Divide among 6 bowls; sprinkle with Parmesan shavings and serve.

Read More <http://www.epicurious.com/recipes/food/views/Agnolotti-with-Sweet-Peas-and-Goat-Cheese-236846#ixzz15xi7gxYu>

Italian Sausage and Tortellini Soup

[Bon Appétit](#) | October 1993

by Pam Blanton: Aspen, Colorado

user rating: Italian Sausage and Tortellini Soup **4 forks**

yield: Serves 6

Ingredients

- 1 pound sweet Italian sausage or chorizo sausage, casings removed
- 1 cup chopped onion
- 2 large garlic cloves, sliced
- 5 cups beef stock or canned broth
- 2 cups chopped tomatoes (about 3/4 pound)
- 1 8-ounce can tomato sauce
- 1 large zucchini, sliced
- 1 large carrot, thinly sliced
- 1 medium-sized green bell pepper, diced
- 1/2 cup dry red wine
- 2 tablespoons dried basil
- 2 tablespoons dried oregano

- 8 to 10 ounces purchased fresh cheese tortellini
- Freshly grated Parmesan cheese

Preparation

Sauté Italian sausage in heavy Dutch oven over medium-high heat until cooked through, crumbling with back of spoon, about 10 minutes. Using slotted spoon, transfer sausage to large bowl. Pour off all but 1 tablespoon drippings from Dutch oven. Add onion and garlic to Dutch oven and sauté until translucent, about 5 minutes. Return sausage to Dutch oven. Add stock, tomatoes, tomato sauce, zucchini, carrot, bell pepper, wine, basil and oregano. Simmer until vegetables are tender, about 40 minutes. (Can be prepared 2 days ahead. Cover and refrigerate. Bring to simmer before continuing.)

Add tortellini to soup and cook until tender, about 8 minutes. Season soup to taste with salt and pepper. Ladle soup into bowls. Sprinkle with Parmesan and serve.

Read More <http://www.epicurious.com/recipes/food/views/Italian-Sausage-and-Tortellini-Soup-2537#ixzz15xjljMYk>

SECONDO (meat)

Porchetta-Style Roast Pork

[Bon Appétit](#) | June 2010

user rating: **100%** would make it again **4 forks**

yield: Makes 8 servings

Porchetta, or roast suckling pig seasoned with garlic and herbs, is a traditional Italian dish. Here, the flavors of porchetta are used on a roasted pork shoulder. You'll need to start this dish one day ahead, as the pork has to marinate overnight.

ingredients

- 2 tablespoons fennel seeds
- 1 tablespoon coarse kosher salt
- 2 teaspoons black peppercorns
- 1 teaspoon dried crushed red pepper
- 1 5 1/2- to 6-pound boneless pork shoulder (Boston butt), excess fat trimmed with thin layer left intact
- 6 large garlic cloves, minced
- 2 tablespoons extra-virgin olive oil plus additional for brushing
- 1 cup dry white wine
- 1/2 cup low-salt chicken broth

preparation

Stir fennel seeds in small skillet over medium-high heat until slightly darker in color and fragrant, 4 to 5 minutes. Transfer seeds to spice mill and cool. Add kosher salt, peppercorns, and dried crushed red pepper. Grind to medium-fine consistency (not powder).

Place pork in 13 x 9 x 2-inch glass baking dish. Rub garlic all over pork, then coat with spice mixture. Loosely cover pork with waxed paper. Refrigerate overnight.

Preheat oven to 450°F. Brush large rimmed baking sheet with oil. Place roast, fat side up and coating intact, in center of sheet. Drizzle evenly with 2 tablespoons oil. Roast pork 30 minutes. Reduce oven temperature to 300°F. Roast pork until very tender and thermometer inserted into center of pork registers 190°F, about 3 hours 15 minutes longer. Transfer pork to cutting board; reserve baking sheet. Let pork rest 15 to 30 minutes.

Meanwhile, pour all pan juices into 2-cup measuring cup. Spoon off fat that rises to top. Place reserved baking sheet across 2 burners. Pour wine and broth onto baking sheet and bring to boil over medium-high heat, scraping up any browned bits. Boil until wine mixture is reduced to 3/4 cup, about 4 minutes. Add degreased pan juices and whisk to blend. Pour pan sauce into small bowl (sauce will be thin).

Thinly slice roast. Serve with sauce.

Test-kitchen tip:

The leftover roast pork would make great pulled-pork sandwiches. Shred the meat and pile it on soft rolls with your favorite barbecue sauce and creamy coleslaw. You could also use the shredded meat as a delicious filling for burritos or enchiladas.

Read More <http://www.epicurious.com/recipes/food/views/Porchetta-Style-Roast-Pork-359336#ixzz17IYE9gaT>

Chicken Saltimbocca with Lemon Sauce

Bon Appétit | March 2007

user rating: Chicken Saltimbocca with Lemon Sauce **4 forks**

yield: Makes 4 servings

Saltimbocca, an Italian classic, traditionally calls for veal — but tastes even better with chicken.

ingredients

4 skinless boneless chicken breast halves
8 large fresh sage leaves
8 thin prosciutto slices (about 3 ounces)
1/2 cup plus 2 teaspoons all purpose flour

1 tablespoon butter
1 1/2 tablespoons olive oil

2 tablespoons dry white wine
1/2 cup low-salt chicken broth
2 tablespoons fresh lemon juice
Carrot orzo

preparation

Place chicken between 2 sheets of plastic wrap on work surface. Using mallet, pound chicken to 1/3-inch thickness. Sprinkle chicken with salt and pepper. Place 2 sage leaves atop each chicken breast half. Top each chicken breast with 2 prosciutto slices, pressing to adhere. Spread 1/2 cup flour on plate. Turn chicken in flour to lightly coat both sides.

Melt butter with oil in large nonstick skillet over medium-high heat. Add chicken, prosciutto side down; cook 4 minutes. Turn chicken over and cook just until cooked through, about 3 minutes.

Transfer to platter and cover to keep warm; reserve skillet.

Whisk wine with remaining 2 teaspoons flour in small bowl. Add broth and lemon juice to same skillet; bring to boil. Add wine mixture; whisk until sauce thickens slightly, about 30 seconds.

Season to taste with salt and pepper. Spoon sauce over chicken and serve with carrot orzo.

Read More <http://www.epicurious.com/recipes/food/views/Chicken-Saltimbocca-with-Lemon-Sauce-237324#ixzz15xn1vdDx>

CONTORNO (side dishes)

Carrot Orzo

[Bon Appétit](#) | March 2007

user rating 100% would make it again

yield: Makes 4 servings

Ingredients

- 6 ounces peeled baby carrots (about 1 1/4 cups; from 16-ounce package)
- 2 tablespoons (1/4 stick) butter
- 1 cup orzo (rice-shaped pasta; about 8 ounces)
- 1 1/2 cups water
- 1 1/4 cups low-salt chicken broth
- 1 large garlic clove, minced
- 1/4 cup grated Parmesan cheese
- 2 tablespoons chopped green onions
- 1 teaspoon minced fresh rosemary

Preparation

Place carrots in processor. Using on/off turns, finely chop carrots. Melt butter in heavy medium saucepan over medium heat. Add orzo and carrots; sauté until orzo is golden, about 5 minutes. Add 1 1/2 cups water, broth, and garlic; cook uncovered over medium heat until all liquid is absorbed, stirring frequently, about 10 minutes. Stir in cheese, green onions, and rosemary. Season to taste with salt and pepper and serve.

Read More <http://www.epicurious.com/recipes/food/views/Carrot-Orzo-237325#ixzz163RsAibe>

Green Beans with Sage and Pancetta

Bon Appétit | December 2007

Molly Stevens

user rating: Green Beans with Sage and Pancetta **4 forks**

yield: Makes 10 servings

ingredients

2 1/2 pounds green beans, trimmed

8 ounces thinly sliced pancetta, coarsely chopped

2 tablespoons extra-virgin olive oil, divided

3 tablespoons coarsely chopped fresh sage

Fleur de sel* or other medium-grain sea salt for serving (optional)

preparation

Line baking sheet with several layers of paper towels. Cook beans in large pot of boiling salted water until crisp-tender, 4 to 6 minutes depending on size of beans. Drain. Spread beans out on paper towels. *DO AHEAD: Can be made 2 hours ahead. Let stand at room temperature.*

Combine pancetta and 1 tablespoon oil in large nonstick skillet. Sauté over medium heat until pancetta is crisp, separating pieces with 2 forks, about 10 minutes. Add sage and stir until

fragrant, about 1 minute. Transfer to plate.

Heat remaining 1 tablespoon oil in same skillet over medium-high heat. Add beans and sauté until heated through, about 5 minutes. Add pancetta mixture and toss to blend. Season to taste with freshly ground black pepper. Transfer to large bowl; sprinkle with fleur de sel, if desired, and serve.

**A sea salt with especially subtle, complex flavor; sold at specialty foods stores and online at chefshop.com.*

Read More <http://www.epicurious.com/recipes/food/views/Green-Beans-with-Sage-and-Pancetta-240692#ixzz15xq6kfHQ>

Garlic Knots

Gourmet | July 2006
Lillian Chou

user rating: Garlic Knots **4 forks**

yield: Makes about 5 dozen knots

active time: 40 min

total time: 1 hr

Be sure to make enough for a crowd, because these chewy, garlicky knots — a pizzeria classic — will go fast.

ingredients

2 tablespoons olive oil plus additional for greasing pan

2 lb frozen pizza dough, thawed

1 garlic clove

1/2 teaspoon salt

1 tablespoon finely chopped fresh flat-leaf parsley

1 oz Parmigiano-Reggiano, finely grated (1/2 cup)

preparation

Put oven racks in upper and lower thirds of oven and preheat oven to 400°F. Lightly oil 2 large (17- by 13-inch) baking sheets.

Divide dough in half. Keep half of dough covered with a clean kitchen towel (not terry cloth).

Gently roll out other half into a 10-inch square on a lightly floured surface with a lightly floured

rolling pin. (Use your hands to pull corners. If dough is very elastic, cover with a clean kitchen towel and let rest about 3 minutes.)

Cut square in half with a pizza wheel or a sharp heavy knife, then cut each half crosswise into 15 strips (about 2/3 inch wide). Cover strips with a clean kitchen towel.

Keeping remaining strips covered, gently tie each strip into a knot, pulling ends slightly to secure (if dough is sticky, dust lightly with flour) and arranging knots 1 inch apart in staggered rows on 1 baking sheet. Keep knots covered with clean kitchen towels.

Roll out and cut remaining dough, then form into knots, arranging 1 inch apart in staggered rows on second baking sheet. Bake, switching position of sheets halfway through baking, until golden, 20 to 25 minutes total.

While knots bake, mince garlic and mash to a paste with salt, then stir together with oil in a very large bowl. Immediately after baking, toss knots in garlic oil, then sprinkle with parsley and cheese and toss to coat. Serve warm or at room temperature.

Cooks' Note:

Knots can be baked, but not coated, 2 hours ahead. Reheat knots on a large baking sheet in a preheated 350°F oven until hot, 3 to 5 minutes, then toss with garlic oil and sprinkle with parsley and cheese.

Read More <http://www.epicurious.com/recipes/food/views/Garlic-Knots-1222208#ixzz15xqmPfcg>

DOLCE (special desserts)

Panna Cotta Parfaits with Raspberry Compote

[Bon Appétit](#) | June 2007

Tim and Hannah Cole

user rating: Panna Cotta Parfaits with Raspberry Compote 4

yield: Makes 6 servings

Ingredients

- 1/4 cup water
- 1 1/4 teaspoons unflavored gelatin
- 2 cups whipping cream, divided
- 3/4 cup sugar, divided
- 1/4 cup sour cream
- 1 teaspoon vanilla extract
- 2 1/2-pint containers raspberries
- 1 1/2 teaspoons balsamic vinegar

Preparation

Place water in very small saucepan; sprinkle gelatin over. Let stand until gelatin softens, about 10 minutes. Combine 1/2 cup cream and 1/2 cup sugar in medium saucepan. Stir over low heat until sugar dissolves. Pour into large bowl. Whisk in 1 1/2 cups cream, then sour cream and vanilla just until mixed. Stir gelatin mixture over very low heat until gelatin dissolves; whisk into cream mixture. Place 1 berry in each of 6 Champagne flutes. Add cream mixture, dividing evenly. Chill until panna cotta sets, about 3 hours. Toss remaining berries, 1/4 cup sugar, and vinegar in bowl; spoon over parfaits.

Read More <http://www.epicurious.com/recipes/food/views/Panna-Cotta-Parfaits-with-Raspberry-Compote-238548#ixzz15xs5CePW>

Tiramisu

[Gourmet](#) | January 2009

by Melissa Roberts and Maggie Ruggiero

user rating: Tiramisu **4 forks**

yield: Makes 8 to 10 servings

active time: 30 min

total time: 7 hr

Picture this: Your fork gliding through a cloud of featherlight zabaglione mixed with mascarpone and whipped cream, a bit of cocoa settling on the tines, and then through Italian ladyfingers softened by their dip in liqueur-spiked espresso. This tiramisu is a dream of a dessert—not least because it's so easy to put together.

Ingredients

- 2 cups boiling-hot water
- 3 tablespoons instant-espresso powder
- 1/2 cup plus 1 tablespoon sugar, divided
- 3 tablespoons Tia Maria (coffee liqueur)
- 4 large egg yolks
- 1/3 cup dry Marsala
- 1 pound mascarpone (2 1/2 cups)
- 1 cup chilled heavy cream
- 36 savoiardi (crisp Italian ladyfingers; from two 7-ounce packages)
- Unsweetened cocoa powder for dusting

Preparation

Stir together water, espresso powder, 1 tablespoon sugar, and Tia Maria in a shallow bowl until sugar has dissolved, then cool.

Beat egg yolks, Marsala, and remaining 1/2 cup sugar in a metal bowl set over a saucepan of barely simmering water using a whisk or handheld electric mixer until tripled in volume, 5 to 8 minutes. Remove bowl from heat. Beat in mascarpone until just combined.

Beat cream in a large bowl until it holds stiff peaks.

Fold mascarpone mixture into whipped cream gently but thoroughly.

Dipping both sides of each ladyfinger into coffee mixture, line bottom of a 13- by 9- by 3-inch baking pan with 18 ladyfingers in 3 rows, trimming edges to fit if necessary. Spread half of mascarpone filling on top.

Dip remaining 18 ladyfingers in coffee and arrange over filling in pan.

Spread remaining mascarpone filling on top and dust with cocoa. Chill, covered, at least 6 hours.

Let tiramisu stand at room temperature 30 minutes before serving, then dust with more cocoa.

Cooks' notes: •You can substitute 2 cups freshly brewed espresso for the water and instant-espresso powder.

•Tiramisu can be chilled up to 2 days.

Read More <http://www.epicurious.com/recipes/food/views/Tiramisu-351138#ixzz15xtjs075>

TIRAMISÙ

(Cook's Illustrated Nov/Dec 07) Serves 10 to 12

Though it is very simple to make, this recipe does require some planning in advance because the tiramisù must chill for at least 6 hours before serving. The toasty caramel notes of dark rum compliment the nutty, buttery tones of the mascarpone as well as the smoky, roasted flavor of the coffee, making it the spirit of choice for tiramisù. In a pinch, however, brandy and even Scotch can stand in for the dark rum. Do not allow the mascarpone to warm to room temperature before using it; it has a tendency to break if allowed to do so. Ladyfingers, also called savoiardi, can normally be found in the international or cookie aisle of the supermarket. Do **not** buy fresh ladyfingers, which are often sold in supermarket bakeries.

2 1/2 cups strong brewed coffee, cooled to room temperature
1 1/2 tablespoons instant espresso
9 tablespoons dark rum
6 large egg yolks
2/3 cup granulated sugar
1/4 teaspoon table salt
1 1/2 pounds mascarpone
3/4 cup cold heavy cream
14 ounces (44 to 60, depending on size) ladyfingers (savoiardi)
3 1/2 tablespoons cocoa, preferably Dutch-processed
1/4 cup grated semisweet or bittersweet chocolate (optional)

1. Combine coffee, instant espresso, and 5 tablespoons rum in wide bowl or baking dish; stir until instant espresso dissolves. Set aside.
2. Whisk egg yolks in large bowl until combined. Add sugar and salt, and whisk until pale yellow and thickened, about 30 seconds. Whisk in remaining 4 tablespoons rum until combined. Add mascarpone and whisk until completely smooth.
3. In medium bowl, beat cream with hand mixer at medium speed until foamy, 15 to 30 seconds. Increase speed to high and beat until cream holds stiff peaks, 30 to 45 seconds longer. Using rubber spatula, fold third of whipped cream into mascarpone mixture to lighten, then gently fold in remaining whipped cream until no white streaks remain. Set mascarpone mixture aside.
4. Working one at a time, dip ladyfingers in coffee mixture, moistening both sides (each ladyfinger should remain in coffee mixture no longer than 3 seconds; do not fully saturate), then arrange in single moderately snug layer in bottom of 9 by 13-inch glass or ceramic baking dish. Break or trim ladyfingers as needed to fit neatly into dish.
5. Spread half of mascarpone mixture evenly over ladyfingers; use rubber spatula to spread mixture to sides and into corners of dish and smooth surface. Place 2 tablespoons cocoa in mesh strainer and dust cocoa evenly over mascarpone.
6. Repeat dipping and arrangement of ladyfingers; spread remaining mascarpone mixture over ladyfingers and dust with remaining 1 1/2 tablespoons cocoa. Wipe edges of dish with dry paper towel. Cover with plastic wrap and refrigerate until flavors and textures have melded, 6 to 24 hours. Sprinkle with grated chocolate, if using; cut into pieces and serve chilled.

TIRAMISÙ II

(Cook's Illustrated Nov/Dec 07) Serves 10 to 12

This version is for those who are wary of consuming raw eggs. You will need an additional 1/3 cup of heavy cream (see below) if preparing this version. The recipe involves cooking the yolks in a double boiler, which requires a little more effort and makes for a slightly thicker mascarpone filling, but the results are just as decadent as a traditional tiramisù.

1. Follow recipe for Tiramisù through step 1. In step 2, whisk 1/3 cup cream into yolks after salt and sugar; do not whisk in rum. Set bowl with yolks over saucepan containing 1 inch gently simmering water; cook yolks, stirring constantly and scraping along bottom and sides of bowl with heatproof rubber spatula, until slightly thickened and mixture coats back of spoon and registers 160 degrees on instant-read thermometer, 4 to 7 minutes. Remove from heat and stir vigorously to cool slightly, then set aside to cool to room temperature, about 15 minutes, stirring occasionally. When cooled, whisk in remaining 4 tablespoons rum until combined. Add mascarpone and whisk until completely smooth.
2. Continue with recipe from step 3, using the full amount of cream specified (3/4 cup).