

# Incredibly Italian

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with

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Onion Tartlet

Ricotta Gnocchi with Vodka Sauce

Chicken Marsala

Green beans with Pesto

Mixed Greens Salad with Olives, Tomatoes and Pecorino Romana

Tiramisu



## Onion Tartlets

*Hors d'oeuvres*

**Prep Time:** 10 mins **Cook Time:** 40 mins **Servings:** Yield: 30 shells **Source:**  
Girlversusdough.com

### INGREDIENTS

- 2 tablespoons butter
- 3 medium yellow onions, finely chopped
- Salt and pepper, to taste
- 1/4 teaspoon fresh thyme leaves
- 1 tablespoon dry white wine
- 4 ounces cream cheese, room temperature
- 2 egg, lightly beaten
- 1/4 cup Parmesan, finely grated
- 2 tablespoons chopped fresh parsley
- 2 9" pie crusts

### DIRECTIONS

Heat oven to 350°F. In medium skillet over medium heat, melt butter. Add chopped onions and reduce heat to medium-low. Cook onions, stirring occasionally, 10 minutes until softened. Add salt and pepper to taste. Continue to cook onions 10 minutes, stirring occasionally, then add fresh thyme leaves. Cook yet another 10 to 15 minutes, stirring occasionally, until onions are deep golden brown and very caramelized. Add white wine and continue to cook 3 minutes more. Remove from heat.

Stir in cream cheese, egg, Parmesan, and parsley until well combined.

Place the pie crust on a lightly floured work surface and using a 2 1/2" biscuit cutter, cut rounds out of the pie crust. You should get 12 pieces.

Gently press the rounds into a greased or no-stick mini muffin pan. Place about one tablespoon of the onion mixture into the pastry.

\* Bake 15 to 20 minutes until shells are lightly golden and filling is lightly browned on top. Serve warm.



## Ricotta Gnocchi

Pasta/Gnocchi

Servings: 8

sharp  
Mustard  
Nancy's

### INGREDIENTS

2 cups whole milk ricotta, drained  
2 eggs, lightly beaten  
1 cup Parmesan, finely grated  
2 1/2 cups flour plus more for the bench  
salt to taste

### DIRECTIONS

In a medium sized bowl mix together ricotta, eggs, parmesan, and salt.

Spread flour out on bench, make a well in the center, and place ricotta mixture in well. Slowly work all flour into the dough.

Knead until a soft dough comes together and no longer sticks to the bench and hands. Add more flour if necessary. Wrap in plastic wrap and refrigerate for at least one hour.

Cut the dough into roughly six equal pieces. Working with one piece at a time, shape into a rectangle, roughly the shape of a bar of soap. On a floured surface, with a rolling pin, roll out to 1/4 inch thickness. With a knife or pizza cutter cut into 3/4 inch strips. Flour lightly and cut each strip diagonally into approximately 3/4 inch diamond shapes. Flour lightly and toss with a bench scraper to prevent pieces from sticking to each other.

The ridges on the outside of the gnocchi are designed to help hold the sauce. To shape the gnocchi, use a gnocchi board or the back of a fork. To use a gnocchi board, lightly flour the board and your thumb. Place one piece in the middle of the board and using your thumb, gently press the pasta away from you with slight downward pressure. Let it fall gently onto a floured, parchment lined cookie sheet. Continue until all gnocchi are shaped.

If not using immediately, freeze on the cookie sheet. When frozen, transfer to a plastic freezer bag.

To cook, bring a large pot of water to a gentle boil. Add fresh or frozen gnocchi to the pot and stir to prevent sticking. Gnocchi will rise to the surface when they are cooked, about 2-3 minutes. Remove with a slotted spoon to a pasta bowl containing your preferred sauce. Toss gently to combine. Serve.

### NOTES

Gnocchi are traditionally served with a smooth sauce. Typical pairings would be marinara sauce, vodka sauce, sage and brown butter, or gorgonzola cream sauce. Use a knife or pizza cutter to cut the dough into approximately

Hofbrauhaus  
house  
Buffalo

Swan Deli  
Parsells Ave  
11<sup>00</sup> - 2<sup>00</sup> Sat



## Vodka Sauce

*Italian, Pasta*

**Servings: 4-6**

### INGREDIENTS

- 1 Tbs butter
- 1 Tbs olive oil
- 1 small onion, chopped
- 1 clove minced garlic
- 1 28 oz can diced tomato
- 1 cup heavy cream
- 1/4 cup vodka
- 1/4 tsp crushed red pepper
- 1 lb penne, rigatoni, ziti, or gnocchi
- 2 Tbs Parmesan or Pecorino Romana cheese
- salt & pepper

### DIRECTIONS

In a large skillet over medium, melt butter with oil; add onion and sauté for 8 minutes or until transparent. Add garlic and red pepper and cook for one minute.

Add tomatoes and cook for 25 minutes or until almost no liquid remains in skillet; stirring frequently. Pass the sauce through a large-mesh strainer or food mill. Return to pan.

Over medium heat, add the cream and vodka; boil for 2 minutes or until thickened to sauce consistency. Season to taste with salt and pepper.

Bring a large pot of salted water to a boil. Add pasta and cook for 8 to 10 minutes - al dente; drain and transfer to a large bowl.

Pour the sauce over the pasta; toss to coat. Sprinkle with grated cheese; serve.



## Chicken Marsala

*Chicken*

**Prep Time:** 20 mins **Cook Time:** 20 mins **Servings:** Serves 4 **Source:** Cookinglight.com

### INGREDIENTS

- 2 tablespoons olive oil, divided
- 2 tablespoons butter, divided
- 4 (4-oz.) skinless, boneless chicken breast cutlets
- Kosher salt and pepper
- 1 (8-oz.) package baby bella mushrooms
- 4 thyme sprigs
- 2/3 cup unsalted chicken stock
- 2/3 cup Marsala wine
- 1 tablespoon cornstarch
- 1/4 cup cold water
- 1 tablespoon chopped fresh thyme (optional)

### DIRECTIONS

Heat 1 tablespoon oil and 1 tablespoon butter in a large nonstick skillet over medium-high. Season the chicken with salt and pepper. Add chicken to pan; cook until almost done, about 2 minutes per side. Remove chicken from pan. and set aside.

Add remaining 1 tablespoon butter and oil to pan. Add mushrooms and thyme sprigs; cook, stirring occasionally, until water has evaporated and mushrooms are browned, about 6-10 minutes.

Make a slurry with cornstarch and water; set aside.

Add stock and wine to pan; bring to a boil. Add cornstarch slurry to pan and return to a boil. Boil until sauce has thickened. Return chicken to pan, turning to coat. Cover and cook about 1-2 minutes more. Discard thyme sprigs before serving. Sprinkle with chopped thyme, if desired.



## Green Beans with Pesto

*Vegetables*

**Servings: 4**

### INGREDIENTS

**1/2** pound green beans, blanched and refreshed in cold water

**1/2** tablespoon olive oil

**1** tablespoon basil pesto

Kosher salt and black pepper freshly ground

### DIRECTIONS

Add one inch of water to a sauté pan and bring to a boil. Add one tablespoon of salt.

Wash and trim beans. Add the beans to the boiling water and cook for 4 minutes. Drain and chill under cold water. Dry the beans on paper towels or in a salad spinner. This can be done ahead of time.

Over medium heat, add the oil to the skillet. Add the beans and cook until slightly brown.

When done, add the pesto and stir to coat.

Season with Kosher salt and pepper. Serve



## Tiramisu

★★★★★

*Desserts*

**Servings: 8-12**

### INGREDIENTS

2 cups espresso or very strong coffee  
1/2 cup dark rum, divided  
6 egg yolks, pasteurized if you prefer, see Note  
3/4 cup sugar  
1/8 teaspoon salt  
1/2 cup heavy cream  
1 packet Whip-It  
1 teaspoon vanilla extract  
1 pound mascarpone cheese  
48 ladyfingers, preferably savoiardi  
2 ounces bittersweet chocolate  
Dutch processed cocoa powder

### DIRECTIONS

In a shallow dish or pan combine the coffee and half of the rum, set aside.

In a stand mixer beat the egg yolks, sugar, and salt for about 4 minutes, until creamy.

Add the mascarpone and the rest of the rum and beat another 3 minutes. Set aside.

With a hand mixer, whip the heavy cream, Whip-It, and vanilla to the stiff peak stage.

Fold the whipped cream into the yolk mixture.

Assemble the dessert. Dip each ladyfinger quickly into the coffee and layer them into a 9 x 13 pan. Do not soak the ladyfingers, they will absorb more moisture from the custard layer.

When the bottom of the pan is covered with the ladyfingers, spread 1/2 of the custard over the ladyfingers. Grate 1/2 of the chocolate over the custard layer.

Repeat with the remaining ladyfingers, custard and grated chocolate.

Refrigerate at least four hours before serving. Dust with cocoa powder immediately before serving. Serve cold.

### NOTES

If you are concerned about consuming raw eggs, pasteurize them first.

Fill a medium sized bowl half full with hot tap water. (Tap water is usually about 120 degrees) Place the eggs in the hot water for 10 minutes. Meanwhile, heat a pot half full of water to 140 degrees. (Use a thermometer)

Once the water reaches 140 degrees, transfer the eggs to the pan. Keep the heat on very low to maintain the 140 degree temperature. Do not let the temperature go above 142 degrees. Keep the eggs at 140 degrees for at least 3 1/2 minutes. The eggs are now pasteurized. Use immediately, or refrigerate for a later use. Cool before separating. Warm eggs are runnier and harder to separate.