

Recipes from Daniel Costa November 14th, 2016

Tomato apple spaghetti (4 medium servings)

Ingredients

Garlic 6 cloves
San Marazano (DOP) tomatoes 16 ounces
(Note: if tomatoes have basil you should remove before cooking)
2/3 package of spaghetti Rusticano
Sea salt
Granny smith apples 1 coarsely grated
Pecorino Romano cheese ½ cup finely grated and a few thick slices for a topping

Preparation

Cook spaghetti to al dente in 6 liters water and 4 Tbsp. sea salt
Open can of tomatoes and gently massage the tomatoes to crush them and remove tougher tops of the tomatoes add to heated pan of olive oil and garlic slices
Cook for 10 minutes to thicken sauce then add the apples and cook for about ten more minutes then add the al dente pasta and thicken with Pecorino Romano cheese. Plate and top with Curls of Romano cheese.

Drunken Spaghetti (for 20 small servings)

Ingredients

Garlic cloves 6 sliced
Thai or Birdseye Chili 1 sliced fine
Spaghetti Rusticano 2 pkgs.
Chopped Flat leaf Italian Parsley 2/3 cup
Full bodied dry Red wine 1 bottle
Pecorino Romano cheese 2/3 cup
Olive oil ½ cup

Preparation

Heat Olive oil and Garlic in large sauce pan or pot, add chili slices and then add one bottle of red wine and reduce by 2/3.

In a separate pot cook the spaghetti in 6 liters of water and 4 Tbsp. of sea salt to Al dente then toss into the red wine mixture, add parsley and thicken with Romano cheese. (Note add a some pasta water if necessary to add liquid and increase flavor and thickness) Serve with a topping of chopped parsley, cracked black pepper and shaved Romano cheese.

Butternut Squash (pumpkin) with mint and Ricotta on crostini

Ingredients

Butternut Squash 1
Red wine vinegar 1 cup
Garlic cloves 6
Thai or birds eye chili 1 thinly sliced
Lemon 1
Ricotta cheese one pound
Whipping cream up to 1 cup
Sea salt
Sugar 1/2 cup
Pistachios about 1 cup
Baguette
Olive oil for cooking squash and bread
Mint 1 cup
Black pepper freshly crushed

Preparation

Baked ½ inch sliced bread lightly coated with olive oil until lightly brown in oven at 350F

Peel squash and dice in to ¼ to ½ inch cubes pan sear in olive oil until all sides are brown. Add sliced garlic and hot peppers and light sear for 10-20 seconds with the squash then finish by adding about 70 – 100 ml of red wine vinegar and about 5 -7 tbsp. of sugar and chopped mint. Set aside the mixture and prepare the ricotta cream by adding ricotta to hook blended and adding heavy cream and lemon juice (and salt if necessary) to taste.

Sear the unsalted pistachio nuts in a pan with no oil. Cook until lightly brown then crush slightly and set aside.

Spread the ricotta mixture on the toasted crostini, add the squash mint mixture and top with pistachios and a light grind of black pepper

Braised Chicken with fennel, olives and pancetta (3-6 people)

Ingredients

- skin-on chicken legs and or thighs 6-8 pieces
- Maldon salt and freshly ground pepper, to taste
- 3-6 Tbsp. olive oil
- 3-4 oz. (45 g) chopped pancetta or pancetta slices
- 1-2 fennel bulbs quartered vertically
- 2 red onion, coarsely chopped vertical wedges
- 1 fennel bulb, trimmed, quartered, cored and sliced, fronds reserved
- 2 bay leaves

- 1-2 Tbs. tomato paste
- 1/2 -1 cup (4 fl. oz./125 ml) dry white wine
- 1/2 -2cup (4 fl. oz./125 ml) gluten-free chicken broth
- Polenta one cup
- Partanna Olives 1 cup drained and rinsed
- Olive oil
- Garlic 6 cloves sliced
- Chopped parsley

Preparation

Add olive oil to pan and brown chicken and set aside; in the same pan brown the quartered fennel, the pancetta, the onions and the garlic. Reserve the fond and oil to make the braising liquid. To this oil add the white wine to deglaze the pan then add the tomato paste and some water to start building the braising liquid. Add the bay leaf a bit of chicken broth and crushed fennel seeds if you like. Once the flavor of the braising liquid is to your liking add the chicken back to the pot and cover to $\frac{3}{4}$ with water and or broth. Bake for 1 -1 ½ hours at 375F. Remove from oven remove chicken and concentrate liquid to 50% of volume. Also add the olives at this time when the liquid has been reduced add back the chicken to rewarm the chicken and plate on a bed of polenta cooked in chicken broth. Top with chopped parsley and serve.

Chocolate truffle quenelles (20)

Ingredients

Amadei chocolate from (Italian market) approximate 400 grams (60-65%)

Heavy cream 400 ml

3 fresh vanilla pods split and stripped

Preparation

Heat cream in pot with vanillas core and empty pods until the cream reach near to boil and begins to thicken remove and mix with chocolate that has been crushed to small pieces as it is sold in blocks. This is an unsweetened chocolate. The mixture is gently mixed to dissolve the chocolate then strained immediately to remove the vanilla pods. This will cool the chocolate a bit and it will need to be reheated a bit to take it to about 65 C to make a more fluid. It is then removed from the heat and poured on to a plastic tray so that the overall depth is about $\frac{1}{3}$ rd to $\frac{1}{2}$ inch thick then cooled for about 1 ½ to 2 hours. To form the quenelles take a large soup spoon and scrap the chocolate towards you to form a curl. Immediately put on a chilled plate that has wax or parchment paper on it. Then place it in the fridge before plating.

Plating is simply removing the quenelles from the paper and placing on the plates however they can be dusted with 70% chocolate powder, chopped nuts and or ground coconut before plating. To add flavoring you can add orange zest to the cream before cooking (approximate one orange zest) other variations include ginger and or cayenne chili or essence of rum, coffee, cherry and mint. Alcohol has a tendency to thin the chocolate.