

## Zeppole

Southern Italians eat these crispy fritters on holidays especially around Christmas. The traditional way to serve Zeppole is by drizzling honey or vin cotto on them, but I like dousing them in Limoncello and icing sugar.

### Ingredients

6 lbs ricotta

2T salt

1/2 cup baking powder

1 cup sugar

zest of 6 lemons

zest of 3 oranges

12 cups all purpose flour

3 T vanilla

icing sugar

limoncello

### Procedure

set the deep fryer to 380

1 Mix all ingredients together in a bowl. Transfer to a large pot, heat on low stirring constantly until warmed. Allow the mixture to rest and cool.

2. Form the mixture into long thin strips and place them directly into the fryer. Flip them when they are golden allow to cook on the other side. Using a slotted spoon remove the zeppole. Drizzle with limoncello and icing sugar. Serve immediately.

Cornish Game Hen “alla mattone”, shaved fennel and lemon salad

“Alla Mattone” means “under a brick”, it is a Tuscan method. Cooking the bird skin side down with a brick ensures quick cooking and crispy skin. The marinade in this recipe is also Tuscan. They will also cook “Porchetta” (roasted pork) like this.

### ingredients

12 game hens  
5T fennel seed  
8 cloves garlic  
1 cup extra virgin olive oil  
3 T paprika  
zest of 8 lemons  
4 T chili flakes

9 bulbs of fennel  
juice of 3 lemons  
extra virgin olive oil  
kosher salt  
italian parsley

### procedure

#### **for the marinade**

Place the fennel seeds, garlic, paprika, lemon zest and chili flakes in a spice grinder or mortar and pestle. Grind until course, add the olive oil. Pour the marinade over the hens, mix with your hands. Allow to marinate.

#### **salad**

Using a mandoline shave the fennel and place in a large bowl. Just before serving add the lemon juice, parsley, olive oil and salt. Season to taste.

#### **cooking**

Preheat your oven to 450.

1 Heat a frying pan with a little olive oil until smoking hot. Very gently place the hen skin side down in the pan away from you. Place the foil wrapped brick on top of the hen, allow the hen to cook for about 1 minute then place directly in the oven.

2 After approx 6 minutes remove the pan from the oven. Check that the skin is golden and crispy, remove the brick and flip the hen. Finish cooking the hen for another 3 minutes.

3 Remove the pan and cut the hens in half. Place a half hen on each plate and top with a little fennel salad, drizzle a little more extra virgin olive oil. Serve immediately to ensure a crispy skin.

## Pear Carpaccio Method

In the Corso 32 kitchen we use Okanagan walnuts for this carpaccio and they are delicious. Shelling them is tedious but it is worth the effort. Moliterno is a sheep cheese from Sardinia which is laced with black truffles. If you cannot find Moliterno use another sharp Italian sheep cheese or Parmigiano Reggiano.

### Ingredients

ripe pears 3

lemon juiced

shelled roasted walnuts

Moliterno or other sharp Italian cheese (crotonese, parmigiano reggiano)

handfuls wild arugula

your favourite Extra Virgin Olive Oil ( we are using Col d'orcia)

Black Pepper

Kosher salt

### Procedure

1. Roast the walnuts on a baking pan at 375° for about 10 minutes or until golden brown.
2. Thinly slice the pears with a sharp knife or mandoline, Spread the pears on 4 plates, drizzle a little lemon and olive oil over the pears, season with salt.
3. Toss the arugula with a little more lemon, olive oil, and salt. Place a few leaves on each plate.
4. Shave a few pieces of Moliterno over the carpaccio with a peeler. Top with roasted walnuts, more olive oil and freshly cracked black pepper and a small drizzle of balsamico. Serve immediately.

## Ricotta Ravioli with Brown Butter and Sage

This is a classic northern Italian dish. The addition of wilted spinach or even adding a raw egg yolk can add character to this ravioli. At Corso we have dressed this ravioli with swiss chard and roasted walnuts.

### Ingredients

#### **pasta**

1 kg "00" flour  
10 eggs  
pinch of kosher salt

#### **filling**

5lb fresh ricotta  
1 1/2 c parmigiano reggiano, grated  
1t nutmeg, grated  
cream  
kosher salt

#### **finish**

unsalted butter  
sage  
parmigiano reggiano

### procedure

#### for the filling

Place all ingredients in a large bowl. Mix together using a wooden spoon, continue mixing until smooth. Season to taste.

#### for the pasta

Place the all ingredients in a mixer and mix for 8 minutes on medium speed. Wrap tightly and allow to rest for at least 30minutes.

#### assemble

Roll out the pasta dough to the thinnest possible setting (be sure to flour the dough as you go). Cut 3 " squares from the pasta sheets. Place a tablespoon of filling in the center of each square. Place another square on top, seal all sides by pressing down with your fingers..

#### cooking

Bring a large pot of water to the boil with 3 Tablespoons of salt for every 6 quarts of water. Quickly add the ravioli to the water 1 at a time. Cook until tender about 4 minutes.

While the ravioli is cooking: Heat butter in a large frying pan add the sage leaves. Continue cooking the butter until it turns golden brown, add a ladle of water to stop the cooking process. Add the ravioli to the pan, gently swirl. Divide the ravioli on plates, top with parmigiano and black pepper. Serve immediately.