



## **Doppio Raviolo Filled with Eggplant & Smoked Cheese, Lemon Burrata, Cherry Tomato Sauce & Aged Parmigiano Reggiano**

### **Pasta Dough**

#### **Ingredients:**

1000g 00 flour

10 whole eggs

#### **Instructions:**

On a clean surface, form a well with the flour and add eggs.

Gradually mix the flour into the eggs, kneading until smooth.

Wrap in plastic and let rest for at least 30 minutes.

### **Eggplant & Smoked Cheese Filling**

#### **Ingredients:**

4 large eggplants, roasted and mashed

150g smoked cheese (such as scamorza), grated

100g ricotta cheese

Salt and black pepper to taste

fresh basil, chopped

5g extra virgin olive oil

#### **Instructions:**

Roast eggplant at 200°C (390°F) for 30-40 minutes until soft.

Scoop out flesh, mash, and mix with smoked cheese, ricotta, salt, pepper, basil, and olive oil.

Chill for 15 minutes before filling ravioli.

### **Lemon Burrata**

#### **Ingredients:**

300g burrata

5g lemon zest

5g extra virgin olive oil

Salt & black pepper to taste

#### **Instructions:**

Mix burrata with lemon zest, olive oil, and salt.

Set aside for plating.



### **Cherry Tomato Sauce**

#### **Ingredients:**

1kg cherry tomatoes, halved  
20g extra virgin olive oil  
5g garlic, minced  
salt & black pepper to taste  
5g fresh basil leaves

#### **Instructions:**

Heat olive oil in a pan and sauté garlic until fragrant.  
Add cherry tomatoes, salt, pepper. Cook for 15 minutes.  
Stir in basil and keep aside.

### **Assembling the Doppio Raviolo**

Roll out pasta dough into thin sheets.  
Place small mounds of eggplant filling on one sheet, leaving space between for the burrata filling.  
Brush around the filling with water and place another sheet on top.  
Press gently to seal, ensuring no air pockets.  
Cut into large ravioli and let dry for 5-10 minutes.

### **Cooking & Plating**

Boil ravioli in salted water for 3-4 minutes.  
Gently toss in cherry tomato sauce.  
Remove from the fire and place in the plate.  
Sprinkle with aged Parmigiano Reggiano and garnish with fresh basil.



## **Homemade Hummus, Roasted Carrots, Olive Tapenade & Rosemary Flatbread**

### **Homemade Hummus**

#### **Ingredients:**

500g canned or cooked chickpeas (drained and rinsed)  
100g tahini  
5g garlic (about 1 clove), minced  
50g lemon juice  
100g extra virgin olive oil  
3g salt  
60ml cold water (adjust for desired consistency)

#### **Instructions:**

Blend chickpeas, tahini, garlic, lemon juice, olive oil, salt, in a food processor.  
Gradually add cold water while blending until smooth and creamy (if necessary).  
Adjust seasoning, then set aside.

### **Roasted Carrots**

#### **Ingredients:**

1 kg baby carrots, washed and peeled  
50g olive oil  
Salt & black pepper to taste  
Few garlic cloves, crushed  
A spring of rosemary and thyme

#### **Instructions:**

Preheat oven to 200°C (390°F).  
Toss carrots with olive oil, salt, pepper, garlic, rosemary & thyme.  
Roast for 20-25 minutes until tender and caramelized.

### **Olive Tapenade**

#### **Ingredients:**

150g pitted black olives  
10g capers  
30g extra virgin olive oil  
5g garlic, minced  
20g fresh parsley  
1g black pepper

**Instructions:**

Blend all ingredients in a food processor until slightly chunky or smooth, depending on preference.

Adjust seasoning if needed.

**Rosemary Flatbread****Ingredients:**

1kg all-purpose flour (or 00 flour)

8g dry yeast

20g salt

50g olive oil

670ml water

5g fresh rosemary, finely chopped

**Instructions:**

Bloom the yeast in the water.

Place the flour to the mixer and add the water with the yeast.

Mix until smooth.

Add the salt and oil.

Mix until incorporated.

Divide and roll in 4 to 5 individual balls. Set aside and rest for one hr.

Stretch the dough, top with chopped rosemary and EVOO.

Bake in the pizza oven for 3 minutes or until done.

Cut and serve.

**To Serve:**

Spread hummus on a plate, drizzle with olive oil.

Arrange roasted carrots and tapenade on the side.

Serve with warm rosemary flatbread.



## **Pan-Fried Sablefish, Porcini Mushrooms, Shrimp, Honey & Balsamic Sauce**

### **Ingredients**

For the Sablefish:

16/18 sablefish fillets (about 150g each)

100g olive oil

salt & black pepper to taste

Garlic cloves, thyme and rosemary (few springs)

### **For the Porcini Mushrooms:**

1kg fresh porcini mushrooms, sliced (or 20g dried porcini, rehydrated)

100g olive oil

Few garlic cloves, and fresh herbs (thyme and rosemary)

Salt & black pepper to taste

Fresh parsley, chopped

### **For the Shrimp, honey and balsamic sauce**

#### **Ingredients:**

300g shrimp, peeled and deveined

50g olive oil

50g butter

Salt & black pepper to taste

Few springs of fresh thyme and rosemary

Few bay leaves

Two shallots and garlic

50 ml brandy

50g balsamic vinegar

50g honey

500 ml cream

Water (if needed)

### **Instructions**

#### **1. Cook the Sablefish**

Pat the sablefish fillets dry and season with salt, pepper.

Heat olive oil in a pan over medium heat.

Sear the fish, skin-side down, for about 3-4 minutes until crispy.

Add the garlic cloves, and herbs



Flip and cook for another 2-3 minutes until the flesh is opaque.  
Remove from heat and let rest.

## **2. Prepare the Porcini Mushrooms**

Heat olive oil in a pan over medium heat.

Add garlic and herbs, sauté for 30 seconds until fragrant.

Add the mushrooms, salt, and pepper, and cook for about 5 minutes until golden.

Stir in chopped parsley and set aside.

## **3. Shrimp sauce**

Heat olive oil and butter in a pan over medium-high heat.

Add the garlic and shallots (chopped).

Add the shrimp, with the shells and heads on.

Add the herbs and cook for about 5 minutes stirring continually.

Add the brandy and flame. Let evaporate.

Add the balsamic, mix.

Add the honey and mix. Do not burn the mixture.

Add the water and cream.

Cook for 30 minutes.

Remove from the fire and pass through a sieve. Remove the shells and put the liquid back to the fire. Reduce to desired consistency.

Keep the sauce ready to use.

## **5. Plating**

Arrange the porcini mushrooms on a plate.

Place the pan-fried sablefish on top.

Drizzle with the shrimp sauce.

Garnish with extra parsley or microgreens if desired.



## **Torta della Nonna, Vanilla Ice Cream (Grandmother's Cake)**

### **Ingredients**

For the Pastry (Pasta Frolla):

300g all-purpose flour (00 flour for a finer texture)  
150g unsalted butter, cold and cubed  
100g powdered sugar  
1 whole egg + 1 yolk  
1/2 tsp vanilla extract  
Zest of 1 lemon  
1/2 tsp salt

### **For the Custard (Crema Pasticcera):**

500ml whole milk  
100g granulated sugar  
4 egg yolks  
40g cornstarch  
1 tsp vanilla extract  
Zest of 1 lemon

### **For Topping:**

50g pine nuts  
Powdered sugar for dusting

## **Instructions**

### **Prepare the Pastry:**

In a bowl, mix flour, sugar, and salt. Add cold butter and rub with fingers until the mixture resembles breadcrumbs.

Add egg, yolk, vanilla, and lemon zest. Mix until the dough comes together. Wrap in plastic and chill for at least 30 minutes.

### **Make the Custard:**

Heat milk with lemon zest in a saucepan until warm (do not boil).

In a separate bowl, whisk egg yolks, sugar, and cornstarch.

Gradually pour the warm milk into the egg mixture, whisking constantly.



Return to the stove over low heat, stirring until thickened. Remove from heat, add vanilla, and let cool with plastic wrap directly on the surface.

**Assemble the Cake:**

Preheat oven to 170°C (340°F).

Roll out 2/3 of the pastry and line a greased tart pan (22-24cm). Prick the base with a fork.

Pour the cooled custard into the shell.

Roll out the remaining pastry and cover the tart, sealing the edges.

Sprinkle with pine nuts and bake for 35-40 minutes, until golden brown.

**Finish and Serve:**

Let cool completely, then dust with powdered sugar.

Slice and enjoy!