



SORRENTINO'S  
**COOKING CLASSES**

**Blue Fin Tuna**  
**Foie Gras, Citrus, Toasted Almonds**

**Ingredients**

Gm 80 sushi grade blue fin tuna, diced  
Gm 2 shallots, finely chopped  
Gm 1 chives, finely chopped  
Gm 1 capers, finely chopped  
The juice of one lemon  
Zest of one lemon  
Salt and black pepper to taste  
Gm 5 sliced almond, toasted  
Ml. 50 EVOO  
Gm 50 foie gras ganache, see recipe  
Microgreens for garnish

**Method**

**Foie Gras Ganache**

For the foie gras ganache see enclosed recipes.

**For the tuna tartar**

In a medium size mixing bowl mix the tuna with the shallots, chives, capers, lemon juice and zest and olive oil.

Season to taste with salt and black pepper.

Place the tuna in the middle of a serving dish.

Place some drops of the foie gras ganache.

Top with toasted almond

Garnish with micro greens

Serve immediately



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## **Foie Gras Ganache**

### **Ingredients**

Gm 750 Foie gras, 1 lobe  
Gm 10 Salt  
Gm 11 Sugar  
Gm 300 Heavy cream, divided  
Gm 7.5 Gelatin, 160 bloom

### **Method**

Preheat Sous Vide to 129 °F / 54 °C

Break lobe of foie in half and pull out the main vein. Don't spend too much time on the smaller veins. Cut lobe into large chunks, about eight per side.

Place foie in a vacuum bag, and seal

Cook at 129 °F / 54 °C for 30 minutes

Add bag to the preheated water and cook 30 minutes while you prepare the salt and gelatin mixtures.

### **Make salt mixture**

Combine salt, sugar, and curing salt, and add 225 g of the cream. Set aside.

### **Create gelatin mixture**

Heat gelatin and remaining cream in a small pot over low heat.

Melt until gelatin is fully incorporated and mixture is smooth. Reserve.

Remove foie gras from water

The foie will be soft and oily when you remove it from the water.

### **Blend all ingredients together**

Add foie gras, salt mixture, and gelatin mixture to the blender. Blend all ingredients to emulsify.



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NOTE: If mixture does not emulsify, it may need to cool slightly.

Pass through a sieve and store as desired

## **Canadian Lobster Caprese** **Stracciatella, Cherry Tomatoes, Ewoo**

### **Ingredients**

One Lobster  
A stalk of celery, diced  
One carrot, diced  
One onion, diced  
One lemon  
Gm 3 Black peppercorn  
Two bay leaves  
Ml. 100 Cooking wine  
Gm 50 stracciatella from burrata  
Gm 30 EVOO, nocellara  
Gm 60 cherry tomatoes  
2 garlic cloves  
Fresh Basil  
A Spring of fresh thyme  
Sea salt  
Black pepper to taste

### **Method**

#### **Cooking the lobster**

Place over medium heat a large sauce pot, add the celery, carrots, onion, one garlic clove, the juice of the lemon, white wine, bay leaves, salt and black peppercorn.

Bring to a boil.

Cook the lobster claw for 10 minutes and the lobster tail for 8 minutes.

When ready drain from the water and quick cool down in Ice water. Don't leave the lobster in the ice water for no more that 60 seconds. Drain again.



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When ready, start to remove the lobster meat from the shells remove.

Place the lobster in a small tray lined with paper towel.

Keep refrigerate

### **For the Stracciatella:**

Cut the burrata in half and remove the stracciatella from the inside burrata.

In case of needs use a bit of the burrata casing as well. Chop the casing if need it.

Place the Stracciatella in a small mixing bowl, and season with chop garlic, salt, black pepper and olive oil. Keep aside.

### **For The Cherry Tomatoes:**

Place the cherry tomatoes in a small baking sheet and season with EVOO, salt and black pepper.

Add a whole garlic clove and a spring of fresh thyme.

Bake at 375°F for 5 minutes.

When ready remove from the oven, cool down and remove the skin from the tomatoes.

Place the tomatoes and mixing bowl and season with fresh chopped basil, oil, garlic, salt and black pepper.

### **Finishing the plate**

Place the Stracciatella in the middle of the plate, top with the lobster slightly warm.

Place around the plate the cherry tomatoes

Drizzle with olive oil

Garnish with micro greens

Serve immediately



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## **Uovo in Raviolo**

**Spinach, Ricotta, Sage, Brown Butter, Black truffle**

### **Ingredients**

#### **For the egg pasta:**

Kg 1 Flour (00)  
N6 whole eggs  
N6 egg yolk

#### **For the filling:**

Gm 50 spinach  
Gm 80 ricotta cheese  
Gm 10 parmesan cheese  
Gm 1 nutmeg, grated  
Salt and black pepper to taste  
One garlic clove  
ML 100 EVOO

#### **For the sauce:**

Gm 100 butter  
Few leaves of sage  
Gm 30 Parmesan cheese  
Fresh shaved black truffle

### **Method**

#### **For the pasta dough:**

In a mixing bowl combine the flour and the eggs and mix together well until smooth.  
In case of needs add little of hot water while mixing.  
Kneading for about 5 minutes or until the dough is smooth.  
When ready, keep the dough aside, covered with plastic wrap and let rest for 10/15 minutes.

#### **For the filling:**

Wash and rinse the spinach and quick sauté over medium heat with garlic and EVOO.  
Cool down and squeeze out the excess of liquid.

When ready give to the spinach a quick chop.



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Place the spinach in a mixing bowl and combine with the ricotta, (previously squeezed) parmesan cheese, nutmeg, salt and black pepper.

Place the spinach mixture in a piping bag and keep aside ready to be use.

Dust a clean work surface lightly with all-purpose flour and lay out two sheets of pasta about 12 inches long

Brush them lightly with water if the pasta sheet too dry.

Equally space 4 dollops of the ricotta mixture on each pasta sheet; then use a spoon to make a "nest" or small hole in the center of each dollop.

Carefully separate the remaining eggs and put a yolk in each ricotta "nest"--the ricotta should lovingly nestle each yolk (if a yolk breaks, scoop it out with a spoon and don't use it).

Cover the ricotta nests and egg yolk with another sheet of pasta.

Use your index fingers to press around each ricotta nest to seal the edges, then use a fluted ring cutter or dough roller to cut around each ravioli (they should be 3 to 4 inches in diameter).

Reserve the ravioli on a tray generously dusted with semolina.

Bring a large pot of well-salted water to a boil.

Add 4 of the ravioli to the boiling water and cook for 3 minutes, making sure that the yolk is still running

Using a spider or slotted spoon, carefully transfer the ravioli from the water to the serving dish.

In a meantime place the butter to a small sauce pan with some sage leaves and bring to a noisette stage.

Sprinkle some of the parmesan cheese on top the ravioli, shave some of the truffle and add the hot butter on top the egg.

Serve immediately.



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## **Cappuccino**

**Coffee Gelee, Crème Brulé, Milk Foam, Cardamom**

### **Ingredients**

#### **For the Crème Brule**

Gm 350 heavy cream  
Gm 50 milk  
N4 egg yolk  
Gm 60 white sugar  
Gm 5 green cardamom

#### **Coffee Gelee**

Gm 500 sparkling water  
Gm 8 gelatin sheets  
Gm 60 icing sugar  
N 5 tbs instant coffee

#### **Vanilla Custard**

Gm 350 heavy cream  
Gm 150 milk  
Gm 100 egg yolk  
Gm 50 white sugar

#### **Chocolate custard**

Gm 500 vanilla custard  
Gm 650 chocolate chips

**12 disks of sugar dough 2-inch dia.**



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## **Method**

### **For the crème Brulé**

Bring to a boil the cream with milk.

Mix the sugar with yolks and the cardamom and add the warm cream. Let rest for 30 minutes.

Pass through a fine mesh sieve and place the mixture in small ramekins.

Cook Baine Marie for 20 minutes.

Cool down and transfer the mixture to the martini cups

### **Coffee Gelée**

Bring to a boil water with the sugar, add the coffee powder and the gelatin previously bloomed.

Cool down the coffee gelée in the fridge.

### **For the Chocolate custard**

Make the vanilla custard.

When the vanilla custard is ready and still warm add the chocolate chips and mix all together with hand blender avoiding to incorporate air.

Place in the fridge to cool down

### **Building The Dessert**

Placing in the martini cup the crème Brule, then add the coffee gelee and the chocolate custard.

Top with the sugar dough disks, one each martini cup.

Finishing the dessert placing on top the chocolate foam

Serve immediately