Amuse Bouche

Goat Cheese Ravioli

Soup

Hearty Vegetable Beef Soup

Salad

Mesclun Salad garnished with Spring Flowers and topped with Raspberry Vinaigrette

Entrée

Porcini Crusted Pork Chop with Garlic mashed Potatoes and seasonal Vegetables

or

Saltimbocca served with Linguini Pasta and sautéed Spinach

Bread

Sicilian Bread

Desserts

Raspberry Martinis

Or

Lemon Tarts with Mascarpone Crème
CHÈVRE CHEESE RAVIOLI

Yield: 10 portions

RAVIOLI

1 teaspoon Olive oil
1 tablespoon Shallots, minced
1 clove Garlic, minced
3 ounces Spinach, blanched, coarsely chopped
5 ounces Chèvre cheese
5 ounces Ricotta cheese, part-skim
3½ ounces Egg whites
1 ounce Parmesan cheese, grated
4 teaspoons Basil, chopped
1 teaspoon Oregano, chopped
½ recipe Basic Pasta Dough, cut into 2-inch circles or squares

SALSA

1 quart Chicken velouté
2 ounces Pesto
5 fluid ounces Heavy cream
6 ounces Fresh Tomato Salsa
2¾ pounds Yellow squash or zucchini, julienned, skin only, blanched

1. Sauté the shallots and garlic in the olive oil until they are translucent. Remove from the heat.
2. Combine the spinach, chèvre and ricotta cheeses, egg whites, Parmesan, basil, and oregano with the shallots and garlic. Chill this mixture thoroughly.
3. To make the ravioli, place a small amount of filling in the center of one of the pasta circles. Brush the edges with water, top with a second pasta circle, and press the edges to seal. Repeat with the remaining pasta and filling.
4. Prepare the sauce by combining the velouté, pesto, and heavy cream. Heat the sauce to order (3½ fluid ounces/100 milliliters per portion), and place in a heated bowl.
5. Cook the ravioli to order in boiling water until just tender. Drain and place on top of the hot sauce. Serve immediately. Garnish with the salsa and julienned squash.
BASIC PASTA DOUGH

Yield: 4 lb. (1.9 kg)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity 1</th>
<th>Quantity 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>15</td>
<td>15</td>
</tr>
<tr>
<td>Olive oil</td>
<td>1 fl. oz.</td>
<td>30 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>1 Tbsp.</td>
<td>15 ml</td>
</tr>
<tr>
<td>Bread flour*</td>
<td>2 lb. 8 oz.</td>
<td>1.2 kg</td>
</tr>
</tbody>
</table>

1. Place the eggs, oil and salt in a large mixer bowl. Use the paddle attachment to combine.
2. Add one-third of the flour and stir until the mixture begins to form a soft dough. Remove the paddle attachment and attach the dough hook.
3. Gradually add more flour until the dough is dry and cannot absorb any more flour.
4. Remove the dough from the mixer, wrap it well with plastic wrap and set it aside at room temperature for 20 to 30 minutes.
5. After the dough has rested, roll it into flat sheets by hand or with a pasta machine. Work with only a small portion at a time, keeping the remainder well covered to prevent it from drying out.
6. While the sheets of dough are pliable, cut them into the desired width with a chef's knife or pasta machine. Sheets can also be used for making ravioli, as illustrated next.

*Semolina flour can be substituted for all or part of the bread flour in this recipe, although it makes a stronger dough that is more difficult to work with by hand.

VARIATIONS:

Garlic-Herb—Roast one head of garlic. Peel and purée the cloves and add to the eggs. Add up to 2 ounces (60 grams) finely chopped assorted fresh herbs just before mixing is complete.

Spinach—Add 8 ounces (240 grams) cooked, puréed and well-drained spinach to the eggs. Increase the amount of flour slightly if necessary.

Tomato—Add 4 ounces (120 grams) tomato paste to the eggs; omit the salt. Increase the amount of flour slightly if necessary.

Approximate values per 1-oz. (30-g) serving: Calories 80, Total fat 2 g, Saturated fat 0.5 g, Cholesterol 50 mg, Sodium 125 mg, Total carbohydrates 13 g, Protein 3 g

The basic form for pasta dough is the sfoglia, a thin, flat sheet of dough that is cut into ribbons, circles or squares. Although pasta dough can be kneaded by hand, stretched and rolled with a rolling pin and cut with a chef's knife, pasta machines make these tasks easier. Pasta machines are either electric or manual. Some electric models mix and knead the dough, then extrude it through a cutting disk. An extrusion machine is most practical in a food service operation that regularly serves large quantities of pasta. The pasta machine more often encountered is operated manually with a hand crank. It has two rollers that knead, press and push the dough into a thin, uniform sheet. Adjacent cutting rollers slice the thin dough into various widths for fettuccine, spaghetti, capellini and the like.

PROCEDURE FOR ROLLING AND CUTTING PASTA DOUGH

1. Work with a small portion of the dough. Leave the rest covered with plastic wrap to prevent it from drying out.
2. Flatten the dough with the heel of your hand.
Set the pasta machine rollers to their widest setting. Insert the dough and turn the handle with one hand while supporting the dough with the other hand. Pass the entire piece of dough through the rollers.

Dust the dough with flour, fold it in thirds and pass it through the pasta machine again.

Repeat the folding and rolling procedure until the dough is smooth. This may require four to six passes.

Tighten the rollers one or two marks, then pass the dough through the machine. Without folding it in thirds, pass the dough through the machine repeatedly, tightening the rollers one or two marks each time.

When the dough is thin enough to see your hand through it, but not so thin that it begins to tear, it is ready to use or cut into ribbons. This sheet is the sfoglia.

To cut the sfoglia into ribbons, gently feed a manageable length of dough through the desired cutting blades.

Lay out the pasta in a single layer on a sheet pan dusted with flour to dry. Layers of pasta ribbons can be separated with parchment paper.

FILLING PASTA

Sheets of raw pasta dough can be filled or folded to create ravioli (squares), tortellini (round “hats” with a trim of dough), hotettes (circles of dough folded into half-moons), garganelli (squares of dough folded into rectangles), cappelletti (squares of dough folded and shaped into rings) and other shapes. The filled pieces of dough are then cooked in boiling water using the procedure for cooking pasta ribbons discussed later. The filling can include almost anything—cheese, herbs, vegetables, fish, shellfish, meat or poultry. It can be uncooked or precooked. But any meat filling should be fully cooked before the pasta is assembled, as the time it takes for the dough to cook may not be sufficient to cook the filling.

Cannelloni is a different type of filled pasta. A large square of cooked dough is wrapped round a meat or cheese filling and baked. Popular lasagna dishes are similar. Lasagna are wide, flat sheets of pasta that are cooked and then layered with cheese, tomato sauce and eat or vegetables as desired. The finished casserole is baked and cut into portions.

Some of the larger, commercially prepared pasta shapes such as large shells (rigatoni or rigate) or large tubes (manicotti) can be partially cooked in boiling water then filled, sauced and baked as a casserole.

Asian noodle dough is also made into filled items such as dumplings, wontons, egg rolls (made with egg noodle dough) and spring rolls (made with rice paper). These items are usually steamed, pan-fried or deep-fried. When making filled pasta, consider the flavors and textures of the filling, dough and sauce. Each should complement the others.
PROCEDURE FOR PREPARING RAVIOLI

1. Prepare a basic pasta dough of the desired flavor.
2. Prepare and chill the desired filling.
3. Roll out two thin sheets of dough between the rollers of a pasta machine. Gently lay the dough flat on the work surface.
4. Using a piping bag or a small portion scoop, place small mounds of filling on one of the dough pieces. Space the filling evenly, allowing approximately 2 inches (5 centimeters) between each mound.
5. Brush the exposed areas of dough with water.
6. Gently place the second sheet of dough over the mounds and press firmly around each mound to remove air pockets and seal the dough.
7. Cut between the mounds with a chef’s knife, pastry wheel or circular cutter.

Cooking Method
DETERMINING DONENESS

Italian-style pastas are properly cooked when they are al dente, firm but tender. Cooking times vary depending on the shape and quantity of pasta, the amount of water used, the hardness of the water and even the altitude. Fresh pasta cooks rapidly, sometimes in seconds. Noodles and dried pasta may require several minutes.

Although package or recipe directions offer some guidance, the only way to accurately test doneness is to bite into a piece. When the pasta is slightly firmer than desired, remove it from the stove and drain. It will continue to cook through residual heat.

Unlike Italian pasta, Asian noodles are not served al dente. Rather, they are either boiled until very soft or stir-fried until very crisp.

BOILING

All Italian-style pasta and most Asian noodles are cooked by just one method: boiling. The secret to boiling pasta successfully is to use ample water. Allow 1 gallon (4 liters) of water for each pound (450 grams) of pasta.

Use a saucepan or stockpot large enough to allow the pasta to move freely in the boiling water; otherwise, the starch released by the dough will make the pasta gummy and sticky. The water should be brought to a rapid boil, then all the pasta should be added at once.

Salt should be added to the water. Pasta absorbs water and salt during cooking. Adding salt to the pasta after it is cooked will not provide the same seasoning effect.
HEARTY VEGETABLE BEEF SOUP

Yield: 5 qt. (4.8 l)  Method: Broth

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter or beef fat</td>
<td>6 oz.</td>
<td>180 g</td>
</tr>
<tr>
<td>Mirepoix, small dice</td>
<td>3 lb.</td>
<td>1.4 kg</td>
</tr>
<tr>
<td>Turnip, small dice</td>
<td>8 oz.</td>
<td>240 g</td>
</tr>
<tr>
<td>Garlic cloves, chopped</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Beef broth or stock</td>
<td>4 qt.</td>
<td>3.8 l</td>
</tr>
<tr>
<td>Beef, small dice</td>
<td>1 lb.</td>
<td>480 g</td>
</tr>
<tr>
<td>Sachet:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bay leaf</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Dried thyme</td>
<td>½ tsp.</td>
<td>2 ml</td>
</tr>
<tr>
<td>Peppercorns, crushed</td>
<td>½ tsp.</td>
<td>2 ml</td>
</tr>
<tr>
<td>Parsley stems</td>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>Tomato concassée</td>
<td>12 oz.</td>
<td>360 g</td>
</tr>
<tr>
<td>Corn kernels, fresh, frozen or canned</td>
<td>12 oz.</td>
<td>360 g</td>
</tr>
<tr>
<td>Salt and pepper</td>
<td>TT</td>
<td>TT</td>
</tr>
</tbody>
</table>

1. In a soup pot, sweat the mirepoix and turnip in the butter or fat until tender.
2. Add the garlic and sauté lightly.
3. Add the broth or stock and the sliced beef; bring to a simmer. Add the sachet. Skim or degrease as necessary.
4. Simmer until the beef and vegetables are tender, approximately 1 hour.
5. Add the tomato concassée and corn; simmer for 10 minutes. Season to taste with salt and pepper.
6. Cool and refrigerate or hold for service.

VARIATIONS:
A wide variety of vegetables can be added or substituted in this recipe. If leeks, rutabagas, parsnips or cabbage are used, they should be sweated to bring out their flavors before the liquid is added. Potatoes, fresh beans, summer squash and other vegetables that cook more quickly should be added according to their cooking times. Season leafy greens such as turnip tops, dandelion greens or arugula can be shredded and stirred in near the end of cooking. Rice, barley and pasta garnishes should be cooked separately and added just before service.

Approximate values per 6-fl. oz. (180-ml) serving: Calories 60, Total fat 10 g, Saturated fat 1.5 g, Cholesterol 5 mg, Sodium 55 mg, Total carbohydrates 6 g, Protein 1 g, Vitamin A 35%

Consommés
A consommé is a stock or broth that has been clarified to remove impurities so that it is crystal clear. Traditionally, all clear broths were referred to as consommés; a clear broth further refined using the process described later was referred to as a double consommé. The term double consommé is still used occasionally to describe any strongly flavored consommé.

Well-prepared consommés should be rich in the flavor of the main ingredient. Beef and game consommés should be dark in color; consommés made from poultry should have a golden to light amber color. They should have substantial body as a result of their high gelatin content, and all consommés should be perfectly clear with no trace of fat.

Because a consommé is a refined broth, it is absolutely essential that the broth or stock used be of the highest quality. Although the clarification process adds some flavor to the consommé, the finished consommé will be only as good as the stock or broth from which it was made.
PROCEDURE FOR MAKING TOSSED SALADS

1. Select greens with various colors, textures and flavors.
2. Carefully cut or tear, wash and dry the greens.
3. Prepare the garnishes as directed or desired.
4. Prepare the dressing.
5. Combine the greens, garnishes and dressing by tossing them together, or toss the greens and garnishes and, using a spray bottle, spray the greens with the dressing.

MESCLUN SALAD WITH RASPBERRY VINAIGRETTE

Yield: 6 Servings | Method: Tossed

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Yield</th>
<th>Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby lettuces, assorted</td>
<td>approx. 8 heads</td>
<td>approx. 8 heads</td>
</tr>
<tr>
<td>mâche</td>
<td>4 oz.</td>
<td>120 g</td>
</tr>
<tr>
<td>Fresh herbs</td>
<td>2 Tbsp.</td>
<td>30 ml</td>
</tr>
<tr>
<td>Edible flowers</td>
<td>approx. 12</td>
<td>approx. 12</td>
</tr>
<tr>
<td>Raspberry Vinaigrette (page 732)</td>
<td>4 fl. oz.</td>
<td>120 ml</td>
</tr>
</tbody>
</table>

1. Trim, wash and dry the baby lettuces and mâche.
2. Pick the fresh herbs from their stems. Leafy herbs such as basil may be cut chiffonade or left whole leaves.
3. If desired, pick the petals from the edible flowers. Small flowers may be left whole.
4. Place the lettuces and mâche in a bowl and add the herbs. Ladle the Raspberry Vinaigrette over them and toss gently, using two spoons.
5. Transfer the salad to six cold plates. Some of the larger leaves may be used as liners if desired.
6. Garnish each salad with flowers or flower petals.

Approximate values per serving: Calories 150, Total fat 9 g, Saturated fat 1 g, Cholesterol 0 mg, Sodium 180 mg, Total carbohydrates 14 g, Protein 4 g, Vitamin A 35%, Vitamin C 120%

COMPOSED SALADS

Composed green salads usually use a green as a base and are built by artistically arranging other ingredients on the plate. There are usually four components: the base, the garnish, and dressing.

The base is usually a layer of salad greens that line the plate on which the salad will be served. Depending on the desired effect, the leaves can be cup-shaped or flat.

The body is the main ingredient. It can be lettuce or other greens, or another made from cooked or blended ingredients, such as chicken salad or fruit.

The garnish is added to the salad for color, texture and flavor. It can be as substantial as a grilled, sliced duck breast or as simple as a sprinkling of chopped herbs, if it be warm or cold. The choice is unlimited, but whatever is used should always complement and balance the flavor of the body.

The dressing should complement rather than mask the other flavors in the salad. If the body already contains a dressing, such as a bound salad, additional dressing may be necessary.

Composed green salads are usually dressed by ladling the dressing over the salad after it is plated. Alternatively, the individual ingredients can be dressed before they are arranged on the plate. A third method that may be limited by the intricacy of the
GARLIC CROUTONS

Yield: 1 lb. 14 oz. (900 g)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Whole butter</td>
<td>6 oz.</td>
</tr>
<tr>
<td>Garlic, chopped</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>French or sourdough bread cubes</td>
<td>1 lb. 8 oz.</td>
</tr>
<tr>
<td>Parmesan, grated</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Dried basil</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Dried oregano</td>
<td>2 tsp.</td>
</tr>
<tr>
<td></td>
<td>180 g</td>
</tr>
<tr>
<td></td>
<td>15 ml</td>
</tr>
<tr>
<td></td>
<td>720 g</td>
</tr>
<tr>
<td></td>
<td>30 g</td>
</tr>
<tr>
<td></td>
<td>10 ml</td>
</tr>
<tr>
<td></td>
<td>10 ml</td>
</tr>
</tbody>
</table>

1. Melt the butter in a small saucepan and add the garlic. Cook the garlic in the butter over low heat for 5 minutes.
2. Place the bread cubes in a bowl; add the Parmesan and herbs.
3. Pour the garlic butter over the bread cubes and immediately toss to combine.
4. Spread the bread cubes on a sheet pan in a single layer and bake at 350°F (180°C). Stir the croutons occasionally and cook until dry and lightly browned, approximately 15 minutes.

Approximate values per 1-oz. (30-g) serving: Calories 200, Total fat 9 g, Saturated fat 5 g, Cholesterol 20 mg, Sodium 390 mg, Total carbohydrates 25 g, Protein 5 g, Iron 10%, Calcium 10%

RASPBERRY VINAIGRETTE

Yield: 2 qt. (2 l)  Method: Temporary emulsion

<table>
<thead>
<tr>
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<tr>
<td>Red wine vinegar</td>
<td>8 fl. oz.</td>
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<tr>
<td>Rice wine vinegar</td>
<td>8 fl. oz.</td>
</tr>
<tr>
<td>Lemon juice</td>
<td>1½ fl. oz.</td>
</tr>
<tr>
<td>Dried thyme</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Black pepper</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Garlic, minced</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Honey</td>
<td>4 oz.</td>
</tr>
<tr>
<td>Raspberry preserves, without seeds</td>
<td>8 oz.</td>
</tr>
<tr>
<td>Olive oil</td>
<td>12 fl. oz.</td>
</tr>
<tr>
<td>Salad oil</td>
<td>1 pt.</td>
</tr>
<tr>
<td></td>
<td>240 ml</td>
</tr>
<tr>
<td></td>
<td>240 ml</td>
</tr>
<tr>
<td></td>
<td>45 ml</td>
</tr>
<tr>
<td></td>
<td>15 ml</td>
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<td></td>
<td>15 ml</td>
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<tr>
<td></td>
<td>15 ml</td>
</tr>
<tr>
<td></td>
<td>120 g</td>
</tr>
<tr>
<td></td>
<td>240 g</td>
</tr>
<tr>
<td></td>
<td>360 ml</td>
</tr>
<tr>
<td></td>
<td>480 ml</td>
</tr>
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</table>

1. Whisk together the vinegars, lemon juice, thyme, salt, pepper and garlic.
2. Whisk in the honey and raspberry preserves.
3. Slowly whisk in the oil, emulsifying the dressing.

Approximate values per 1-fl. oz. (30-ml) serving: Calories 130, Total fat 12 g, Saturated fat 1 g, Cholesterol 0 mg, Sodium 140 mg, Total carbohydrates 5 g, Protein 0 g, Claims—no cholesterol
Porcini-Crusted Pork Chop with Herb Butter

Serves 12

Marinade
12 each pork chops, bone in
12 ounces olive oil blend
12 ounces herbs de Provence

Finish for service:
12 ounces dried porcini mushrooms
3 teaspoons salt
3 teaspoons pepper, freshly ground

Compound Butter:
12 ounces butter
3 ounces chives, fresh, chopped
1 1/2 ounces tarragon, fresh, chopped

1. Combine olive oil and herbs to Provence. Cover pork chops and marinate for 3 hours or up to 12 hours.
2. Prepare herb butter, roll into a log and refrigerate until service.
4. Drain marinade from pork chops. Reserve oil for sautéing the pork chops.
5. Season pork chops with salt and pepper
6. Press one side of the pork chop into mushroom mixture.
7. Heat oil, place pork chops mushroom side first in the sauté pan. Cook for 2 minutes. Turn over and cook for 2 minutes.
8. Transfer pork chops to a sheet pan and bake uncovered for 20-25 minutes or until internal temperature reaches 150°F. Check for doneness
9. To serve: remove form over and top each chop with 1/2 ounce of compound better.

Chef’s notes: Herbs de Provence is a blend of thyme, rosemary, bay leaf, basil, fennel seeds, savory, and lavender.
SALTIMBOCCA FOR TWO

Layers of the thinnest of veal scallopine, prosciutto, fresh sage, and Parmesan—a great light dinner for a special evening.

8 ounces veal scallopine (4 scallops), pounded thin
Salt and freshly ground black pepper, to taste
Unbleached all-purpose flour for dusting
4 tablespoons (¼ stick) unsalted butter
½ cup Parmesan cheese shavings (cut with a vegetable peeler)
4 thin slices prosciutto, cut to fit scallopine
4 fresh sage leaves
½ cup dry Italian white wine
1 teaspoon minced fresh sage leaves

1. Preheat the oven to 375°F.
2. Season the veal lightly with salt and pepper, and dust with flour, shaking off any excess.
3. Melt 2 tablespoons of the butter in a large skillet, and sauté the veal over medium-high heat until lightly browned, 1 minute per side. Transfer the scallops to a rimmed baking sheet or shallow pan, and reserve the skillet.
4. Sprinkle the cheese over the veal. Cover each scallop with 1 slice of prosciutto and a sage leaf. Bake until cooked through, 5 minutes.
5. Meanwhile, add the wine to the skillet and cook over high heat, scraping up any brown bits, until reduced to 3 tablespoons, 2 minutes. Then lower the heat and swirl in the remaining 2 tablespoons butter and the minced sage.
6. Arrange the veal on two plates, pour the sauce over, and serve immediately.

2 portions
Sicilian Bread

<table>
<thead>
<tr>
<th>Amount</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>36 oz</td>
<td>water, warmed to 105°</td>
</tr>
<tr>
<td>8 oz</td>
<td>Salad oil</td>
</tr>
<tr>
<td>4 tbsp + 1 1/2 teaspoons</td>
<td>Active dry yeast</td>
</tr>
<tr>
<td>4 lbs, 1 oz</td>
<td>Bread Flour</td>
</tr>
<tr>
<td>2 1/8 oz</td>
<td>Sugar (4 Tablespoons plus 1 teaspoon)</td>
</tr>
<tr>
<td>1 1/8 oz</td>
<td>Salt (2 tablespoons plus 1 teaspoon)</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>Poppy Seeds</td>
</tr>
<tr>
<td>3 Tbsp.</td>
<td>Kosher Salt</td>
</tr>
</tbody>
</table>

Blessing

<table>
<thead>
<tr>
<th>Amount</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups</td>
<td>Olive Oil</td>
</tr>
<tr>
<td>4 each</td>
<td>Garlic cloves</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Oregano, fresh chopped</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Basil, fresh chopped</td>
</tr>
</tbody>
</table>

1. In a warm mixing bowl, mix together water, oil, and yeast. Leave for 5 minutes of until frothy
2. Add flour, sugar and salt and mix using the dough hook until dough pulls from the sides of the mixing bowl.
3. Turn out onto bench and knead until smooth dough forms.
4. Scale into 7 one pound loaves
5. Roll into baguettes. Take each baguette and roll into the poppy seed mixture
6. Place loaves on parchment lined baking sheets (do not use baguette forms)
7. Cut 4 diagonal slices into the top of each baguette
8. Top with the Blessing
9. Proof until double in size
10. Bake at 325° in convection oven until browed (approximately 15-20 minutes)
Raspberry Martinis
Chef Roy Pell
Serves 8

Shortbread Cookies:
1/2 cup softened unsalted butter
5 tablespoons sugar, plus more for sprinkling on the cookies
Zest of 1 orange
1/8 vanilla bean
1/4 cup all-purpose flour

Lady Finger Sponge:
6 tablespoons cornstarch
6 tablespoons bread flour
1 cup egg whites
10 tablespoons sugar
1/2 cup egg yolks, lightly beaten

Raspberry Mousse:
3/4 teaspoon powdered gelatin
2 tablespoons cold water
1 cup raspberry purée
6 tablespoons sugar
2 cups heavy cream

Raspberry Sauce:
4 teaspoons cornstarch
1 cup raspberry purée
(see Chef’s Tip)
2 tablespoons sugar

Finish and Serve:
2 cups raspberries
Mint sprigs for garnish

To Make the Shortbread Cookies:
- Preheat oven to 350 degrees F. In the bowl of a mixer, cream the butter and sugar together until fluffy. Beat in zest. Scrap seeds from vanilla bean and beat them in. Stir in flour.
- Form dough into an 8-inch circle and place on a non-stick baking pan. Bake until just golden brown around the edges, about 15 minutes. Remove from oven, sprinkle with sugar and allow to cool. Cut into eight wedges.

To Make the Lady Finger Sponge:
- Sift cornstarch and flour together and set aside. Whip the egg whites until foamy. Slowly whip in the sugar, whipping until soft peaks form. Fold the whipped whites into the egg yolks, then fold in the cornstarch and flour mixture.
- Preheat oven to 350 degrees F. Pour into a greased 10-inch round cake pan. Bake at until a toothpick inserted into the center of the cake comes out clean, about 10 minutes.
- Cool briefly in the pan, then turn the sponge cake out onto a wire rack to cool completely.

To Make the Raspberry Mousse:
- In a small cup, combine gelatin and water and allow to soften.
- In a small saucepan, heat half of the purée until it just begins to bubble. Remove from heat and stir in the gelatin.
- Mix well and strain onto the rest of the purée. Allow to cool to room temperature.
- Whip cream and sugar until it forms soft peaks. Fold in purée. Refrigerate until ready to serve.

To Make the Raspberry Sauce:
- Place the cornstarch in a small saucepan. Very slowly stir the purée into the cornstarch, forming a smooth paste. Bring to a simmer over medium heat and stir in the sugar. Simmer for 1 minute.
- Allow to cool and adjust thickness by adding water if necessary.

Finish and Serve:
- Have ready eight martini glasses. Split the lady finger sponge into 1/2 inch thick slices, then cut into circles that will fit into your martini glasses. Set aside.
- Place three raspberries in the bottom of each glass and cover with raspberry sauce. Cover with mousse, filling half way up the glasses. Add a sponge circle to each glass. Fill glass until 7/8 full of mousse. Refrigerate until set, about 1 hour.
- Once set, cover the top with raspberry sauce and decorate with raspberries and a mint sprig. Serve each with a shortbread cookie on the side.

CHEF’S TIP: Raspberry Purée
- The easiest way to make raspberry purée is to start with frozen, sweetened raspberries. Thaw the berries and put them in a food processor. Process until smooth. Strain the purée to remove seeds and use as directed.
Lemon Sabayon—Pine Nut Tart with Honeyed Mascarpone Cream

Butter and flour for the tart pan

1/2 recipe Pine Nut Crust (recipe follows)

LEMON SABAYON
2 large eggs, cold
2 large egg yolks, cold

3/4 cup sugar
1/3 cup fresh lemon juice
6 tablespoons (3 ounces) cold unsalted butter, cut into 6 pieces

HONEYED MASCARPONE CREAM
1/2 cup heavy cream
3 tablespoons mascarpone cheese
1 tablespoon honey

This tart is best served at room temperature, within a few hours of assembling, but if necessary, it can be refrigerated and served cold.

Preheat the oven to 350°F. Generously butter and flour a 9-inch fluted tart pan with a removable bottom and refrigerate it while the oven preheats.

Remove the tart pan from the refrigerator. Use your fingertips to press the chilled dough evenly over the bottom and up the sides of the pan. Trim off any excess dough.

Bake the crust for 10 to 15 minutes, then rotate the shell and continue baking for another 10 to 15 minutes, or until the shell is golden brown. Remove the shell from the oven and let it cool while you make the filling. There may be some cracks in the shell; they will not affect the tart.

Bring about 1 1/8 inches of water to a boil in a pot that is slightly smaller than the diameter of the mixing bowl you will be using for the sabayon. Meanwhile, in a large metal bowl, whisk the eggs, yolks, and sugar for about 1 minute, or until the mixture is smooth.

Set the bowl over the pot and, using a large whisk, whip the mixture while you turn the bowl, for even heating. After about 2 minutes, when the eggs are foamy and have thickened, add one third of the lemon juice. Continue to whisk vigorously and when the mixture thickens again, add another one third of the lemon juice. Whisk until the mixture thickens again, then add the remaining lemon juice. Continue whisking vigorously, still turning the bowl, until the mixture is thickened, light in color, and the whisk leaves a trail in the bottom of the bowl. The total cooking time should be approximately 8 to 10 minutes.

Turn off the heat but leave the bowl over the water as you add the butter. Whisk in the butter a piece at a time. The sabayon may loosen slightly, but it will thicken and set as it cools. Pour the warm sabayon into the tart shell and place the pan on a baking sheet.

under the broiler. Leaving the door open, brown the top of the sabayon, rotating the tart if necessary for even color; do not leave the oven—this will happen in a few seconds. Remove the tart from the broiler and let it sit at least 1 hour before serving. Serve at room temperature or cold.

For the Honeyed Mascarpone Cream: In a bowl set over ice, whip the cream until it is frothy. Add the mascarpone and honey and continue to whisk for about 2 minutes, or until the cream is thick and creamy. Keep refrigerated until serving.

To complete: Serve the slices of the tart with the mascarpone cream on the side.

MAKES 8 SERVINGS

PINE NUT CRUST

2 cups (10 ounces) pine nuts
1/2 cup sugar
3 cups all-purpose flour
1 large egg
1 teaspoon vanilla extract

Since the recipe uses only one egg, it would be difficult to cut down, but the extra dough can be frozen for future use.

Place the pine nuts in a food processor and pulse a few times. Add the sugar and flour and continue to pulse until the nuts are finely ground. Place the mixture in a mixing bowl (the dough can be mixed by hand or in a mixer fitted with the paddle).

Add the softened butter, the egg, and vanilla extract and mix to incorporate all the ingredients. Divide the dough into three parts. Wrap each piece in plastic wrap and refrigerate for at least 10 minutes before using. The dough can be frozen for future use.