

Distinctive Kitchen's cooking class

September 20th 2011

Theme: Italian Gulf Seafood

Risotto Crab Cakes- Lump blue crab and mascarpone crab cakes topped with a roasted red pepper Romesco sauce and served with Mediterranean spring greens

Shrimp and Scallop alla Busara- Jumbo shrimp and Diver Scallops seared in parsley- basil pesto served over homemade mafalda pasta tossed in a white wine and tomato sauté with roasted garlic, and balsamic reduction

Classic Tiramisu- Italian lady finger cookies soaked in espresso and Marsala wine with sweetened mascarpone cheese and Grand Marnier

Crab Cakes

1 Yellow Onion Diced

4 Strips Bacon, cut into ¼" ribbons

4 t Olive Oil

10oz pack of Arborio Rice (1¾ Cups)

1 Cup White wine

32 wt oz Chicken Stock (4 cups)

4 oz Mascarpone cheese

½ lb Crabmeat (lump, jumbo, or claw meat)

4 dashes of hot sauce

Juice of ½ lemon

Sauté bacon in a large saucepan on medium heat until bacon is crispy. Remove bacon from the pan; add olive oil and onions and sauté (stirring constantly) until onions are translucent. Add raw rice and stir for 2 minutes. Add white wine and chicken stock, ½ cup at a time, stirring constantly for about 20 minutes until rice is almost tender. Remove from heat, stir in cheese, crabmeat, and lemon juice. Add salt, pepper, and hot sauce to taste. Remove mixture from the pan and lay out on a

small sheet pan to cool. Put in the refrigerator until you are ready to cook off the cakes.

Romesco Sauce

4 Roma Tomatoes cut in half

2 Red bell peppers, cored

1 Small yellow onion, peeled and quartered

12 cloves fresh garlic

5 T olive oil

Salt and pepper to taste

1 cup chicken stock

1/3 cup sliced almonds

8 sprigs fresh basil

Place vegetables in a roasting pan, drizzle with olive oil and add salt and pepper. Roast at 350 degrees for 1 hour. Puree all ingredients together, and to a saucepan and cook on low heat until sauce starts to thicken.

Salad

Dressing

4-6 sprigs of fresh basil, roughly chopped

Juice of ½ lemon

3t Dijon mustard

10 Roasted garlic cloves

½ cup white balsamic vinegar

1 cup Olive oil

1T sugar

Add all the ingredients, except the olive, in a small bowl and whisk together. Slowly drizzle in olive oil until fully incorporated

Assembly

Using your hands, form crab/rice mixture into 4" balls and flatten into crab cake shape. Sear cakes in a large sauté pan on medium heat for at least 2 minutes on each side or until golden brown. Place Romesco sauce on the bottom of the plate and add crab cakes. Toss spring greens (or salad of your choice) in the vinaigrette and place on top of the crabcakes.

Pasta

2 cups all-purpose flour

2 cups semolina flour

1 pinch salt

6 large eggs

2 tablespoons olive oil

Combine both flours and salt. On a clean counter or large cutting board, make a mountain out of flour mixture then make a deep well in center. Break the eggs into the well and add olive oil. Whisk eggs very gently with a fork, gradually incorporating flour from the sides of the well. When mixture becomes too thick to mix with a fork, begin kneading with your hands. Knead dough with the palms of your hands for about 6 minutes until it is smooth ball forms. Dust dough and work surface with semolina as needed to keep dough from becoming sticky. Wrap dough tightly in plastic and allow it to rest at room temperature for 30 minutes. Roll out dough with a pasta machine or a rolling pin to about 1/8" thickness. Cut into 1/2" ribbons and sprinkle with extra semolina to keep from sticking together. Bring water to a boil in a large pot and add 4 teaspoons salt. Cook pasta until tender (about 2 minutes) Drain immediately and toss in the sauce from below.

Assembly

1 ½ lbs Peeled and deveined shrimp (Size Optional)

1 ½ lbs Sea Scallops (Size Optional)

10 cloves garlic roasted

1 diced medium white onion

4 tablespoons finely minced parsley
8 sprigs fresh basil
1/4 cup olive oil
1/4 stick of butter
1 Cup white wine
2/3 lb Fresh Roma tomatoes diced
1/4 cup marinara sauce or crushed tomatoes (Optional)
1/4 cup drained capers
1/4 t Crushed red pepper
Salt and pepper to taste
Fresh Spinach (optional)
1 Diced red bell pepper (optional)
Homemade pasta from above recipe

Sprinkle salt and pepper on the scallops and shrimp. In a large sauté pan on medium heat, add olive oil and sear shrimp and scallops carefully, turning over once for about 2 minutes on each side until about half way done. Remove seafood and set aside. Add onions, red pepper (optional), and sauté until translucent. Add garlic, tomatoes, marinara (optional), capers, crushed red pepper, and sauté for 2 minutes. Add white wine, reduce heat to low, and simmer until sauce starts to thicken. Slowly add butter until incorporated. Fold in spinach (optional) and fresh basil. Add seafood and cook fully. Toss in fresh pasta and garnish with Romano cheese.

Tiramisu

1 1/2 packs (7oz) of ladyfingers, available in grocery stores next to the bread station
10 egg yolks
1/2 cup+ 3 T sugar
1 1/2 containers (8oz) mascarpone cheese (12 oz total)
5 large egg whites

2 cups strong coffee

$\frac{3}{4}$ cup cocoa powder

$\frac{2}{3}$ cup Marsala, Brandy, Tuacca or Kahlua

Grand Marnier for drizzling (optional)

Combine egg yolks and sugar in a mixing bowl and whisk together until the mixture is pale in color. In a separate bowl, whisk egg whites until soft peaks form. Add cheese to the egg yolk mixture and fold in egg whites until fully incorporated and set aside. Combine coffee and liquor. Dip the ladyfingers quickly in the coffee mixture and layer in a greased 8" x 8" pan. Pour $\frac{1}{3}$ of the mixture on top of the ladyfingers evenly and sprinkle cocoa powder on top. Repeat this process 2 more times, wrap, and keep in the refrigerator for at least two hours to set before serving.