

# Spanish Arancini

## Ingredients

- 4 cups of fish stock
- 1 cup of diced spanish chorizo
- 1 dice onion
- 8 cloves sliced garlic
- 1 cup of arborio rice
- 1 cup white wine
- 1 stick of butter
- 1 cup of grated manchego cheese
- 1 cup of diced chorizo and manchego cheese
- 1 egg beaten
- 1 cup of milk
- 1 cup of flour
- 1 cup toasted bread crumbs

## Preparation

**Step 1** - Add chorizo to a hot pan over medium high heat and render fat until your kitchen starts to smell amazing.

**Step 2** - Add onion and garlic to pan and saute until onion become translucent

**Step 3** - Add rice to pan and continue to statue until rice takes on a glossy outer exterior, stirring contansly

**Step 4** - Deglaze pan with white wine wine and continue stirring

**Step 5** - Once the wine has nearly evaporated begin adding 1 cup at a time of fish stock, stir and cook until fish stock has nearly evaporated

**Step 6** - After 3 rounds pof adding fish stock taste your rice for texture. Season to taste. If the rice is still hard add one more cup of fish stock and continue cooking

**Step 7** - If your rice has achieved the proper texture, adjust seasoniung with salt and pepper, add butter and cup of manchego cheese.

**Step 8** - Remove rice from the heat and spread evenly on a sheet tray. Leave this sheet tray in the fridge over night so that the rice can bind together

**Step 9** - Remove cooled rice from refrigerator and begin shaping into balls stuffing into the middle of these rice balls more chorizo and more diced cheese

**Step 10** - With shaped arancini balls begin the breading process, roll each piece in flour, then in a bowl of egg beaten into milk, then bread crumbs

**Step 11** - Fry arancini at 350 degree in a natural oil, or bake in the oven at 350 for 30 mins or until golden and crispy.

# Winter Squash Gnocchi

## Ingredients

- 1-pound butternut squash
- 1 tablespoon olive oil
- 1 12- to 14-ounce russet potato, peeled, quartered
- ¾ cup finely grated Parmesan cheese, divided
- 1 large egg, beaten to blend
- 1 1/2 teaspoons freshly grated nutmeg
- 1 teaspoon salt
- 1 3/4 cups (or more) all purpose flour
- ½ cup (1 stick) butter
- 2 tablespoons chopped fresh sage
- Preferred Mushrooms
- Additional grated Parmesan cheese

## Preparation

**Step 1** - Preheat oven to 400°F. Cut squash lengthwise in half; discard seeds. Place squash halves, cut side up, on baking sheet and brush with oil. Roast until squash is very tender when pierced with skewer and browned in spots, about 1 1/2 hours. Cool slightly. Scoop flesh from squash into processor; puree until smooth. Transfer to medium saucepan; stir constantly over medium heat until juices evaporate and puree thickens, about 5 minutes. Cool. Measure 1 cup (packed) squash puree (reserve remaining squash for another use).

**Step 2** - Meanwhile, cook potato in medium saucepan of boiling salted water until very tender, about 20 minutes. Drain. While potato is warm, press through potato ricer into medium bowl; cool completely. Measure 2 cups (loosely packed) riced potato (reserve remaining potato for another use).

**Step 3** - Mix squash, potato, 1/2 cup Parmesan, egg, nutmeg, and salt in large bowl. Gradually add 1 3/4 cups flour, kneading gently into mixture in bowl until dough holds together and is almost smooth. If dough is very sticky, add more flour by tablespoonfuls. Turn dough out onto floured surface; knead gently but briefly just until smooth. Divide dough into 8 equal pieces.

**Step 4** - Line 2 large rimmed baking sheets with parchment. Sprinkle parchment lightly with flour. Working with 1 dough piece at a time, roll dough out on floured surface to about 1/2-inch-thick rope. Cut rope crosswise into 3/4-inch pieces. Working with 1 piece at a time, roll gnocchi along back of fork tines dipped in flour, making ridges on 1 side. Transfer gnocchi to baking sheets. Repeat with remaining dough. Cover loosely with plastic wrap and chill at least 1 hour. DO AHEAD Can be made 6 hours ahead. Keep chilled.

**Step 5** - Working in 2 batches, cook gnocchi in large pot of boiling salted water until very tender, 15 to 17 minutes (gnocchi will float to surface but may come to surface before being fully cooked). Using slotted spoon, transfer gnocchi to same parchment-lined baking sheets. Cool. DO AHEAD Can be made 8 hours ahead. Cover loosely and chill.

**Step 6** - Cook butter in heavy large skillet over medium heat just until golden, stirring often, 3 to 4 minutes. Add mushrooms and saute until crisp. Add sage; stir 1 minute. Add gnocchi; cook until heated through and coated with butter, 5 to 7 minutes. Season with salt and pepper. Transfer to bowl. Sprinkle with 1/4 cup Parmesan. Serve with additional Parmesan.

# Lamb Shank Osso Bucco Alla Marcella Hazan

## Ingredients

- Two 3–3½-lb. Lamb shanks
- Kosher salt and freshly ground black pepper
- 2 tablespoons vegetable oil
- 6 ounces thick-cut bacon, finely chopped, divided
- 12 whole garlic cloves
- 2 medium onions, peeled, quartered
- 2 heads garlic, halved lengthwise
- ½ bunch rosemary
- ½ bunch thyme
- ½ bunch sage, plus 2 Tbsp. leaves
- 4 bay leaves
- 1 cup dry white wine
- 1 28-oz. can whole peeled tomatoes
- 6 cups low-sodium chicken broth

## Preparation

**Step 1** - Preheat oven to 300°. Season lamb with salt and pepper. Heat vegetable oil in a large heavy pot over medium-high heat. Working in batches (do not crowd), cook, turning occasionally, until golden brown all over, 8–10 minutes; transfer to a platter. Remember: Browned meat tastes better, and this is your only opportunity to build that flavor.

**Step 2** - Wipe out pot, reduce heat to medium, and cook two-thirds of bacon, stirring occasionally, until fat starts to render (you don't want it to get crisp), about 4 minutes. Stick cloves in onion quarters and add to pot along with garlic, rosemary, thyme, sage sprigs, and bay leaves; stir to coat. Add wine, bring to a simmer, and cook until reduced by half, about 4 minutes.

**Step 3** - Add tomatoes, crushing with your hands as you go, then broth and veal shanks along with any accumulated juices. Add water just to cover; season with salt and pepper. Bring to a simmer, then cover and transfer to oven.

**Step 4** - Braise lamb shanks, checking occasionally to make sure liquid is not boiling too hard and shanks are still submerged (add water along the way if needed), until meat is extremely tender and nearly falling off the bone, 1½–2 hours. Let shanks cool slightly in liquid, then transfer to a platter or cutting board and tent with foil.

**Step 5** - Strain braising liquid into a medium saucepan and bring to a simmer over medium-high heat; cook until liquid is reduced to about 2½ cups, 30–40 minutes. Season with salt and pepper.

**Step 6** - Spoon some braising liquid over veal shanks and top with breadcrumbs. Serve remaining braising liquid alongside for pouring over.

*DO AHEAD: Lamb shanks can be braised 2 days ahead. Let cool in unreduced braising liquid, then cover and chill.*

# Moroccan Budino

## Ingredients

### **Cookie Crust**

- 1/3 cup chocolate cookie crumbs
- 1/3 cup ginger cookie crumbs
- 1 1/2 tbsp unsalted butter melted
- 1 Pinch salt

### **Bananas**

- 2 tbsp unsalted butter
- 2 tbsp brown sugar
- 3 bananas sliced
- 1 Pinch cinnamon
- 1 Pinch fleur de sel

### **Caramel Sauce**

- 1/2 cup heavy cream
- 1/2 vanilla bean split
- 5 tbsp white sugar
- 1 tbsp light corn syrup
- 1 tbsp water
- 3 tbsp unsalted butter very cold
- 1/3 tsp fleur de sel

### **Cream**

- 1/4 cup heavy cream
- 2 tsp sugar
- A few drops of vanilla extract

### **Budino**

- 3 cups whole milk divided
- 1/4 cup cornstarch
- 3/4 cups dark brown sugar packed
- 3/4 water
- 5 egg yolks
- 3 tbsp unsalted butter
- 1 tsp fleur de salt
- 1/4 cup toffee milk chocolate bar shaved or curled with a potato peeler

## Instructions

### **Cookie Crust**

1. Mix together the cookie crumbs, butter and salt. Divide between 12 small glass ramekins or dessert bowls.

### **Bananas**

2. Heat a medium skillet over medium heat and melt the butter with the sugar. Add in the bananas, cinnamon and salt and stir until fully coated in the caramel, just about 1-2 minutes. You don't want the bananas to get too cooked.

### **Caramel Sauce**

3. Put the cream in a container with the vanilla bean seeds and residual bean.
4. Heat a medium saucepan over medium heat and add in the sugar, corn syrup and water. Heat until the sugar dissolves.

5. Increase the heat to high and swirl until a deep amber colour forms and a thermometer reaches 350 F.
6. Immediately remove from the heat and add in the vanilla cream. Whisk until smooth, about 2 minutes. Then add in the butter and salt. Transfer to a heat-proof bowl and allow to cool.

### **Cream**

7. Whip the cream until soft peaks form. Add in the sugar and vanilla and refrigerate until ready to use.

### **Budino**

8. Whisk 1/2 cup of the milk and cornstarch in a small bowl and set aside.
9. Heat the remaining milk in a small saucepan until it begins to simmer slightly, about 4 minutes. Set aside.
10. In another saucepan, heat the sugar and water over medium heat until dissolved. Once dissolved, cook on medium high without stirring until it reaches 210-220 F. Immediately remove from the heat.
11. Whisk egg yolks in a large bowl and slowly add in the scalded milk. Once combined, whisk in the cornstarch milk, and then (very slowly!!) the caramel.
12. Return everything to a saucepan and whisk constantly over medium heat until the mixture coats the back of a wooden spoon and reaches about 175 F. This usually takes around 3-4 minutes. Remove from the heat, stir in the butter and salt and strain through a sieve into a bowl.

### **Assembly**

13. Add a few slices of caramelized bananas over the cookie crust.
14. Top with the budino almost all the way to the top of the ramekin. Allow to cool in the fridge until set, about 5 hours.
15. Before ready to serve, top with a tablespoon or so of the caramel sauce and a dollop of whipped cream. Garnish with some shaved chocolate.

## **Martinez Cocktail**

### **Ingredients**

- 1½ oz. gin
- 1½ oz. Punt e Mes
- ¼ oz. Luxardo Maraschino liqueur
- 3 dashes Angostura bitters
- Orange twist, for garnish

### **Instructions**

In a mixing glass filled with ice, add the gin, Punt e Mes, Maraschino liqueur, and the Angostura. Stir until well-chilled, then strain into a martini glass or coupe and garnish with an orange twist. Serve immediately.