

# Four Cheese Arancini with Tomato Jam

Serves 6–8

## Ingredients

4 cups vegetable broth  
1/4 cup extra-virgin olive oil  
1 yellow onion, finely chopped  
3 cloves garlic, finely chopped  
1 1/2 cups Arborio rice  
1 cup white wine  
Salt and freshly ground black pepper  
2 tablespoons butter  
1 cup grated Parmigiano-Reggiano cheese, divided  
1/2 cup grated Pecorino Romano  
1/2 cup Fontina cheese, grated  
1 cup fresh mozzarella, cut into small cubes  
2 cups all-purpose flour  
2 eggs, lightly beaten  
2 cups seasoned breadcrumbs  
1 orange, zested  
Vegetable oil, for frying

## Method

Heat vegetable broth in a small saucepot over medium heat. Once boiling, turn down to simmer.

Heat olive oil in large Dutch oven over medium-high heat. Add onions and garlic; cook until tender, 3–4 minutes. Add rice and white wine. Cook 5–10 minutes while stirring, allowing liquid to cook off. Add 2 ladles (about 2 cups) of heated broth to rice and cook, stirring constantly, until almost all stock has been absorbed into rice, 5–10 minutes. Add another ladle of broth to rice and continue stirring while rice cooks and absorbs most of liquid, about 5 minutes. Add remaining stock to rice and cook, stirring constantly, until almost all of liquid has been absorbed.

Add butter, 1/2 cup parmesan, Pecorino, Romano, and Fontina. Season with salt and freshly ground black pepper. Transfer risotto to a large shallow baking dish or baking sheet to cool.

Take a small amount of cooled risotto and roll into a (1 1/2-inch) ball. Make a small hole in ball's center and insert 1 cube of mozzarella, then cover hole with more rice. Repeat until you've used up all risotto.

Place flour, beaten eggs and seasoned breadcrumbs in separate bowls, adding orange zest and remaining 1/2 cup of grated cheese to breadcrumbs. Dip each risotto ball in flour, then in egg, then in breadcrumb mixture. Reserve coated balls on a baking sheet and place them in refrigerator until you're ready to fry.

In a large, heavy pan or countertop fryer, heat vegetable oil to 350°F. Fry risotto balls, 4–5 at a time, until golden brown, 3–4 minutes. Remove with a slotted spoon and place on a paper towel-lined plate to drain. Serve hot with tomato jam (recipe follows).

# **Tomato Jam**

**Yields 2 cups**

## **Ingredients**

2 tablespoons olive oil  
1 tablespoon unsalted butter  
1/2 cup shallots, peeled, halved, and sliced 1/4-inch thick  
3 cups grape tomatoes, diced  
1/4 cup sherry vinegar  
1/2 cup granulated sugar  
water, as needed  
2 tablespoons chopped basil  
Salt and ground black pepper

## **Method**

Heat oil and butter in a medium saucepan over medium heat.

When butter foams, add shallots. Cook, stirring occasionally, until shallots are softened and just beginning to brown, about 10 minutes. Add tomatoes and cook for another 3–4 minutes.

Stir in vinegar and sugar and cook, stirring and adding water occasionally, until jam is thick and syrupy, about 20–25 minutes. Allow jam to cool and stir in chopped basil. Season with salt and freshly ground black pepper.

# **Pan Roasted Shrimp and Cavatappi 'Caponata'**

**Serves 4–6**

## **Ingredients**

### For Tomato Sauce

2 tablespoons olive oil  
1 cup yellow onions, minced  
1 teaspoon clove garlic, chopped  
1 (28-oz) can whole plum tomatoes  
1 bay leaf  
1/2 cup fresh basil, chopped  
Salt and ground black pepper

### For Caponata

1 1/2 lb eggplant, coarsely chopped  
1 cup yellow onions, finely chopped  
2 small stalks celery heart, tender part only, finely chopped  
1/4 cup extra-virgin olive oil  
2 cups tomato sauce  
2 tablespoons toasted pine nuts  
2 tablespoons golden raisins  
1/4 cup green olives, pitted and sliced  
1 1/2 tablespoons capers, drained  
6 basil leaves  
1 lb cavatappi pasta, cooked al dente, room temperature

### For Shrimp

40 peeled/deveined medium shrimp, thawed  
2 tablespoons extra-virgin olive oil (+ more for serving)  
3 tablespoons Italian parsley leaves

## **Method**

### For Tomato Sauce

Heat olive oil in a large saucepan over medium-high heat. Add onions and garlic and sauté until onions are tender but not browned, 4–5 minutes.

Use your hands to crush and break up tomatoes. Add to onions, along with bay leaf. Simmer sauce over low heat until thickened and flavorful, about 30 minutes.

Puree tomatoes with an immersion blender. Add basil and season with salt and pepper.

#### For Caponata

Season eggplant with salt and let rest for at least 1 hour. Drain on paper towels.

In a large sauté pan, sweat onions and celery in 2 tablespoons of olive oil over medium-low heat until tender with no color, about 4 minutes. Add tomato sauce. Cook for 5 minutes longer.

In a separate pan, sauté eggplant in 2 tablespoons of olive oil until soft. Add eggplant to vegetables, toss to coat, and remove from heat. Add pine nuts, raisins, olives, capers, and basil. Toss with pasta to heat through. Season with salt and pepper.

#### For Shrimp

Season shrimp with salt and pepper and coat with olive oil. Quickly sauté in a medium pan over high heat, turning as necessary, until cooked through, about 6 minutes.

Spoon caponata into center of the serving bowl. Arrange shrimp around caponata and garnish with parsley.

# **Marinated Pork Roast with Marsala–Mushroom Sauce and Roasted Garlic–Smashed New Potatoes**

**Serves 6**

## **Ingredients**

### For Marinade

1 tablespoon chopped Italian parsley  
1/4 teaspoon chopped fresh rosemary leaves  
1/2 teaspoon chopped fresh thyme leaves  
1 tablespoon chopped fresh basil  
1/2 cup sweet Marsala wine  
3/4 cup olive oil  
1 tablespoon salt  
1/4 teaspoon freshly ground pepper  
2 (2-lb) pork tenderloins, trimmed

### For Pork

1/4 cup olive oil  
2 tablespoons butter  
2 cups Cremini mushrooms, sliced  
2 tablespoons all-purpose flour  
1 cup sweet Marsala wine  
1/2 cup chicken stock  
1 tablespoon Italian parsley, chopped  
Salt and freshly ground black pepper

## **Method**

### For Marinade

Combine all ingredients (except pork) in large bowl. Add pork tenderloins, cover and refrigerate for 45 minutes to 1 hour.

### For Pork

Preheat oven to 350°F.

Heat oil in large oven safe sauté pan over medium-high heat. Remove pork from large bowl (discard marinade). Add pork to pan and brown

on all sides, 6–8 minutes. Transfer pan to oven and roast until an instant-read thermometer inserted into the center of the meat registers 145°F, 13–15 minutes. Transfer pork to a carving board, cover loosely with aluminum foil and let rest for about 10 minutes.

Meanwhile, pour off all but 1 tablespoon fat from pan. Set pan over medium heat and add butter. When butter is melted and fragrant, add mushrooms and cook, stirring occasionally, for 8–10 minutes. Stir in flour and cook briefly. Deglaze with marsala and cook, stirring with a wooden spoon to scrape up browned bits, until liquid is reduced by half, about 1 minute. Add stock and cook, stirring, until sauce thickens. Stir in parsley and season with salt and pepper.

Cut pork into (1/2-inch) thick slices and drizzle with sauce. Serve immediately with Roasted Garlic–Smashed potatoes (Recipe follows).

# Roasted Garlic Smashed Potatoes

Serves 6

## Ingredients

1 large bulb garlic  
2 tablespoons extra virgin olive oil  
Salt and ground black pepper  
4 lb red potatoes  
1 1/2 cups heavy whipping cream  
4 tablespoons butter, divided

## Method

Preheat oven to 425°F.

Cut top off garlic bulb to expose garlic cloves inside. Drizzle with oil and season with salt and pepper. Wrap bulb in foil and bake for 30 minutes.

Cut potatoes in half and put in large pot with enough water to cover. Salt the water and cover the pot. Bring to a boil and cook until tender, about 20 minutes.

Drain potatoes. Heat cream and 1 tablespoons butter in same pot and warm over medium heat while potatoes drain. Squeeze garlic from bulb into cream mixture, whisking to combine. Season with salt and pepper to taste. Add potatoes back to pot and smash with a whisk or potato masher. Serve immediately.



# **Sicilian Ricotta Cheesecake with Meyer Lemon Curd and Pistachios**

**Serves 8-12**

## **Ingredients**

### For Cake

32 oz whole-milk ricotta  
1 tablespoon unsalted butter, room temperature  
1 cup + 1 tablespoon sugar  
3 tablespoons unseasoned dry breadcrumbs  
16 oz cream cheese, room temperature, cut into cubes  
2 large eggs, room temperature  
1 tablespoon Meyer lemon juice  
2 tablespoons Meyer lemon zest  
2 teaspoons vanilla extract

### For the Lemon Curd

2 Meyer lemons  
4 egg yolks, room temperature  
3/4 cup sugar  
4 tablespoons butter, cold  
1 cup pistachios, shelled, chopped

## **Method**

### For Cake

Put ricotta in a large fine-mesh strainer set over a bowl. Drain for 30 minutes.

Arrange rack in lower third of oven and preheat to 350F°. Grease an 8" spring form pan with butter.

Mix 1 tablespoon sugar and breadcrumbs in a small bowl; sprinkle into buttered pan to coat sides and bottom. Tap out excess crumbs.

Transfer ricotta to a processor. Purée for 15 seconds. Scrape down sides of processor; purée until smooth.

Add cream cheese; purée until smooth. Add the remaining sugar, cream cheese, eggs, lemon juice, lemon zest and vanilla; purée, scraping down sides occasionally, until smooth, about 30 seconds.

Scrape batter into prepared pan.

Bake cheesecake until golden brown and just set, about 1 hour 15 minutes. Transfer to a rack and let cool in pan.

Refrigerate uncovered until cool, about 3 hours. Then cover and chill overnight.

#### Lemon Curd

Zest and juice lemons. In a bowl mix together egg yolks and sugar until smooth. Stir in lemon juice and zest. Transfer to saucepan and bring to a simmer over medium heat. Continue cooking, stirring constantly until the mixture coats the back of a spoon. Stir in butter, 1 tablespoon at a time. Cover lemon curd with plastic wrap and refrigerate overnight.

#### To serve

Gently remove pan sides. Slice cake and top with lemon curd. Garnish with pistachios.