



Trattoria Bellarmina
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Sgroppino
Pizza Bianco
Insalata
Penne alla Puttanesca
Pesca melba con gelato

Sgroppino – Giada De Laurentiis

- 1 cup chilled Prosecco (Italian sparkling white wine)
- 2 tablespoons chilled vodka (I used citrus-flavored vodka from Trader Joes)
- 1/3 cup frozen lemon sorbet
- 1/4 teaspoon chopped fresh mint leaves

Pour the Prosecco and vodka into 2 Champagne flutes, dividing equally. Spoon a scoop of sorbet into each flute. Sprinkle with mint and serve immediately

Lemon Sorbet – Emeril Lagasse – serves 6

- 1 cup water
- 1 cup sugar
- 1 cup fresh lemon juice
- 1 tablespoon lemon zest

Bring the water and sugar to a boil in a small saucepan, remove from the heat, and cool. Combine the syrup with the lemon and zest and pour into the bowl of an ice cream machine. Freeze according to the manufacturer's instructions. After the sorbet is made, transfer to an airtight container. Cover tightly and freeze until ready to serve. If you don't have an ice cream maker, just stir the sorbet with a fork every hour or so until it freezes.

Basic Pizza Dough – Janet Benson (makes 4 to 5 8-10 inch pizzas)

4 cups bread flour or any high gluten flour
1 tsp salt
1 ½ cup warm water
1 tsp yeast (I like Saf Instant)
1 tsp olive oil

Mix dry ingredients together in a large bowl. Add the warm water. Mix till ingredients begin to come together. Add the olive oil and continue to mix until dough forms a ball and comes away from the side of the bowl. Cover with plastic wrap and let dough rest for 20 minutes.

After dough has rested, knead for about 3 minutes until dough forms a smooth ball. Place in a large, lightly oiled container, cover with plastic wrap and leave in a warm location to double in size, about 2 hours. At this point you can either proceed with portioning the dough into balls or you can refrigerate it until you are ready to use it. If you refrigerate the dough be sure to bring it to room temperature before proceeding with the next step.

Turn the dough out onto a floured surface, divide into 4 or 5 portions for individual pizzas and roll gently into balls. Place the balls onto an oiled tray, spray lightly with oil, cover with plastic wrap to avoid drying out, and leave to rest for about an hour.

You can let the dough rise in the fridge overnight to make last minute preparations easier. The dough lasts several days. Refrigerating it overnight actually makes the dough taste better!

Roasted Garlic, Basil and Burrata Pizza

Flour for the peel
2 8-oz. balls pizza dough (homemade or store-bought) at room temperature
1 head roasted garlic, cloves peeled and mashed
1/2 cup grated mozzarella

1/2 cup grated fontina
1/3 cup ricotta
1/4 cup finely grated Parmigiano-Reggiano
12 medium fresh basil leaves, torn
1 tsp. dried oregano
1/2 tsp. crushed red pepper flakes
1 Tbs. garlic oil or extra-virgin olive oil
4 oz. burrata
Flaky sea salt

Put a pizza stone on the lowest rack of the oven, heat the oven to 550°F, and let the stone heat for at least a half-hour. Lightly flour a pizza peel. Stretch one dough ball into a 10- to 11-inch round and transfer it to the peel. Spread half of the roasted garlic over the dough, and then top with half of the mozzarella, fontina, ricotta, Parmigiano, basil, oregano, and red pepper flakes. Drizzle with half of the garlic oil. Slide the dough onto the hot stone and bake until the cheese is melted and the crust is nicely browned, about 8 minutes. Transfer to a cutting board. Tear half of the burrata over the pizza to catch its creamy interior and sprinkle with sea salt. Repeat to make the second pizza.

Caramelized Onion, Fresh Thyme and Blue Cheese Pizza

2 T olive oil
1 medium white onion, halved and thinly sliced
Pinch of sea salt
1 tsp fresh thyme chopped
2 T crumbled blue cheese
6 - 8oz pizza dough

Put a pizza stone on the lowest rack of the oven, heat the oven to 550°F, and let the stone heat for at least a half-hour.

Heat oil in sauté pan over low heat. Add onion and salt. Cook slowly for 45 to 50 minutes until caramelized. Remove from heat and add thyme.

Lightly flour a pizza peel. Stretch one dough ball into a 10- to 11-inch round and transfer it to the peel. Spread onion mix over pizza dough. Sprinkle with blue cheese. Slide the dough onto the hot stone and bake until the crust is nicely browned, about 8 minutes.

Big Italian Salad – Jennifer Segal (“Once Upon a Chef”) – Serves 6

Dressing

1 cup loosely packed fresh Italian parsley, roughly chopped

10 big leaves fresh basil

1/4 teaspoon dried oregano

2 cloves garlic, peeled

1/4 cup red wine vinegar, best quality such as Pompeian Gourmet

3/4 cup extra virgin olive oil, best quality such as Lucini or Colavita

3/4 teaspoon salt

1/4 teaspoon ground black pepper

1-1/2 teaspoons honey

Salad

1 large head romaine lettuce, washed, dried and cut into large, bite-sized pieces

1 large red bell pepper, chopped

1 cup chopped hothouse cucumbers

1 large carrot, peeled into ribbons

Handful grape tomatoes, halved

Handful pitted olives

Ricotta Salata (see note) or Feta, crumbled to taste

Combine all dressing ingredients in a food processor and blitz to blend.

Place all salad ingredients in a large bowl. Right before serving, add about half of the dressing and toss well. Add more dressing little by little as necessary; be sure to dress greens very generously, otherwise

salad will be bland. Taste and adjust seasoning with salt and pepper. Reserve leftover dressing for another use.

Note: Ricotta salata is an Italian sheep's milk cheese that has a salty, slightly tangy flavor, almost like a dry Italian feta. It is not the same as the wet ricotta in the tub. You can find it at Whole Foods, gourmet grocers or specialty cheese shops.

Penne alla Puttanesca with Shrimp – Ivy Manning, Fine Cooking – serves 4

2 Tbs. extra-virgin olive oil
2 large cloves garlic, smashed and peeled
1 medium yellow onion, finely chopped
1 tsp. finely grated orange zest (from half a medium orange)
1/2 tsp. dried oregano
1/4 tsp. crushed red pepper flakes
1/2 cup dry white wine
One 28-oz. can whole tomatoes, coarsely chopped, juice reserved
1/3 cup pitted Kalamata olives, rinsed and quartered
2 Tbs. capers, rinsed
Kosher salt and freshly ground black pepper
8 oz. whole-grain penne pasta
1 lb. medium shrimp (51 to 60 per lb.), shelled and deveined, or other seafood
4 anchovies, finely chopped (optional – I used a 2-oz container from Trader Joes)
1/2 cup grated Pecorino Romano
1/3 cup chopped fresh flat-leaf parsley

Heat the oil in a 12-inch skillet over medium heat. Add the garlic and cook until golden, 2 to 3 minutes. Add the onion, orange zest, oregano, and pepper flakes and cook, stirring occasionally, until the onion is tender, 5 to 6 minutes. Add the wine and simmer until it has almost evaporated, about 2 minutes. Stir in the tomatoes and their juice, olives, and capers. Bring to a boil over medium-high heat, reduce the heat to maintain a gentle simmer, and cook until the sauce has thickened, about 20 minutes. You can stop here, chill the sauce, and reheat the next day, then continue with the recipe.

Meanwhile, bring a large pot of salted water to a boil. Add the penne and cook until al dente. Drain well.

Add the shrimp or other fish and anchovies (if using) to the sauce in the skillet. Raise the heat to medium high and cook, stirring occasionally, until the shrimp are cooked through, 3 to 4 minutes. I recommend sautéing the seafood separately to avoid diluting the sauce, especially if the seafood was previously frozen (it will release water when cooked and thin out the sauce). Season to taste with salt and pepper. Pour the pasta into the skillet and toss with the shrimp sauce. Serve. Sprinkle with cheese and parsley.

Roasted Peach Melbas, Raspberry Sauce and Gelato – mugniani.com, serves 8

- 4 freestone peaches, cut in half
- 2 teaspoons unsalted butter
- 2 teaspoons dark brown sugar

Sauce

- 3 baskets fresh raspberries or 12 ounces of unsweetened frozen, thawed
- 2 tablespoons water, if using fresh raspberries
- 2 tablespoons seedless raspberry jam
- 1 teaspoon fresh lemon juice

Place the peach halves, cut side up on a sheet pan. Place 1/2 teaspoon of butter and 1/2 teaspoon brown sugar in the well of each peach. Place into the oven and roast for about 10 minutes or until softened and beginning to brown. While the peaches are roasting, puree all of the sauce ingredients in the work bowl of a food process. Pulse until smooth. Push the sauce through a fine mesh strainer to remove seeds, set sauce aside. To serve, place peach in a decorative glass, top with a scoop of gelato and a drizzle of raspberry sauce.

Gelato – allrecipes.com – makes 4 servings

- 2 cups milk

1 cup heavy cream

4 egg yolks

1/2 cup sugar

In a medium saucepan, mix milk and cream. Warm until foam forms around the edges. Remove from heat. In a large bowl, beat the egg yolks and sugar until frothy. Gradually pour the warm milk into the egg yolks, whisking constantly. Return mixture to saucepan; cook over medium heat, stirring with a wooden spoon until the mixture gels slightly and coats the back of the spoon. If small egg lumps begin to show, remove from heat immediately. Pour the mixture through a sieve or fine strainer into a bowl. Cover, and chill for several hours or overnight.

Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions. Transfer to a sealed container, and freeze until firm. If the gelato is too firm, place it in the refrigerator until it reaches the desired consistency.



Prosciutto Crisps

Yield: 18 to 36 crisps

A base of flaky puff pastry is rolled around a honey-mustard prosciutto filling. These crisps are a must for that special cocktail party or afternoon tea. Assemble the rolls ahead and chill them for several hours, or freeze and thaw before completing.

- 1 sheet puff pastry, thawed
- 1 tablespoon honey
- 1 tablespoon Dijon mustard
- 1/4 teaspoon prepared horseradish
- 2 tablespoons grated Parmesan cheese
- 3 ounces thinly sliced prosciutto
- 1 egg yolk
- 2 teaspoons water

Arrange the pastry sheet on a lightly floured surface. Combine the honey, Dijon mustard and horseradish in a small bowl and mix to form a smooth paste. Spread over the pastry. Layer the cheese and prosciutto over the pastry. Roll as for a jelly roll from the long side, stopping at the middle. Roll the opposite side toward the middle, forming two side-by-side pinwheels. Wrap the double roll in plastic wrap and place on a flat baking sheet. Chill for several hours or freeze for up to 3 weeks. Thaw the frozen roll for 8 hours in the refrigerator before proceeding.

Line 2 baking sheets with parchment paper. Preheat the oven to 400 degrees. Cut the roll into 1/4- to 1/2-inch-thick slices, using a serrated knife. Place the slices 1 inch apart on the prepared baking sheet. Beat the egg yolk and water in a small bowl and brush over the slices. Bake for 10 to 12 minutes or until golden. Serve hot or at room temperature.



Teatime on Cervantes Court



Pizza Bianco



**Insalata
Prosciutto Crisps**



Penne alla Puttanesca



Pesca Melba con Gelato