



## **Grilled Pizza with Mushrooms, Fresh Oregano and Brie**

### **makes 2 small pizzas**

1 lb fresh pizza dough, at room temperature

olive oil

8 oz crimini mushrooms, thinly sliced

1 tbl chopped fresh oregano

4 garlic cloves, thinly sliced

4 oz brie cheese, sliced

salt and pepper

### **\*\*\* Preparation \*\*\*\***

Heat a grill pan over high heat. Preheat oven to 450 degrees.

Divide the dough into two pieces and roll out on a floured counter to 1/4-inch thick. Brush the top side with olive oil. Place the dough oil-side-down onto the hot grill pan. Grill until bubbles form and dough is cooked on one side. Flip and cook for another couple minutes. Remove and place onto a baking sheet.

Meanwhile, heat a large skillet over high heat. Add olive oil to lightly coat the bottom of the pan. Add the sliced mushrooms and oregano. Cook over high heat for about 5 minutes -- until mushrooms are browned and any liquid has evaporated. Add the garlic and cook another minutes. Remove from heat and season with salt and pepper.

Top each pizza with some of the mushroom mixture and slices of brie. Bake for just a few minutes until the cheese is warm.

Serve hot.



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## **Pasta with Lemon-Garlic Infused Olive Oil and Roasted Tomatoes**

**serves 3-4 (as a first course)**

### **for the oil**

1/2 cup olive oil

5 garlic cloves, sliced

1 lemons, zested

1/2 tsp red chili flakes

### **for the pasta:**

1 lb fresh pasta

2 cups baby tomatoes, halved

1/4 cup chopped fresh parsley

olive oil

salt and pepper

### **\*\*\* Preparation \*\*\*\***

#### **For the oil:**

In a small pot, combine the oil and garlic. Place over medium-high heat and cook until garlic begins to sizzle. Remove from heat and let stand 15 minutes. Stir in zest and red chili flakes.

#### **For the pasta:**

Bring a large pot of water to a rolling boil.

Preheat oven to 450 degrees. Toss the halved tomatoes with olive oil and spread out onto a baking sheet. Roast for about 15 minutes. Remove from oven and season with salt and pepper.

Add a small handful of salt to the boiling water. Add the pasta and cook for a few minutes until just tender. Remove from the hot water and immediately toss with the garlic oil. Season with salt and pepper as needed. Serve topped with the roasted tomatoes and chopped parsley.

## **Black Pepper and Dijon Crusted Steak over Creamed Spinach**

**serves 6**

### **for the steaks:**

1/4 cup smooth dijon mustard  
2 tsp ground black pepper  
1 tsp salt  
1 tbl chopped fresh rosemary  
1/4 cup olive oil  
3 rib eye steaks, taken out of the fridge 15 minutes before cooking

### **for the spinach:**

2 lbs baby spinach leaves  
2 cups half and half  
4 shallots, sliced  
2 tbl butter  
2 tbl flour  
1/8 tsp grated nutmeg  
salt and pepper

### **\*\*\* Preparation \*\*\*\***

#### **For the steaks**

Heat a grill pan or large cast-iron pan over high heat. Preheat oven to 400 degrees.

In a small bowl, combine the Dijon, pepper, salt, rosemary and olive oil. Rub the mixture on both sides of the steaks. Place the steak onto the hot pan and grill (or sear) until well-marked on each side. Place the steaks onto a baking sheet.

Roast for 10-15 minutes, or until done to your liking. Remove from oven and let rest 10 minutes before slicing to serve.

#### **For the spinach:**

Bring a large pot of water to a boil. Add a small handful of salt. Add the spinach and cook for just 30 seconds. Remove from pot and rinse under cold water. Press the spinach very dry and roughly chop. Set aside.

Remove the half and half from the fridge so it is not cold. In a medium skillet, add the butter. When melted, add the shallots. Cook over medium heat until tender. Sprinkle in the flour and cook for about 1 minute. Whisk in the half and half. Cook, whisking often, until mixture begins to bubble and thicken. Remove from heat and stir in spinach. Season with nutmeg, salt and pepper. Serve the steak sliced, over the spinach.



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## Chocolate Caramel Crunch Tart

**makes 1 9-inch tart**

### **for the dough:**

1 1/2 cups all-purpose flour  
1/2 cup powdered sugar  
1/2 tsp salt  
9 tbl butter, very cold, cut into small pieces  
1 large egg yolk

### **for the caramel:**

1/2 cup sugar  
1 tbl light corn syrup  
2 tbl butter  
1/2 tsp salt  
1/2 cup heavy cream, removed from fridge 30 minutes before using

### **for the ganache:**

8 oz chopped bittersweet chocolate  
1 cup heavy cream  
4 tbl butter

1/2 cup chopped nuts, pecans, cashews, honey-roasted peanuts -- your favorite!

### **\*\*\* Preparation \*\*\*\***

#### **For the dough:**

Preheat oven to 375 degrees.

In a food processor, combine the flour, sugar and salt. Pulse a couple times. Add the butter and pulse until dough resembles crumbs. Add about half the yolk and pulse a few times. Add the rest of the yolk and use long pulses to bring the dough together.

Press the dough into a 9-inch, removable bottom tart pan -- be sure to press the dough in evenly. Place the tart in the freezer for 30 minutes. Remove and press parchment paper or foil down on top of the dough. Place into the oven and bake for about 20 minutes until crust is cooked. Remove from oven and gently remove foil. Let cool completely.

#### **For the caramel:**

Combine the sugar and corn syrup. Place over medium-high heat. Cook swirling the pan as needed, until sugar melts and becomes a deep caramel color.

Add the butter and sugar, standing back -- mixture will bubble furiously. Add the cream. Lower the temperature and stir until sugar has melted again and mixture is smooth. Remove from heat.

Sprinkle the nuts into the bottom of the baked crust and pour over the caramel sauce. Set aside to cool while you make the ganache.

**For the ganache:**

In a small pot, bring the heavy cream to a boil. Place the butter and chocolate in a bowl and pour over the hot cream. Stir until chocolate and butter is melted and mixture is smooth. Let stand a few minutes to cool.

Pour the ganache over the caramel and let the tart sit for 30 minutes before serving.