



Mushroom Mozzarella Arancini

Yield: 12

Ingredients

- 1 tbsp olive oil
- 1 yellow onion
- 5 cloves garlic
- 6 cremini mushrooms
- 1 tsp salt
- 2½ cups Arborio rice
- ½ cup white wine
- 1-2L mushroom or chicken stock
- 3 tbsp butter
- ½ cup grated parmesan
- 1 block mozzarella cheese, or shredded mozzarella
- 1 cup flour
- 2 large eggs
- 1 cup panko breadcrumbs
- marinara sauce
- Fresh basil leaves

Directions

1. Into a medium heat pan, add olive oil, diced onions, and diced garlic. Stir 30 seconds – 1 minute.
2. Add your finely chopped mushrooms in. Stir for 3-5 minutes or until most of the moisture is cooked out.
3. Season with salt and add Arborio rice. Stir 30 seconds.
4. Add white wine, and continue stirring until the wine has evaporated. (about 2 minutes)
5. Pour in your stock, 1 cup at a time while stirring. Add more stock as needed. To know when your rice is cooked, just taste test yourself along the way. It should look very creamy. Total cook time for me was about 35-40 minutes.
6. Once the risotto is cooked, add cold butter, and grate in parmesan. Stir until combined. Then transfer into a baking tray to cool down.
7. Prepare your mozzarella cheese by cutting them into 1 inch cubes. Grab a small handful of your cooled risotto and stuff a cube of mozzarella in the middle. Shape into a ball and add more rice if needed.
8. Prepare your breading station which is flour, egg wash, and panko breadcrumbs.
9. Place the rice balls into flour, then egg wash, and coat well in panko breadcrumbs making sure to press it in.
10. Fry at 350F for 5 minutes or until golden brown and crispy.
11. Plate Arancini over marinara sauce, top with basil, and shaved parmesan



Gnocchi

Yield: 12

Ingredients

- 30-40g potato gnocchi
- 1 tbsp olive oil
- ½ shallot, minced
- 3 cloves garlic, crushed
- 20g hot Italian sausage
- 2 tbsp butter
- 2 tbsp flour
- 1½ cups whole milk, room temperature
- ½ cup heavy cream, room temperature
- ½ tsp salt, plus more to taste
- 2 tbsp fresh sage, chopped pepper to taste
- ½ cup Parmesan, freshly grated

Directions

1. Heat up water in a big pot and drop the gnocchi and leave it for about 5 minutes.
2. In a pan, drizzle with olive oil and sweat shallots and garlic, followed by the sausage.
3. Slowly whisk in milk and cream. Add the butter and bring sauce to simmer to thicken, add in salt, pepper and sage.
4. Lastly, add in gnocchi and parmesan cheese.



Tiramisu

Yield: 12

Equipment

- Baking dish/take away plastic cups, hand mixer, kitchen aid maker, whisk attachment

Ingredients

- 357g heavy whipping cream
- 226g container mascarpone cheese ,room temperature
- 70g granulated sugar
- 4g vanilla extract
- 354g cold espresso
- 45g coffee flavored liqueur ,optional (Kahlua or DaVinci brands)
- 1 package Lady Fingers, Savoiardi brand can be found in the cookie aisle at your local grocery store.
- Cocoa powder for dusting the top

Directions

1. Add whipping cream to a mixing bowl and beat on medium speed with electric mixers (or use a stand mixer). Slowly add sugar and vanilla and continue to beat until stiff peaks. Add mascarpone cheese and fold in until combined. Set aside.
2. Add coffee and liqueur to a shallow bowl. Dip the lady fingers in the coffee (Don't soak them--just quickly dip them on both sides to get them wet) and lay them in a single layer on the bottom of an 8x8" or similar size pan.
3. Smooth half of the mascarpone mixture over the top. Add another layer of dipped lady fingers. Smooth remaining mascarpone cream over the top.
4. Dust cocoa powder generously over the top (I use a fine mesh strainer to do this). Refrigerate for at least 3-4 hours or up to overnight before serving. Or Freezer if in a rush.

- Olive oil
- Salt
- Black pepper
- 2 pcs medium size white onion
- 3 bulbs garlic
- 10-15 cremini mushrooms
- 1 pack Arborio rice
- White wine
- Chicken stock
- Butter
- Parmesan cheese
- Mozzarella cheese (block)
- Flour
- 6-8 Eggs
- Panko bread crumbs
- Marinara Sauce
- Fresh basil
- Potato Gnocchi
- 2-3 pcs Shallot
- Hot Italian sausage
- Whole milk
- Heavy cream 2L (for tiramisu and gnocchi)
- Sage
- 500-600g Mascarpone Cheese (room temperature)
- Granulated Sugar
- Vanilla Extract
- Cold Espresso or coffee powder
- Coffee flavored liquor (Kahlua)
- Packs of Lady Fingers (Savoardi)
- Cocoa powder