

# COOKING CLASSES

With DZ Restaurants

## TRADITIONAL OVEN ROASTED TOMATO BRUSCHETTA & BUTTERNUT SQUASH RAVIOLI WITH SAGE BROWN BUTTER SAUCE

WITH EXECUTIVE CHEF FABRIZIO BAZZANI

TUESDAY, JANUARY 12, 2021



## Preparation Notes:

- Please gather all ingredients prior to class if you will be cooking along.
- Feel free to pre-measure ingredients, but it is not necessary.
- Preheat oven to 350 degrees Fahrenheit

## Traditional Oven Roasted Tomato Bruschetta:

*Ingredients included to make the recipe:*

- House-made Italian Ciabatta Bread
- 2 Large Beefsteak Tomatoes
- 1 Garlic Clove
- 1 Tablespoon of Extra Virgin Olive Oil
- Salt
- Pepper
- Pinch of Basil
- 3 oz of Grana Padano

*Kitchen tools you will need to make the recipe:*

- Cutting Board
- Knife
- Medium Size Mixing Bowl
- Medium Size Pan
- Baking Sheet

## Butternut Squash Ravioli:

*Ingredients included to make the recipe:*

- 5.5 oz Semolina Flour
- 3.5 oz All Purpose Flour
- Salt
- Pre-packaged house-made Butternut Squash Puree
- 1 Tablespoon of Extra Virgin Olive Oil

*Kitchen tools you will need to make the recipe:*

- Measuring Spoons
- Knife
- Fork
- Large Mixing Bowl
- Large Size Non-Stick Pan
- \*\*\* Creative Rolling Pin \*\*\*

# Sage Brown Butter Sauce:

*Ingredients included to make the recipe:*

- 1 Stick of Butter
- 1 Garlic Clove
- 5 Sage Leaves
- 3 oz Grated Grana Padano
- Salt
- Pepper
- 1 Small Shallot

*Kitchen tools you will need to make the recipe:*

- Medium Size Pot

# Roasted Tomato Bruschetta

**Yield: 2-4 servings**

**Italian pronunciation:** [\[bru'sketta\]](#)

An Antipasto (starter dish) originated in Italy during the 15<sup>th</sup> Century. The traditional bruschetta is topped with fresh tomatoes but there are a handful of variations to the traditional dish. Variations may include beans, cured meat, cheese or assorted vegetables. Bruschetta is a versatile dish as it can be served hot or cold depending on the season.

*Instructions:*

1. Preheat the oven to 350 degrees F
2. Dice up the tomatoes and coat in olive oil, salt and pepper
3. Roast the tomatoes in the oven on a baking sheet pan for 10-15 minutes
4. Let cool
5. Toast the home-made ciabatta bread in the oven or toaster
6. Brush bread with a garlic clove
7. Lay the roasted tomatoes on a cutting board and gently cut into chunks
8. Tear basil leaves and drizzle 1 tablespoon of olive oil into a small bowl
9. Add the roasted tomatoes and mix gently
10. Spoon the roasted tomato mixture onto the toasted bread
11. Garnish with grana padano and basil



# Ravioli with Sage Brown Butter Sauce

**Yield: 2-4 servings**

**Italian pronunciation:** [\[raˈvjoːli\]](#); **singular:** *raviolo*

Ravioli are square or round pillow shaped stuffed pasta, similar to dumplings. Ravioli are formed by laying down a thin flat sheet of pasta, adding a filling, and then placing another flat layer of pasta on top. The stuffing can range from sauces, meats, assorted vegetable purees and cheeses.

## **For the Ravioli (yields 1 lb of fresh pasta)**

1. Place semolina flour and all-purpose flour in a mound on a large cutting board or bowl
2. Use your fingers or a large spoon to create a "well" in the middle of the flour mound
3. Add 1 tablespoon of olive oil and 1 teaspoon of salt
4. Gradually add warm water to the flour to create a dough
5. Knead the dough for 8-10 minutes
6. Let rest for 20 minutes
7. Stretch and roll out the dough into one large sheet
8. Spoon small dollops of Chianti IL Ristorante's house-made squash puree 3" apart onto the top half of the pasta sheet
9. Fold over the bottom half of the pasta sheet and firmly close around the filling
10. Cut into squares and use a fork to press the edges

## **For the Brown Butter Sage Sauce**

1. Finely chop up cloves of garlic
2. Slice pieces of butter and place in a saucepan, medium heat
3. Mince the shallot and add to the butter
4. Stir the butter mixture for 2-3 minutes
5. Add chopped sage and mix for another 1-2 minutes until the butter has turned a light brown hue
6. Season with salt and black pepper
7. Pour mixture over the ravioli and enjoy!

