

Roasted Tomato Bruschetta

Yield: 2-4 servings

Italian pronunciation: [\[bru'skɛtta\]](#)

An Antipasto (starter dish) originated in Italy during the 15th 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

Spring Ricotta Gnocchi with Sage Brown Butter Sauce

Yield: 2-4 servings

Italian pronunciation: [nok-ee, noh-kee; Italian nyawk-kee]

Gnocchi are a varied family of dumpling in Italian cuisine. They are made of small lumps of dough composed of semolina, ordinary wheat flour, egg, cheese, potato, breadcrumbs, cornmeal or similar ingredients, and possibly including herbs, vegetables, and other ingredients.

For the Gnocchi

1. Blanch in hot water then wring, or wilt the spinach in a dry pan over medium low fire.
2. Let cool then mince finely.
3. In a saute pan melt 1tbs of butter and sweat the onion, once translucent add the spinach.
4. Let cook for 5-6 minutes then set aside to cool.
5. In a bowl combine ricotta, cheese, eggs, flour, the cooled spinach, salt pepper and nutmeg to taste.
6. Mix and knead gently to obtain the gnocchi dough.
7. Using a cutting board or table, dust the surface with some flour, grab a small amount of the dough,
8. Roll it with your hands to form a long noodle.
9. Once the diameter is half inch to 3/4, start cutting small nuggets and roll in flour.
10. Set aside until you cut all the gnocchi.
11. Cook in boiling salted water, let cook for 3-4 minutes after floating.

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!