

INGREDIENTS:

- 3 tablespoons olive oil
- 1 large eggplant, cut lengthwise into 8 slices
- 1 tablespoon fresh oregano leaves
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 28-ounce can chopped tomatoes, almost drained of liquid
- 1 yellow onion, chopped
- 1 clove garlic, minced
- 8 slices prosciutto
- 8 slices mozzarella
- ¼ cup grated Parmigiano-Reggiano

INSTRUCTIONS:

1. Preheat the oven to 400°F. Oil a parchment-lined baking sheet pan.
2. Place the eggplant slices on a sheet pan and brush with 2 tablespoons olive oil. Sprinkle with oregano, salt and pepper. Bake 10 minutes turning once.
3. In food processor, chop garlic, remove. Chop onions until finely chopped. Remove. Chop tomatoes until just slightly chunky.
4. In a skillet over medium heat, saute the onions for 2-3 in 1 tablespoon of olive oil, then add the garlic and saute for an additional minute. Stir in the tomatoes and cook to blend the flavors, about 2 minutes.
5. Remove the eggplant from the oven. Lower the oven temperature to 350°F.
6. On each eggplant piece, place a slice of prosciutto and a slice of mozzarella. Roll the pieces from the small end forward, and secure the neat little bundle with a toothpick or by tying a chive around it.
7. Slather the bottom of a 9 x 13-inch baking dish with some tomato sauce and arrange the *involtini* seam side down. Over each bundle spread some more sauce and a scattering of the Parmigiano. Warm well in the oven, about 15 minutes. *Finito!*

From: *"The Tuscan Sun Cookbook: Recipes from Our Italian Kitchen"* by Frances Mayes and Edward Mayes

INGREDIENTS:

Limoncello Cake Loaf

- 2 large eggs
- 1 cup vanilla Greek yogurt
- 1 cup sugar
- ¼ cup olive oil
- Zest of 1 lemon
- 3 ½ tablespoons Limoncello
- 2 cups flour
- ½ teaspoon baking soda
- 1½ teaspoon baking powder
- ¼ teaspoon salt

Limoncello Glaze

- 1 cup powdered sugar
- 4 tablespoons Limoncello
- Lemon juice as needed to adjust consistency
- Optional: 2 teaspoons lemon zest

INSTRUCTIONS:

Limoncello Cake Loaf

1. Preheat the oven to 350°F.
2. Spray a 9x5-inch loaf pan with cooking spray, set aside.
3. In a large bowl, whisk together the eggs, yogurt, sugar, oil, lemon zest and 3 1/2 tablespoons Limoncello or lemon juice.
4. In another bowl, whisk together the flour, baking powder, baking soda and salt.
5. Start adding the dry ingredients to the wet ingredients, stirring just until incorporated, 15-20 stirs. Very important to not over mix.
6. Pour the cake batter into the pan. Convection bake about 30-45 minutes or until a toothpick comes out clean and the top of the cake is golden.
7. Cool the cake in the pan for about 5 minutes. Remove from pan and continue cooling on a wire rack.

Limoncello Glaze

8. When the cake is cool, whisk the powdered sugar with 4 Tablespoons of Limoncello or lemon juice in a small bowl until smooth. Drizzle or pour the glaze over the cake.
9. Garnish with candied lemon slices, if desired.

Source: Adapted from The Tuscan Sun Cookbook and thebakingchocolatess.com

INGREDIENTS:

Bistecca con Pomodoro Verde

Steak with Olives, Herbed Green

Tomatoes and Pickled Red Onions

Steak:

- 1 cup kalamata olives, pitted and coarsely chopped
- 1 boneless rib steaks, cut 1½ inches thick
- Extra-virgin olive oil, *QB**
- Sea salt and freshly ground pepper, *QB**

Tomatoes:

- 1 green tomatoes, cut into 1-inch wedges (we are using pickled green tomatoes in class)
- 2 cloves garlic, slivered
- 1 tablespoon freshly chopped herbs of your choice: parsley, basil, rosemary, thyme, oregano
- 1 tablespoon olive oil
- Pickled red onions (recipe below)

**Quantobasta – “enough, up to you”*

Pickled Red Onions:

- 2 tablespoon white wine vinegar
- 1 tablespoon sugar
- 1 teaspoon coarse salt
- 1/2 teaspoon black peppercorns
- 2 whole cloves
- 1 bay leaf
- 1 medium-size red onion, thickly sliced

INSTRUCTIONS:

- Preheat the oven to 175°F. Spread the olives on a baking sheet lined with parchment paper. Bake them for at least 4 hours or overnight, until they are dried out but not burned. Let cool, then transfer to a blender or food processor and pulse until coarsely ground. (This step has been done for you prior to class.)
- Brush steaks lightly with olive oil. Season the meat lightly with salt and generously with pepper. Press the ground olives onto both sides of the steak to coat completely. Wrap in waxed paper and refrigerate for at least 1 hour. Let stand at room temperature before cooking.
- In a bowl, toss the green tomato wedges with a dash of salt and a generous grind of pepper, the garlic, herbs, and olive oil. Meanwhile, make the pickled red onions.
- Preheat the oven to 450°F. Line a heavy skillet (preferably cast iron) with parchment paper. Pour in 3 tablespoons olive oil and set over medium-high heat until hot. Add the steaks and sauté for 1¼ to 2 minutes on each side until nicely browned. Transfer to the oven. Roast for 5 to 8 minutes, until the meat is rare to medium-rare.
- Remove to a cutting board and let rest for 5 minutes. Do not tent.
- While the steak roasts, heat 2 tablespoons olive oil in a medium skillet. Add the green tomatoes, their juices, the garlic, and the herbs. Sauté over medium-high heat until they are softened but still hold their shape, 3 to 5 minutes.
- To serve, cut the steak against the grain into thick slices. Arrange on plates with alternating layers of the sautéed green tomatoes and pickled red onions.

From *"See You in the Piazza: New Places to Discover in Italy"* by Frances Mayes.

Pickled Red Onions:

1. In a medium-sized saucepan, combine 2 cups water with the vinegar, sugar, and salt. Bring to a boil, stirring to dissolve the sugar. Add the peppercorns, cloves, and bay leaf. Reduce heat and simmer 5 minutes.
2. Add the red onion slices and simmer for about 3 minutes, until the onions are just softened but still hold their shape.
3. Let the onions marinate for 30 minutes before using.