

## Myerberg Center – Cooking with Chef Alba

### “Traditional Dishes of Valle d’ Aosta Italy”



*Smallest Italian region, situated along the Italian border with France and Switzerland*

#### **FOCACCIA FONTINA E PATATE E MOZZARELLA**

1 ready-made pizza dough (allow to rise at room temp. about 2 hours before class)

8 ounces Fontina cheese, shredded

1 medium-large Yukon gold potato, cut paper thin slices

4 ounces mozzarella, cut in small cubes

1 teaspoon minced fresh rosemary

Extra virgin olive oil

Kosher salt and freshly cracked black pepper

1. Preheat oven to 400F. Line a baking sheet with parchment paper. Drizzle olive oil on parchment paper.
2. Transfer the dough to the baking sheet. Stretch to fit the pan as much as possible.
3. Add half of the mozzarella cubes and ½ of the shredded Fontina on top.
4. Place the paper thin potatoes over the cheeses. Place the remaining cheeses over the potatoes.
5. Drizzle olive oil on top and add sprinkle rosemary, salt, and black pepper. Bake 20-30 minutes until golden on the bottom crust and cheese is golden on top.

#### **What to prep ahead of class:**

- Have all ingredients measured and ready on a tray
- Take dough out of frig and place into a lightly oiled large bowl. Cover to rise about 2 hours prior to class time at room temperature.
- Preheat oven to 400f a few minutes before class

### **VALDOSTANA CHICKEN,**

8 chicken tenders

4 slices Fontina cheese (*gruyere is you can't find*)

8 sage leaves

2 eggs, lightly beaten

1 cup Italian Breadcrumbs

Salt and black pepper

Olive oil for frying

1. Place the chicken tenders one at a time between two pieces of plastic wrap. Pound one at a time until very thin and flat. (*We will do this during class*)
2. Place four slices of chicken on a plate or cutting board. Add 1 slice of cheese on top and 2 sage leaves. Be sure that the cheese does not extend outside of the chicken. Place the other slices over the 4 pieces of chicken (like a sandwich).
3. Have a bowl for the beaten eggs and plate for the breadcrumbs ready.
4. Pass each cutlet first in the egg and then in the breadcrumbs, shake off any excess breadcrumbs. Place the breaded chicken cutlets on a plate ready to cook.
5. Heat 2 tablespoons oil in a large skillet on medium heat. Cook each cutlet until golden brown on one side first, then turning only once, cook the other side until golden. Do not crowd the pan, if necessary cook in batches.
6. Transfer the cooked cutlets to paper towel to dry any excess oil if needed.

### **What to prep ahead of class:**

- Have all ingredients measured and ready on a tray
- Have 4 pieces of plastic wrap ready to pound the chicken during class
- Have a large skillet (frying pan) ready to cook
- Have a bowl ready for the beaten eggs
- Have a plate ready for the breadcrumbs

### **INSALATA BELGA CON NOCI UVETTA E FONTINA**

3-4 Belgium lettuces (endive), cut in small rounds

8-10 shelled walnuts, coarsely chopped

1 tablespoon golden raisins, soak in water and drain if too dry

2-3 ounces Fontina, cubed

1 tablespoon extra-virgin olive oil

1 tablespoon aged balsamic vinegar

1 ½ teaspoon honey

½ teaspoon mustard

Black pepper

1. Dressing: Emulsify the oil with vinegar, mustard, honey and a sprinkling of pepper.
2. Place the endive on a platter. Add the chopped walnuts, cubed Fontina and raisins.
3. Drizzle dressing on top.

#### **What to prep ahead of class:**

- Have all ingredients measured and ready on a tray
- Have a bowl ready for the dressing
- Have a small platter ready for the salad