

Myerberg Center – Cooking with Chef Alba “RECIPES FROM PUGLIA ITALY”



TARTUFI AL CIOCCOLATO E MASCARPONE

6-8 ounces dry cookies (lady fingers, biscotti, etc.)

5-6 ounces mascarpone cheese, at room temp

2-3 tablespoons powdered sugar, *optional*

3 ounces unsweetened cocoa powder, *divided*

1-2 tablespoons favorite liquor

1. Pulse the cookies in a food processor, leaving a part a little coarser for texture. (Not powdered)
2. In a bowl, add the mascarpone, sugar, and liquor, whip to smooth mixture. Add 1 tablespoons of cocoa powder and mix well again. Add the crumbled cookies and mix with a spoon or fork to combine.
3. You should have a malleable mixture so that you can form the balls. If necessary, if too soft or wet, add a little more crumbled cookies until you reach the right consistency. Form balls and dredge each in cocoa powder. Let them rest in the refrigerator for about an hour. Take them out of the refrigerator 5-10 minutes before serving.

What to prep ahead for the class:

- Have all ingredients ready and measured on a tray
- Have small food processor ready or a mortar and pestle

ORECCHIETTE PASTA WITH BROCCOLI RAAB

3-4 tablespoons extra virgin olive oil

5-6 cloves of garlic, thinly sliced

Salt, black pepper, red pepper flakes

2 bunches broccoli raab, cut in 1 inch pieces

1 pound orecchiette pasta (short pasta)

1 - 1 ½ cups freshly grated Pecorino Romano

1. Cook the broccoli raab in a large pasta pan with boiling salted water. When al dente, remove from the pan. Do not drain, we will be using the water to cook the pasta.
2. Cook the pasta until al Dente. Before draining, reserve a cup of pasta water and set aside.
3. Add the oil and garlic in a large skillet on low flame. Sauté 30 seconds, add the broccoli rape, red pepper flakes, cook on medium heat for 3-4 minutes.
4. When the pasta is ready, drain and transfer to the skillet with broccoli raab. Stir in ½ cup Pecorino cheese. If too dry add some pasta water a little at a time. Serve immediately with extra Pecorino on top.

What to prep ahead for the class:

- Have all ingredients ready and measured on a tray
- Have a large pan with boiling salted water ready before class

ARUGULA AND RICOTTA FRITTATA

1/2 pound wild arugula
6 large eggs
3-4 ounces whole ricotta, *drained overnight*
Salt, pepper, and red pepper flakes
½-3/4 cup freshly grated Pecorino Romano
Extra virgin olive oil

1. Bring 1 quart water to boil. Drop in arugula; cook 1 minute, until limp; drain, cool in cold water. Squeeze completely dry, and chop coarsely. Set aside.
2. In large bowl, beat eggs, salt, peppers, ricotta and pecorino. Add arugula and mix well.
3. In a frying pan either make a large frittata and cook until golden on both sides or cook in smaller batches the size of small pancakes. When cooked to golden, serve with a salad or bread.

What to prep ahead for the class:

- Have all ingredients ready and measured on a tray
- Place the ricotta in a sieve over a bowl and drain overnight

GREEN BEANS IN TOMATO SAUCE PUGLIESE STYLE

2-3 tablespoons extra virgin olive oil
3-4 garlic cloves, minced
3/4 pound green beans, blanched
Salt, pepper and red pepper flakes
1 (28 ounce) can San Marzano tomatoes, crushed
Fresh parsley, minced

1. Blanch (boil) the green beans salted boiling water for 3-5 minutes. Strain; transfer to cold water bath. Strain again.
2. In large skillet, add oil on low heat and sauté garlic until barely golden. Add tomatoes; cook 5-8 minutes. Add salt, pepper, red pepper flakes. Add green beans and cook until tender. When ready, top with fresh parsley.

What to prep ahead for the class:

- Have all ingredients ready and measured on a tray
- Blanch the green beans ahead, cool in cold water, and drain