

Myerberg Center – Cooking with Chef Alba
“Discover Capri on a Plate”



Caprese in Bicchiere (Glass)

1 pound mozzarella di bufala or in mozzarella in brine, cut in small pieces
16-20 small grape tomatoes
1 small package of arugula, *divided*
10 leaves of fresh basil
½ cup grated pecorino or parmesan cheese
1 ½ ounces slivered or shaved almonds
3-4 tablespoons extra virgin olive oil
Salt, black pepper, red pepper flakes

1. Cut the tomatoes into cubes, season them. Place them in 4 serving glasses.
2. Let the mozzarella drain a few minutes. Place in serving glasses over the top of the tomatoes.
3. Take 2/3 of the arugula and the basil and place in the food processor, add the almonds and pulse a few times. Add the grated cheese, pulse again. Drizzle in olive oil. Taste for seasoning and adjust as needed.
4. Once the pesto is ready place over the tomatoes and mozzarella. Top with remaining fresh arugula.

Pasta al Sugo di Pomodoro e Olive Nere

1/2 pound thin spaghetti
2-3 tablespoons extra virgin olive oil
2-3 cloves of garlic, minced
1-2 large shallots, minced
1 can San Marzano whole tomatoes, mash with hand
10-12 basil leaves, finely chopped
Salt, black pepper, and red pepper flakes
¼ - ½ cup whole pitted black olives, roughly chopped
1 Grated Pecorino cheese, *divided*

1. In a large skillet add the olive oil, shallot, and garlic, cook on low heat until soft and lightly golden.
2. Add the peeled tomatoes and basil. Season with salt and peppers; cook until the sauce has reduced and thickened, about 10 minutes. When the sauce has thickened add the black olives, cook 2-3 minutes to flavor the sauce.
3. Cook the pasta in a large pan with plenty of water and season with 2 tablespoons of salt. Cook until al dente. Reserve some of the pasta water for the sauce.
4. Transfer the pasta to the skillet with the sauce add ½ cup of the grated Pecorino and additional chopped basil. Add some pasta water if the sauce is too dry. Mix to combine and serve warm with a drizzle of olive oil and grated cheese.

Cotolette di Melanzane

1-2 medium eggplants, cut the tips

1 pound whole mozzarella, cut in ¼ slices

2-3 large ripe tomatoes, thinly sliced

Salt and black pepper

Flour for dredging

2 eggs, lightly beaten

Breadcrumbs for dredging

Light oil to fry

Balsamic to drizzle, *optional*

1. Slice the eggplant to ¼ inch thick slices.
2. Put a slice of mozzarella cheese on top of an eggplant slice, put a slice of tomato on top, season and close with another slice of eggplant on top.
3. Pass each cutlet in the flour first, pressing down. Next pass in the beaten eggs making sure the edges are also soaked in the egg. And finally, dredge the cutlets in the breadcrumbs pressing well on the edges to seal the cutlets. Shake off any excess breadcrumbs.
4. Cook them in the oil until they are golden and crispy, turning only once during the cooking time. Serve as a side dish or an appetizer. Drizzle with balsamic if desired.