

Myerberg Center – Cooking with Chef Alba
“Cinque Terre Recipes”



STUFFED ZUCCHINI WITH PANGRATTATO POMODORINI E ASIAGO

2 medium zucchine, cut in 3 pieces
2 shallots, minced
6 cherry tomatoes, half diced, half cut in half
1 clove garlic, minced
1 ounce Asiago cheese, cut in small cubes (or grated)
6-8 Fresh mint leaves, minced
Sea salt and black pepper
Extra virgin olive oil
Breadcrumbs (or left over bread in processor)
2 tablespoons grated parmesan cheese

1. Gently remove the pulp of the zucchini without breaking the wall.
2. In a large skillet add 2-3 tablespoons of olive oil and shallots and cook until soft and barely golden. Add the pulp of the zucchini and cook for 5 minutes. Season with salt and pepper.
3. In a bowl add the breadcrumbs, garlic, mint, diced tomatoes, parmesan, and the cooked pulp and shallots.
4. Place the zucchini in a baking dish and season with salt and pepper. Add/stuff with 1 piece of Asiago cheese, a few teaspoons of filling and half of a tomato. Drizzle some olive oil on top and bake about 20 minutes in a preheated 400F oven.

CROSTINI PESTO E POMODORO

1 cup cherry or grape tomatoes, cut in small dice or quarters
½ French baguette, sliced into ¾ inch thick slices
Extra virgin olive oil
Balsamic vinegar

Pesto:

1 cup fresh basil leaves (from 1 large bunch)
1/4 cup extra virgin olive oil
1/4 cup freshly grated Parmesan cheese
1/4 cup toasted pine nuts or slivered almonds
1 clove of garlic
Zest of 1 lemon, *optional*
1/4 tsp kosher salt
Freshly ground black pepper

1. Preheat oven to 400F. Brush the baguette slices with olive oil and toast in the oven at 400F for about 3 minutes or until just golden on the top. Remove from heat.
2. Combine all the ingredients for the pesto in a small food processor, and pulse for a few times until well combined. Taste and adjust as needed.
3. To assemble the crostini: add about 1/2 - 3/4 teaspoon pesto to each slice of toasted baguette. Top each crostini with tomatoes. Drizzle with balsamic glaze. Serve warm

COD IN AGRODOLCE

4 fillets Cod (about 3-4 inch long)

3-4 tbsp Extra virgin olive oil

¼ cup Golden raisins, soak in warm water

¼ cup Pine nuts or slivered almonds

4-5 Tomatoes on the vine, remove skin and seeds, then chopped

1 White onion, thinly sliced

Salt and pepper

1. Place the cod in a container with paper towel to remove any excess liquid.
2. In a large skillet add 2-3 tablespoons olive oil and onion and cook until soft and light golden.
3. Add the chopped tomatoes and cook until softened.
4. Add the cod fillets place in a nook in the skillet; cook until firm slightly golden. Season with salt and pepper. Add the pine nuts and the raisins. Cook on moderate heat covered for 10-15 minutes depending on the size of the cod.