

Myerberg Center – Cooking with Chef Alba “MOUTHWATERING PANINI”

CROSTATA RICOTTA E NUTELLA

2 ready-made pie crust (thawed in frig)
1-pound whole ricotta
2-3 tablespoons sugar
1 tablespoon cocoa powder
1 teaspoon vanilla
4 ounces Nutella

1. Preheat oven to 350F.
2. Ricotta cream: Pour the ricotta into a bowl, add the sugar, vanilla, and cocoa powder. Work well with a hand whisk. When the sugar has been absorbed, add the Nutella. mix well until you get a uniform cream. Cover with plastic wrap and transfer to the fridge until use.
3. Pie dough: With the first dough, apply light pressure with your hands, so that the dough adheres well to the mold. With a small knife, remove the excess pastry on the edges.
4. Assembly: Take the ricotta and Nutella cream from the fridge and fill the pastry shell. Level the surface well with a spoon. Make strips with the second dough about ½ inch wide, Place the strips on the tart, first in one direction, then another direction. Eliminate any excess dough with a small knife.
5. Bake for about 30 minutes or until golden. Remove from oven and cool before serving.

TORTA TRAMEZZINO

3 long slices of whole soft bread, cut lengthwise
8 ounces cream cheese or mascarpone, room temp
1/2 cup milk
3 tablespoons grated Parmigiano
Salt and pepper
Nutmeg

½ - 1 cup ready-made egg salad
Thinly sliced smoked salmon
Fresh arugula, chopped
Small olives for decoration
small colored tomatoes for decoration

1. Cream cheese sauce: Soften the cream cheese by mixing it with the milk, add a pinch of salt, pepper, nutmeg, and work until you get a soft cream.
2. First slice filling: Place the first slice of sandwich bread on a plate or tray. Spread a thin layer of the cheese mixture over the surface, add a sprinkling of grated Parmesan and egg salad covering the surface without going out of the edges.
3. Second layer: Spread a thin layer of the cheese mixture over the surface, add a sprinkling of grated Parmesan. Add the salmon slices and arugula. Top with the last slice of bread.
4. Decorate: use all the leftover cheese to coat the cake on all visible sides. To help use a spatula or knife from the smooth side of the blade. When the whole cake is covered, decorate as desired. Keep it in the refrigerator covered for a few hours, before bringing it to the table.

Note: You can vary the filling to taste adding the ingredients you prefer or have on hand.

PAN-TOASTED PANINO WITH TAPENADE SUNDRIED TOMATOES AND MOZZARELLA

4 slices sourdough or rustic bread, cut into ½ inch thick slices
6 tablespoons black-olive tapenade (see recipe below)
6 oil-packed sundried tomatoes, cut into strips ¼ inch wide, drained, *reserve oil*
2 tablespoons capers, roughly chopped
6 ounces mozzarella, thinly sliced
2-3 tablespoons extra virgin olive oil

1. Place 2 slices of bread on a flat surface. Spread 1 tablespoon of tapenade on the top of each slice. Distribute the sundried tomatoes and capers over the tapenade. Cover the surface with the mozzarella slices and place the remaining two slices of bread on top.
2. Heat a heavy skillet or cast iron, over medium high heat until hot. Reduce the heat to medium. Using a pastry brush, lightly coat the top slice of bread with reserved oil from the sun-dried tomatoes. Invert the sandwiches and place the oiled sides of the sandwiches face down in the skillet.
3. Cook until the bread is toasted golden. Brush the top of the sandwiches with olive oil and then, using a spatula, flip the sandwiches over to cook on the other side until toasted golden. Cook until both sides and the cheese is melted. To serve, cut the sandwich into quarters.

BLACK OLIVE TAPENADE

½ cup Kalamata olives, pitted and drained (place in small colander to drain)
½ - ¾ teaspoon capers
1 clove of garlic, chopped
½ lemon zest and Juice
Red Pepper Flakes
2 tablespoons minced Italian parsley
Black pepper
½ teaspoon anchovy paste, *optional*
1 - 1 ½ tablespoons extra-virgin olive oil

1. In a food processor add all ingredients except the oil. Pulse until combined, slowly drizzling in the olive oil. Depending on how liquid your olives are, you may want more or less olive oil.
2. Adjust for taste. *Do not add salt.*

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