

Myerberg Center – Cooking with Chef Alba
“Easy Main Courses for Summer”

Baci da Perugia (chocolate Kisses from Perugia)

3 ½ ounces Milk chocolate
¼ ounce unsalted butter
3 ½ ounces ground hazelnuts
3 ½ ounces Nutella
7 ounces Dark chocolate
20 whole hazelnuts

1. In a double boiler (small dry bowl over a pan filled halfway with water), melt the chocolate and butter on low heat.
2. In a bowl add the ground hazelnuts and Nutella; mix well. Add the melted milk chocolate and butter mixture; mix again. Refrigerate for about 1 hour to cool and harden.
3. When cool, take a teaspoon of mixture and form a ball. Place it on parchment paper tray. Continue process until the mixture is used up. Gently place 1 hazelnut on each kiss (Bacio). Transfer tray to freezer for about 30 minutes.
4. In a double boiler, add the dark chocolate; melt on low heat.
5. Remove the tray from the freezer. Right over the bowl, drizzle the dark chocolate on top of each kiss. Transfer to parchment paper on a tray to cool, dry, and enjoy.

Salmon and Potato Skewers with Arugula Sauce

6-8 small fingerling or baby potatoes
salt and black pepper
3/4-pound skinless salmon
Extra virgin olive oil, *divided*

Arugula pesto:

3-4 cups baby arugula
1-2 cloves of garlic, rough chopped
½ cup chopped walnuts or almonds

1. Place potatoes in cold water, when water boils, lower heat to medium-low and cook until tender. Drain and let cool.
2. Pat dry the salmon, cut into 6 equal cubes.
3. Peel the potatoes. Thread alternately with the salmon pieces onto wooden skewers. Season with salt and pepper. Sauté in hot oil in a large skillet on all sides for a total of 8-10 minutes or until golden.
4. Arugula Pesto: For the sauce add the garlic and nuts in a food processor and pulse a few times. Add the arugula and pulse a few times. Season and pulse again. Drizzle in the olive oil a little at a time and pulse until the consistency is rustic or creamy to your liking. Serve over the potatoes and salmon skewers.

Chicken Strips in Fresh Oranges

2 small chicken breast, cut into thin strips
Flour for dredging
salt and black pepper
3 tablespoons extra virgin olive oil
Zest 1 large organic orange
juice of 2 large organic oranges
Fresh basil for topping

1. Cut the chicken breast into 3-inch-long thin strips. Be sure to cut all strips about the same size for even cooking.
2. Lightly and uniformly flour the chicken strips and place them in one layer on a tray. Be sure to shake off any excess flour or flour will burn in the skillet. Season the chicken strips with salt and pepper.
3. In a large skillet, add a drizzle of olive oil on medium heat. When hot, add half of the batch of the chicken strips and cook until golden on all sides. Transfer the first batch to a warm plate. Repeat the process with a drizzle of olive and the 2nd batch of chicken strips. Transfer to the plate with the 1st batch and cover.
4. In the same skillet, add another drizzle of olive oil on medium, when warm, add the orange juice and zest. Cook for about a minute to start to thicken; add the chicken strips back in the skillet. Mix gently to coat the chicken. Warm the chicken until the orange sauce just thickens. Remove from heat, add the fresh basil, and serve warm.