

Daniel Mattrocce
at
Lanes End Farm

First Course Recipes

Grilled Tuscan Shrimp

- 24 Jumbo Shrimp Peeled and deveined
- 1 Clove Garlic chopped mixed with 2 tablespoons Extra Virgin Olive oil
Salt and Pepper
- 1 Shallot thinly sliced on mandolyn
- 1 Stalk of Celery thinly sliced on mandolyn
- 1 Leaf of fennel thinly sliced on mandolyn
- 1 Lemon grated on Micro Plane
Juice from 1 lemon
- 1 Spring of thyme picked and chopped
- 1 Tablespoonns Chopped Parsley

Heat grill pan on medium high for 15 minutes. Toss shrimp with garlic and EVOO and sprinkle with salt and pepper. Grill shrimp for 1-2 minutes per side until cooked thru. Remove shrimp from grill pan and let cool. Mix together the shallot, celery, fennel, lemon zest, thyme and parsley. Toss shrimp with vegetable mix and drizzle with EVOO and some lemon juice to taste.

Zucchini Pillows

Filling:

- 2 Cups ricotta
- 2 ½ Tablespoons sun dried tomatoes- finely chopped
- 1 Tablespoon roasted garlic oil
- 2 Tablespoons parmesan cheese, grated
- 1 Tablespoon basil, chopped
Salt and pepper

Mix all ingredients together and chill while preparing zucchini ribbons.

Zucchini Ribbons:

- 3 Zucchini
EVOO, salt and pepper

Preheat oven to 400. Wash zucchini. Slice zucchini lengthwise on mandolyn about 1/8 inch thick. Spray a sheet pan with pam and lay out slices right next o one another. Drizzle with EVOO and sprinkle with salt and pepper. Cook for 3 minutes or until tender. Let cool on sheet pan. Lay out ribbons and place 1 tablespoon ricotta mix at the top of the ribbon. Roll up the ribbons and refrigerate till ready to use.

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Minted Roasted Cauliflower and Red Peppers with Capers

- 1 Head Cauliflower
EVOO , salt and pepper
- 2 Roasted Red Peppers, cleaned, seeded and cut into ½ inch strips
- 2 Tablespoons Capers
Sherry Vinegar
- 2 Tablespoons fresh mint chopped

Preheat oven to 425. Cut Cauliflower into 1 inch thick slices (it will fall apart). Layout on lightly oiled sheet pan and drizzle with EVOO and sprinkle with salt and pepper. Roast on bottom rack of oven for 15 minutes or until browned on bottom. Flip over and continue to cook until well browned. Watch so it doesn't burn. Remove from the oven and let cool.

Cut cauliflower into small pieces and toss with roasted red peppers and capers. Drizzle with Evoo and some sherry vinegar to taste. Sprinkle with salt and pepper and fold in chopped mint.

Parmesan Tuille with Baby Arugula Salad

- 5 Cups Parmesan grated on box grater with large holes
- 6 Cups baby arugula
EVOO, salt and pepper
- 1 Lemon juiced, no seeds

Preheat oven to 400. Put a silk pad on your baking sheet. Take 1/3 cup of the grated parmesan and place on the pad and spread into a circle. Repeat leaving space in between parmesan circles. Bake for 5-7 minutes or until golden brown and bubbly. Remove from the oven and let cool 30 seconds or so.

Using a off set spatula remove the parmesan disc and place in a cupcake tin to form a basket. Let cool completely.

When you are ready to assemble the plate, toss the arugula with EVOO some lemon juice, salt and pepper and place in the basket.

Reduced Balsamic

- 1 cup balsamic vinegar

Place balsamic vinegar in a small sauce pan and reduce over medium heat until thick and syrupy. Cool.

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Main Course Recipes

Grilled Salmon Vera Cruz with Lemon and Thyme scented Salsa

- 6 Tablespoons EVOO
- 1 Large onion sliced
- 6 Cloves of garlic, finely chopped
- 10 Cups tomatoes diced into ½ inch cubes
- 3 Tablespoons chopped thyme leaves
- 1 Tablespoon finely grated lemon zest on a microplane
- 1 ½ Cups roughly sliced green olives
- 6 Tablespoons capers
- 5 Pickled Jalapenos, stemmed, seeded and thinly sliced
- Salt and Pepper
- 12 Portions salmon filet

Prepare the sauce. Place oil in a saucepan over medium heat. Add the onion and cook, stirring, until just beginning to brown, about 5 minutes. Add the garlic and cook 1 minute more. Raise the heat to medium high and add the tomatoes, chopped thyme, lemon zest and half the olives capers and jalapeno peppers. Simmer briskly, stirring for about 5 minutes to evaporate some of the liquid. Reduce the heat to medium low, stir in 1 cup of water and simmer for 15 minutes. Taste and season with salt and pepper. (keep warm) or cool down and refrigerate the warm up when ready to serve.

Preheat grill pan for 15minutes on medium high. Oil and season both sides of the fish .Sear Fish on one side for 3 minutes until well marked, remove and place on sheet pan. Continue until all salmon has been seared.

Finish in 400 degree oven for 5 minutes. Spoon sauce over the fish and sprinkle with reserved olives, capers and peppers.

Polenta Diamonds

- 1 cup instant polenta
- 2 cups water
- 2 cups milk
- 1 teaspoon salt
- 1 tablespoon EVOO

Bring the Water, milk, salt and EVOO to a gentle boil. Add Polenta in a slow stream stirring all the time. Continue to cook stirring all the time for 5-10 minutes till very thick and all the raw taste has gone. Pour out into a oiled sheet pan about 1 inch thick. Chill.

Remove from the refrigerator and cut into 3-4 inch squares. And then cut hose squares in half to form triangles. Heat a griddle to 375 and spray with pam . brush the polenta diamond with melted butter and sear on the griddle till golden brown. Season with salt and pepper .

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Sauteed Greens with Roasted Garlic Oil

- 1 Pound of Cleaned Kale***
- 1 Pound Cleaned Spinach
- 1 Bunch Red Swiss Chard cleaned, washed and cut
- Roasted Garlic Oil, salt and pepper

Heat a sautee pan and drizzle with roasted garlic oil. In batches sautee the greens (individually) till wilted. Season with salt and pepper.

**When sautéing the kale add a little water near the end to facilitate the wilting process but make sure to cook the water out.

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Dessert Recipes

Budino di Chocolate

- 1/2 cup milk
- 1/4 cup heavy cream
- 4 ounces unsweetened chocolate – chopped roughly
- 3 ounces unsalted butter – room temperature
- 1 cup granulated sugar
- 4 extra large eggs – separated
- 1 teaspoon vanilla extract
- 1/2 cup AP flour
- 1 teaspoon cream of tartar
- 1/4 cup sugar

Butter bottom of 15 four oz ramekins. Line with parchment paper circle and rebutter. Preheat oven to 325. Start a pot of hot water for bain marie.

Scald milk and cream. Put chocolate in a medium bowl. Pour hot milk mixture over the chocolate and allow to melt. Whisk until smooth and set aside to cool.

Cream butter and sugar in KitchenAid with a paddle until light in color. Add egg yolks, one at a time. Add vanilla extract. Add cooled chocolate mix. Mix in flour and set aside.

In a clean bowl and whisk, beat egg whites and cream of tartar until they reach soft peak. Slowly add additional sugar and beat to stiff peaks. Stir in 1/3 of the egg whites into the chocolate mixture to lighten it. Gently fold in remaining whites until completely blended.

Transfer mixture into prepared molds, filling 2/3's full. Bake in a bain marie for 1 hour to 1 hour 20 minutes, until done. Remove from bain marie and cool.

Espresso Mascarpone

- 1 cup mascarpone
- 1 cup heavy cream
- 1 tablespoon instant espresso
- 1/4 cup sugar
- 1 tablespoon Kahlua (optional)

Chill a mixing bowl and beaters or whisk.
Combine all ingredients into chilled bowl. Beat until very thick.
Can be done 6 hours in advance.

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Extra Bittersweet Chocolate Sauce

- 1/2 cup heavy cream
- 3 tablespoons sweet butter, cut into small pieces
- 1/3 cup granulated sugar
- 1/3 cup dark brown sugar, firmly packed
- Pinch of salt
- 1/2 cup stained Dutch-process cocoa powder (it must be Dutch process to have the right color and flavor)

Place the cream and butter in a heavy 1-quart saucepan over moderate heat. Stir until the butter is melted and the cream just comes to a slow boil. Add both sugars and stir for a few minutes until they are dissolved. (The surest test is to taste; cook and taste until you do not feel any undissolved granules in your mouth.)

Reduce the heat. Add the salt and cocoa and stir briskly with a small wire whisk until smooth. (If the sauce is not smooth – if there are any small lumps of undissolved cocoa-press against them, and stir well, with a rubber spatula.) Remove from the heat.

Serve immediately or reheat slowly, stirring frequently in a heavy saucepan over the lowest heat. If it is to thick stir in a bit of hot coffee adding a little at a time to bring it to the right consistency.

Candied Pistachios

- 1 cup unsalted pistachios
- 2 tablespoons sugar
- 2 tablespoons water
- 1 tablespoon honey

Put pistachios in a large bowl. Line baking pan with foil and slightly oil or use a silk pad.

Bring sugar, water and honey to a boil in a small saucepan over moderate heat, stirring until sugar is dissolved. Pour over pistachios and stir until pistachios are well coated. Transfer the pistachios with a slotted spoon to baking pain (discarding syrup) and roast in 1 layer in middle of oven, stirring and redistributing nuts occasionally, until golden brown, 10 to 12 minutes.

Lightly oil another sheet of foil and put on a work surface. Spread nuts in 1 layer on foil or silk pad and cool completely. Break apart any nuts that are stuck together.