***Involtini Of Asparagus & Prosciutto***

***Ingredients***

* *3 lb. asparagus spears*
* *12 ovolini size mozzarella, sliced into 2*
* *40 slices prosciutto*
* *EVOO*
* *½ cup breadcrumb*
* *½ cup pecorino romano cheese*
* *2 cups tomato sauce*

***PREPARATION***

*Blanch the asparagus for 2 minutes then refresh under cold water and cut in half.*

*Cut each ovolini in half and wrap tightly each piece of ovolini and six pieces of asparagus in one slice of prosciutto. Place the wraps on the prepared baking sheet and top with ½ teaspoon of seasoned breadcrumb and pecorino cheese.*

*Bake in preheated oven (450 degree) until prosciutto is crisp (about 6-8 minutes). Serve immediately over a spoon of tomato sauce.*

***Sausage and Broccoli Rabe***

***Ingredients***

* *20 Italian sausage links*
* *6 bunches broccoli rabe*
* *12 cloves garlic*
* *4 anchovies in oil*
* *1 cup EVOO*
* *Salt and black pepper*

***PREPARATION***

*Pre heat oven to 380 F and cook the sausage for about 20 minutes and set aside.*

*In the meantime, bring a large pot of water to boil and blanch the broccoli rabe for 3 minutes. (save some broccoli water on the side) Cool broccoli in cold water, drain and set aside.*

*Heat a large skillet over medium-high heat sauté garlic in EVOO till light brown, add anchovies and steer for 1 minute. Add and cook sausage ½ inch pieces for about 5 minutes.*

*Cut broccoli rabe in chunks and add to the pan with a cup of broccoli water and steer for 5 minutes until most of the water evaporate. Season to taste with salt and pepper to serve.*

***Spaghetti Carbonara***

***Ingredients***

*4 LB Cured Guanciale*

*4 LB Gragnano spaghetti*

*15 whole fresh eggs room temperature*

*25 yolk eggs room temperature*

*½ LB Pecorino cheese*

*½ LB Parmigiano cheese*

*4 tablespoons minced fresh parsley for decoration*

*Salt*

*Pepper*

***PREPARATION***

*Bring a large pot of water to a boil.*

*In a bowl, whisk the eggs with the parmigiano and pecorino cheese and some salt and pepper. (leave some cheese to sprinkle the dish at the end)*

*Heat a large skillet over medium-high heat and add sliced in stripes guanciale. Cook until the guanciale gets almost crispy. Separate the guanciale from the skillet and keep it on the side.*

*Cook the spaghetti 2 minutes less then according to the package instructions. When the spaghetti is done, drain it, reserving some of the cooking water.*

*Add some of the hot cooking water to the skillet with the melted guanciale fat and some to the bowl with eggs.*

*Toss to coat the pasta with the fat and 2/3 of the guanciale. Remove the skillet from the heat and pour over the egg mixture, tossing quickly so the eggs don't scramble. Add some more of the hot cooking water to thin it out and form a sauce. Serve immediately topping the pasta with rest of the guanciale, cheese, and fresh grounded black pepper. May use parsley for decoration.*

***Chicken Saltimbocca alla Romana with side of spinach.***

***Ingredients***

* *40 slices Prosciutto di Parma*
* *40 sliced and pounded chicken breast*
* *50 sage leaves*
* *12 oz. unsalted butter*
* *2 cups vegetable broth*
* *2 cup dry white wine*
* *flour spread on a plate for dredging*
* *salt and pepper to taste*
* *Vegetable oil for fry*
* *40 wood sandwich picks*

***PREPARATION***

*Place one slice of prosciutto and one leaf of sage on each lightly pounded slice of chicken scaloppine and secure with sandwich pick.*

*Heat the oil in a large sauté pan over medium-high heat. Dredge both sides of the scaloppine in flour to coat, shaking off any excess. Place them prosciutto side down in pan and cook, turning once, until lightly browned on both sides. Transfer to a warm plate.*

*Drain the oil from pan, place back over heat and add unsalted butter. When butter is melted add the remained minced sage and sauté for one minute.*

*Add the white wine and scrape loose any bits from bottom of pan, then add the vegetable broth and salt and pepper.*

*Place scaloppine back in pan, prosciutto side up and cook until sauce is reduced by half and scaloppine are heated through.*

*Transfer chicken to serving plates, two scaloppine per person, spoon sauce over top and serve.*

***Spinach in a butter Parmigiano Sauce***

***Ingredients***

* *8 bunches spinach*
* *12 oz. unsalted butter*
* *2 minced onions*
* *12 oz. parmigiano cheese (one piece)*
* *2 teaspoon salt*
* *2 teaspoons freshly ground black pepper*

***PREPARATION***

*Thoroughly wash and dry spinach and remove stems. Heat butter in a large skillet over moderate heat.*

*Sauté onion about two minutes. Add spinach leaves, increase heat to high, and stir until evenly wilted, about 2 minutes.*

 *Add salt, pepper, and crumbles of parmigiano. Cook an additional 2-3 minutes. Remove from heat, taste, and adjust seasonings. Serve immediately.*

*If spinach releases too much water, you can drain mixture in a colander before serving.*

***Panna Cotta Dessert***

***INGREDIENTS***

·         *4 envelope unflavored gelatin (about 4 tablespoon)*

·         *3 quarts heavy cream*

·         *16 oz. sugar*

·         *6 oz. powder sugar*

·         *6 teaspoons vanilla extract*

·         *20 teaspoons aged balsamic vinegar*

·         *3 Lb. fresh strawberries*

·         *Fresh mint leaves for decoration*

***PREPARATION***

*In a very small pot sprinkle gelatin over small amount of heavy cream.*

*In a large pot bring heavy cream, and sugar just to a boil over moderately high heat, stirring. Remove pan from heat and stir in gelatin mixture and vanilla. Divide cream mixture among twenty ½ -cup ramekins and cool to room temperature. Chill ramekins, covered, at least 4 hours or overnight.*

*Wash the strawberries, slice and mix it with powder sugar and squeezed lemon.*

*Dip ramekins, 1 at a time, into a bowl of hot water 3 seconds. Run a thin knife around edge of each ramekin and invert ramekin onto center of a small plate.*

*Cover the pannacotta with a spoon of strawberry juice, decorate with mint leave and drizzle with aged balsamic vinegar.*