

CHEF ALDO'S FAVORITE RECIPES

CAVOLFIÓRE GRATINATO AL FORNO

BAKED CAULIFLOWER AU GRATIN

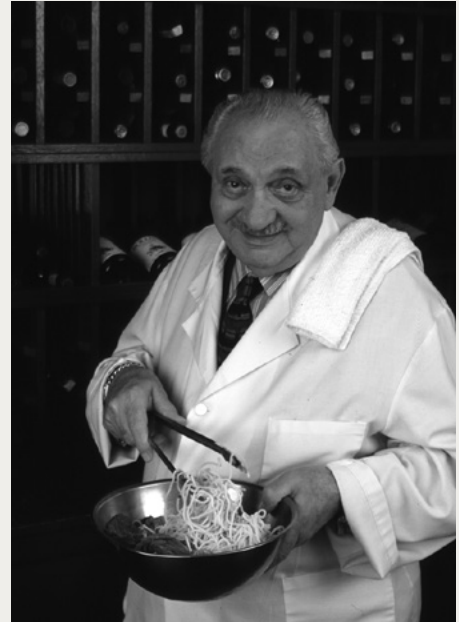
Serves 4-6

INGREDIENTS

Cauliflower Head (Large).....	1 Each
Lemon (Wedges).....	1 Each
Fontina Cheese (Grated)	6 Oz
Parmesan Cheese (Grated).....	0.5 Cup
Paprika.....	1 Pinch
Parsley	1 Pinch

Béchamel Sauce

Butter.....	3 Tbsp
Flour	3 Tbsp
Milk	2 Cups
Nutmeg	1 Dash
Salt & Pepper.....	To Taste



METHOD

1. Preheat oven to 400 degrees.
2. Clean cauliflower thoroughly, break into flowerets, boil in salted water with the lemon wedges until tender. Drain and set aside.

BÉCHAMEL SAUCE PREPARATION

1. Melt butter in saucepan, add the flour to the butter, and cook for approximately 30 seconds.
2. Add warm milk, nutmeg, and salt & pepper.
3. Stir until mixture becomes thick and creamy.

FINAL PREPARATION METHOD

1. Place cauliflower into a glass or nonstick baking pan.
2. Cover cauliflower with béchamel sauce and sprinkle with Fontina cheese, Parmesan cheese, paprika, and parsley.
3. Bake until cheese is melted and serve.

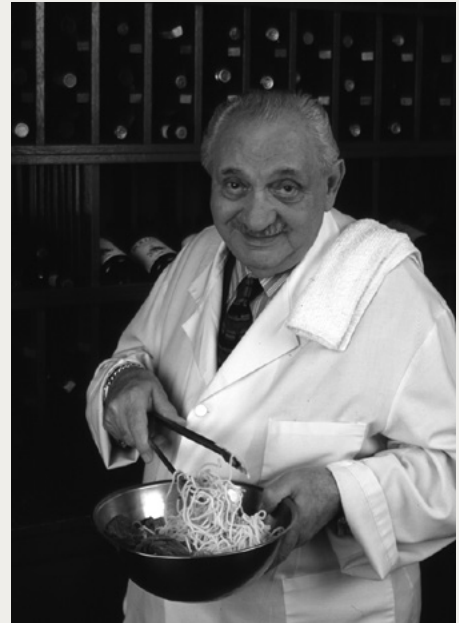
CHEF ALDO'S FAVORITE RECIPES

CHICKEN MARENGO

Serves 4

INGREDIENTS

Chicken Breast (8 Each, 4 Oz Portions).....	2 Lb
Shrimp (Jumbo, Peeled, Tail Removed).....	8 Each
Wild Mushrooms (Sliced).....	8 Oz
Raw Onion (Sliced).....	4 Oz
Tomatoes (Ground in Sauce).....	0.5 Cup
White Wine, Chablis.....	6 Oz
Chicken Stock/Broth.....	1 Cup
Butter.....	0.5 Stick
Dry Oregano.....	1 Pinch
Dry Basil.....	1 Pinch
Fresh Basil (Sliced).....	2 Tbsp
Fresh Parsley (Chopped).....	2 Tbsp



METHOD

1. Season and coat chicken in flour.
2. Add 1 oz of cooking oil to a large hot saute pan.
3. Sear chicken until golden brown and remove from pan and reserve.
4. Add shrimp and onions to pan and caramelize.
5. Add mushrooms and cook until tender.
6. Add tomatoes and reduce liquid by half.
7. Add seared chicken breast back into pan.
8. Add dry herbs and white wine to pan and reduce liquid by half.
9. Add chicken broth and butter to pan and stir until sauce begins to thicken.
10. Finish sauce by adding fresh herbs.
11. Season to taste with salt and pepper as needed.

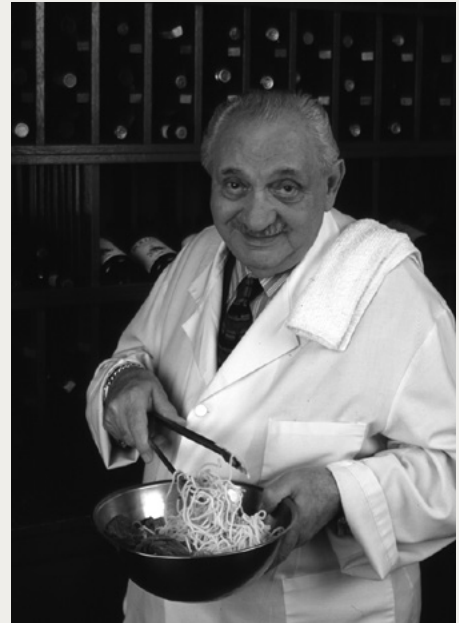
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PAGLIA E FIENO

Serves 4

INGREDIENTS

Italian Cooking Oil.....	2 Tbsp
Jumbo Chicken Breast (Diced).....	1 Lb
Prosciutto (Julienne, Thin Strips).....	3 Oz
Onions (Diced).....	3 Oz
Peas (Fresh or Sub Frozen).....	3 Oz
Salt & Pepper.....	To Taste
Fresh Rosemary.....	1 Sprig
Wine, Chablis.....	4 Oz
Heavy Cream.....	4 Oz
Butter.....	0.5 Stick
Chicken Broth.....	4 Oz
Parmesan Cheese.....	0.25 Cup
Spinach Pasta (Fresh, Par-Cooked).....	8 Oz
Egg Pasta (Fresh, Par-Cooked).....	8 Oz



METHOD

1. Season chicken with salt and pepper and coat in flour.
2. Add oil to a hot saute pan and sear the floured chicken breast on both sides until golden brown and then remove from pan and reserve.
3. Add the prosciutto and diced onions, cook until crisp golden brown.
4. Add fresh rosemary and seared chicken into the pan.
5. Add the white wine to the pan and reduce the liquid by half.
6. Add the heavy cream and butter to pan and reduce the liquid down again by half.
7. Add chicken broth and Parmesan cheese and reduce until the sauce will coat the back of a spoon.
8. Add the par-cooked pasta into the pan and coat pasta in sauce.
9. Plate and serve.

CHEF ALDO'S FAVORITE RECIPES

ROLLATINI

Serves 4-6

RICOTTA FILLING INGREDIENTS

Ricotta Cheese	2 Cups
Parmesan Cheese (Grated).....	0.25 Cup
Egg Yolk	2 Each
Extra Virgin Olive Oil	2 Tbsp
Butter.....	2 Tbsp
Salt	2 Pinches
White Pepper	1 Pinch

METHOD

1. In a sauce pan, melt Butter down with Extra Virgin Olive Oil over low heat.
2. Add Ricotta cheese to soften over low heat.
3. Remove from heat and add Parmesan cheese and the egg yolk and gently mix and remove from pan.
4. Season with Salt and White pepper and reserve.



PASTA DOUGH INGREDIENTS

Semolina Flour	12 Oz
All Purpose Flour	4 Oz
Eggs.....	1 Cup
Extra Virgin Olive Oil	1 Tbsp

METHOD

1. Add all of the ingredients together into a large mixing bowl and knead for 5 minutes until dough forms and stops sticking to the side of the bowl.
2. Cover the dough and allow to rest for several minutes.
3. Divide the dough into 6 even smaller dough balls.
4. Using a pasta rolling machine or a rolling pin, begin to roll the smaller dough balls into thin sheets getting them as thin as possible without ripping or tearing.
5. Cover sheets and reserve for final preparation.



FINAL PREPARATION METHOD

1. Lay out the first sheet on a sheet of wax paper and spread a thin layer of the ricotta mixture across the entirety of the sheet, you will do this 12 times, so divide the cheese mixture visually into 12 even portions.
2. Lay the next sheet of pasta on top of the previous covered sheet, offsetting it by 1 inches from the bottom. Cover the sheet again completely with a thin layer of the ricotta mixture.
3. Repeat this process with 6 sheets of pasta and ricotta mixture.
4. Begin to roll the sheets forward into a cylinder shape until you have a large tube.
5. Wrap in saran wrap or place covered in dish in refrigerator to allow to set up firmly, ideally overnight.
6. Slice the pasta into 3" tall rounds.
7. Place the pasta into a greased baking pan.
8. Preheat oven to 375 degrees.
9. Top the pasta with a small pat of butter and coat with Parmesan cheese on top and bake until golden brown.
10. Top with your favorite tomato sauce and broil until sauce is hot and edges are toasted.

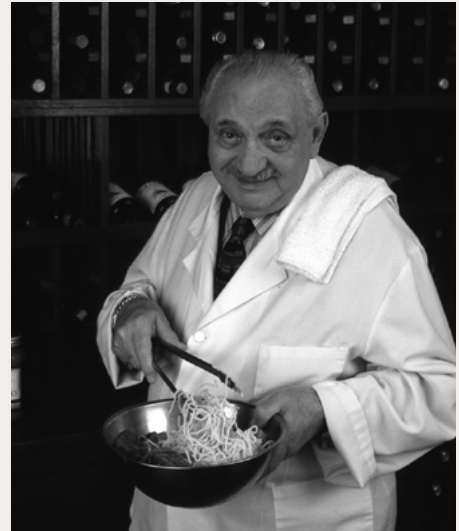
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TIRAMISU

Serves 10

INGREDIENTS

Eggs (Extra Large)	4 Each
Sugar	0.5 Lb
Mascarpone Cheese	1.25 Lb
Chocolate, Dark Bittersweet (Shavings)	2 Oz
Rum, Dark.....	4 Oz
Cookie, Ladyfingers.....	3 Packs
Strong Brewed Coffee or Espresso	2-3 Cups
Lemon Juice	2 Drops



METHOD

1. Carefully separate the eggs into whites and yolks.
2. Cream the egg yolks and sugar together until light in color and ribbon like.
3. Slowly add the Mascarpone Cheese
4. In a separate bowl, whip the egg whites on high setting with 2 drops of lemon juice until soft peaks form. The peaks should hold together.
5. Fold the egg white mixture in to the mascarpone mixture.
6. Fold in the chocolate shavings with the mascarpone and egg white mixture and reserve mixture.
7. Prepare the Coffee/Espresso and add the rum to it after brewing and allow to cool.
8. Dip the ladyfinger cookies into the coffee mixture one by one and begin to layer the bottom of a 9"x13" glass or nonstick pan.
9. Use half of the reserved mascarpone cream mixture to top the ladyfinger cookies and spread evenly.
10. Dip the remaining ladyfinger cookies one by one into the Coffee/Espresso mixture and add a second layer of cookies on top of the mascarpone mixture in the pan.
11. Use the remaining mascarpone mixture to top the last layer of cookies and spread evenly and smooth it out.
12. Dust the top of the Tiramisu with an even layer of Cocoa Powder.
13. Securely cover and let set for several hours in refrigeration before slicing and serving. Accompany with fresh berries.

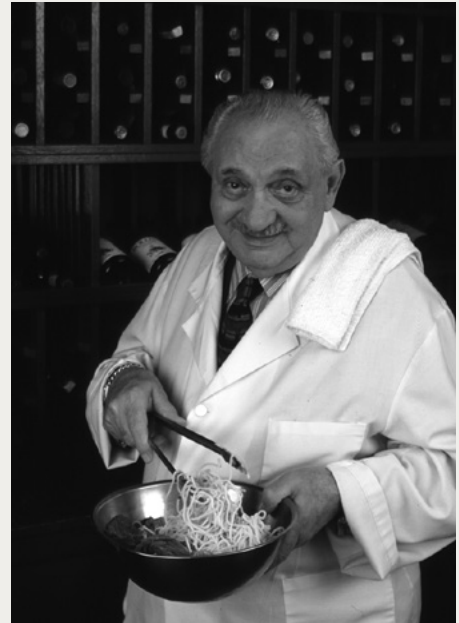
CHEF ALDO'S FAVORITE RECIPES

TRANCIA SALMONE CON FUNGHI

Serves 4

INGREDIENTS

Salmon Fillets.....	32 Oz
Salt and Pepper	To Taste
100% Olive Oil	2 Fl Oz
Wild Mushrooms.....	1 Lb
Leek.....	4 Oz
Minced Garlic.....	1 Tsp
Chablis Wine.....	4 Fl Oz
Heavy Cream	6 Fl Oz
Chicken Broth.....	4 Fl Oz
Basil Dried Spice	1 Tsp
Fresh Basil	0.25 Cup
Unsalted Butter	1 Tbsp
Salt and Pepper	To Taste
Lemon Juice	1 Tsp



METHOD

1. Portion the salmon into 4 equal portions, trimmed of blood line, and any spine or bones.
2. Heat skillet with the olive oil, place over medium-high heat.
3. Season the salmon after blotting with a paper towel with salt and pepper.
4. Sear the salmon well on both sides.
5. Add the garlic, leeks, and mushrooms then sauté.
6. Deglaze with the white wine and allow to reduce by half.
7. Add the crème and chicken stock, bring to a simmer, then reduce heat to gentle simmer.
8. Finish cooking the salmon in the sauce to a temperature of 145 F.
9. As the sauce is simmering, add the herbs, spices and lemon juice.
10. Remove the salmon from the pan and place carefully onto heated plates.
11. Return the pan to the fire, finish sauce with a nugget of whole butter.
12. Adjust seasoning as needed, then divide the sauce evenly over the four portions.