

Global Connections presents
Tuscan Summer Cooking

TUSCAN SUMMER COOKING



Chef Jamie Callison

July 25, 2017 at 6:00pm

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ITALIAN INSPIRED CROSTINI

The inspiration for most of these crostini came from a little restaurant in Florence, Italy, called Enoteca Coquinarius Wine Bar. This is one of my favorite restaurants with an intimate, cozy dining room, an incredible wine selection, and friendly service. These are my versions using as many local ingredients as possible to bring back the essence of food in Italy. Be inspired to come up with your own creations.

CROSTINI BREAD

The bread for crostini is used as a vehicle to transport great ingredients. Start with artisan-style bread or your favorite baguette.

12 BAGUETTE SLICES
3 TABLESPOONS OLIVE OIL

Preheat broiler. Brush baguette slices on one side with olive oil. Broil oil-side up until golden brown.

MAKES 12 CROSTINI

BRIE, WSU HONEY, AND TOASTED ALMOND CROSTINI

Pictured on facing page and page 41. Just barely melted Brie, crunchy toasted almonds, and a thin slice of juicy pear are the perfect backdrop for a drizzle of sweet honey.

4 OUNCES BRIE, THINLY SLICED
12 CROSTINI SLICES
¼ CUP TOASTED ALMONDS
1 RIPE PEAR, THINLY SLICED
2 TABLESPOONS WSU HONEY, OR YOUR FAVORITE HONEY

Preheat broiler. Place a thin slice of Brie on toasted side of crostini. Broil just until cheese begins to melt. Top with pear slices, sprinkle with toasted almonds, and drizzle with honey.

MAKES 12 CROSTINI

(continued)

ITALIAN INSPIRED CROSTINI

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DRUNKEN GOAT CHEESE AND FIG PRESERVE CROSTINI

Pictured on page 42. Creamy and tangy cheese, sweet distinctive fig preserves, and refreshing mint combine to make this unforgettable. The cheese is named for the process of immersing it in wine for several days before aging.

4 OUNCES DRUNKEN GOAT CHEESE, THINLY SLICED
12 CROSTINI SLICES
¼ CUP FIG PRESERVES
6-12 MINT LEAVES, DEPENDING ON SIZE

Preheat broiler. Place a thin slice of goat cheese on toasted side of crostini. Broil just until cheese starts to melt. Top with a teaspoon of fig preserves and a mint leaf.

MAKES 12 CROSTINI

COUGAR GOLD CHEESE, CARAMELIZED ONION, BACON, AND SUN-DRIED TOMATO CROSTINI

Pictured on page 42. The sweet flavor of caramelized onions contrasts with the sharp edge of Cougar Gold Cheese and sun-dried tomatoes for a richly flavored crostini.

1 TABLESPOON OLIVE OIL
2 CUPS THINLY SLICED ONIONS
KOSHER SALT
FRESH GROUND BLACK PEPPER
2 SLICES COOKED BACON, CRUMBLLED
12 CROSTINI SLICES
4 OUNCES THINLY SLICED COUGAR GOLD CHEESE,
OR ARTISAN-STYLE SHARP CHEDDAR CHEESE
2 TABLESPOONS CHOPPED SUN-DRIED TOMATOES
CHOPPED CHIVES

Preheat broiler. Sauté onions in olive oil over medium heat, stirring occasionally until browned and caramelized, about 10 minutes. Season with salt and pepper and stir in bacon. Place a slice of cheese on toasted side of crostini. Broil just until cheese starts to melt. Top with caramelized onion mixture, sun-dried tomatoes, and chives.

MAKES 12 CROSTINI

ITALIAN TOMATO AND HOMEMADE RICOTTA CROSTINI

Pictured on page 42. You'll be surprised how easy it is to make ricotta cheese and convinced by the flavor that it's worth it. However, store-bought ricotta can be substituted.

1 CUP HALVED TEARDROP, GRAPE, OR CHERRY TOMATOES
1 TABLESPOON OLIVE OIL
½ TEASPOON MINCED GARLIC
KOSHER SALT
FRESH GROUND BLACK PEPPER
¾ CUP HOMEMADE RICOTTA CHEESE (RECIPE FOLLOWS)
12 CROSTINI SLICES
1 TABLESPOON THINLY SLICED (CHIFFONADE) BASIL

Stir together tomatoes, olive oil, and garlic. Season with salt and pepper and let it sit for 20 minutes. Spread a thin layer of ricotta on toasted side of crostini, top with marinated tomatoes, and garnish with basil.

MAKES 12 CROSTINI

HOMEMADE RICOTTA CHEESE

The longer you drain the ricotta, the drier it will be.

1½ CUPS WHOLE MILK
½ CUP WHIPPING CREAM
¼ TEASPOON KOSHER SALT
1 TABLESPOON LEMON JUICE
1½ TEASPOONS DISTILLED WHITE VINEGAR

Cut a piece of cheesecloth approximately twenty inches square.

Slowly heat milk, cream, and salt in a nonreactive saucepan over medium heat to 180°F. Once at temperature, maintain heat and stir occasionally for 5 minutes. Remove from heat and gently stir in lemon juice and vinegar. Let it stand for 20 minutes without stirring (to avoid curdling). Rinse cheesecloth and fold into two layers; place in a fine mesh strainer in a bowl large enough so the liquid will not touch the bottom of strainer. Gently pour curds into the cheesecloth, taking care to not break up curds. Tie ends of cheesecloth together and hang over strainer about 5 minutes. Remove ricotta from cheesecloth and place in a bowl. Refrigerate, uncovered, until ricotta has cooled, then cover.

MAKES ¾ CUP

GLAZED BEET, GOAT CHEESE MOUSSE, AND ARUGULA SALAD WITH CHAMPAGNE VINAIGRETTE

The inspiration for this salad came from the wonderful organic beets and greens grown at the WSU Organic Farm. Individual servings can be prepared on plates or you can make one large salad.

4 CUPS ARUGULA

¼ CUP PLUS 2 TABLESPOONS CHAMPAGNE VINAIGRETTE (SEE PAGE 208)

GLAZED BEETS (RECIPE FOLLOWS)

GOAT CHEESE MOUSSE (RECIPE FOLLOWS)

¼ CUP ROASTED PISTACHIOS

Just prior to serving, lightly toss arugula with ¼ cup of the Champagne Vinaigrette and divide it into four equal portions on plates. Top each salad with beets. Using two spoons, shape Goat Cheese Mousse into four egg shapes (quenelle) and place on top of beets. Spoon remaining champagne vinaigrette around each plate and sprinkle pistachios on top of salad and around plate.

MAKES 4 SERVINGS

GLAZED BEETS

2 CUPS PEELED AND DICED BEETS (4 MEDIUM)


1 TABLESPOON OLIVE OIL

1½ TEASPOONS SUGAR

KOSHER SALT

Sauté beets in olive oil over medium heat for 2-3 minutes. Add sugar and salt to taste. Cook, stirring occasionally, for 10 minutes. Add water to measure halfway up sides of beets, cover, and steam just until beets are fork tender and water is mostly evaporated, about 5 minutes.

MAKES 1-1½ CUPS

 **SPOON FEED** *Always taste vegetables before cooking and seasoning them. Depending on their freshness and sugar or starch level, the cooking time will vary. Sometimes when you start with great products no cooking is even necessary. WSU Organic Farm beets are sometimes so fresh that I simply peel and slice them, then season with olive oil, lemon, kosher salt, and fresh ground black pepper.*

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GLAZED BEET, GOAT CHEESE MOUSSE, AND
ARUGULA SALAD WITH CHAMPAGNE VINAIGRETTE

(continued)

GOAT CHEESE MOUSSE

½ CUP GOAT CHEESE

2 TABLESPOONS MASCARPONE CHEESE

1 TABLESPOON CREAM CHEESE

1 TEASPOON CHOPPED FRESH THYME

½ TEASPOON FINELY CHOPPED GARLIC

KOSHER SALT

FRESH GROUND BLACK PEPPER

Whip all ingredients together until thoroughly combined; season with salt and pepper.
Refrigerate until needed.

MAKES ½ CUP

HERB ROASTED VEGETABLES

Pictured on page 160. A classic and always tasty way to cook vegetables, these roasted fresh-from-the-farm morsels complement any meat, chicken, or seafood. The high temperature lightly browns them, giving a caramelized flavor. You can also fold these vegetables into cooked pasta and top with grated Parmesan cheese.

1 MEDIUM ZUCCHINI, MEDIUM DICED (ABOUT 1½ CUPS)
1 MEDIUM YELLOW SQUASH, MEDIUM DICED (ABOUT 1½ CUPS)
1 MEDIUM RED BELL PEPPER, MEDIUM DICED (ABOUT 1¼ CUPS)
2 TABLESPOONS OLIVE OIL
KOSHER SALT
FRESH GROUND BLACK PEPPER
½ RED ONION, DICED (ABOUT 1 CUP)
1 CUP HALVED CHERRY TOMATOES
1 TABLESPOON FINELY CHOPPED GARLIC
2 TEASPOONS FINELY CHOPPED FRESH THYME
1 TEASPOON FINELY CHOPPED FRESH ROSEMARY

Preheat oven to 400°F.

Toss zucchini, yellow squash, and red pepper with 1 tablespoon olive oil. Transfer to a baking sheet; season with salt and pepper. Roast until vegetables are lightly browned and tender, about 20 minutes. Remove and cool 5 minutes; transfer to a bowl.

Sauté onions in remaining 1 tablespoon olive oil until lightly browned and caramelized, about 5 minutes. Add cherry tomatoes, garlic, thyme, and rosemary and cook over low heat just until tomatoes begin to soften, about 3 minutes.

Gently stir together roasted vegetable and onion and tomato mixture.

MAKES 4 SERVINGS (3 CUPS)

BISTECCA ALLA FIORENTINA (T-BONE STEAK FLORENTINE) WITH PORCINI MASHED POTATOES ALLA GRANT, PARMIGIANO TOMATOES, AND ROASTED ASPARAGUS

*Pictured on page 132. An incredible family-run restaurant in Florence, Italy, called *Ciro and Sons* inspired this recipe. This is usually the first and last restaurant I visit while in Florence, not only because of their amazing food, but because every guest feels like a part of their family. Executive Chef Salvatore Urbano chooses only the finest local ingredients and he and his staff prepare them simply to showcase the food in its most natural form. It changed the way I prepare steak. In Florence the steak is seared to perfection, very rare, and sliced and finished with great olive oil and finishing salt. It's then served family style on a wooden board. I think steak should be a celebration to share with family and friends.*

2½ POUNDS WSU T-BONE STEAK, OR OTHER PREMIUM BEEF,
APPROXIMATELY TWO INCHES THICK
1 TABLESPOON OLIVE OIL
2 TEASPOONS KOSHER SALT
FRESH GROUND BLACK PEPPER
EXTRA-VIRGIN OLIVE OIL
MALDON SALT OR FAVORITE FINISHING SALT
PORCINI MASHED POTATOES (RECIPE FOLLOWS)
PARMIGIANO TOMATOES (RECIPE FOLLOWS)
ROASTED ASPARAGUS (SEE PAGE 174)

Preheat grill to medium heat. Rub both sides of steak with olive oil; season with salt and pepper. Grill steak for about 5 minutes, rotate 90 degrees to make grill marks in the shape of a diamond; turn and repeat process. Cook to desired doneness, lowering the heat if the steak is getting too brown before it is done. Remove steak from heat and rest at least ten minutes in a warm place. Cut beef away from the bone and cut into slices. Drizzle steak with extra-virgin olive oil and sprinkle with Maldon or your favorite finishing salt. Serve steak on a wooden cutting board with Porcini Mashed Potatoes alla Grant, Parmigiano Tomatoes, and Roasted Asparagus.

MAKES 4 SERVINGS

Scape pesto

First test

1/2 cup Spanish almonds - marcono
1/2 cup Parmigiano Reggiano, fresh shredded
16 each garlic scapes, rough chopped
2 ounces fresh basil leaves
1/2 teaspoon kosher salt
3/4 cup olive oil

Put all of the olive oil, cheese, salt and 1/3 of the basil and scapes into a food processor and blend. Be careful not to over blend.

When smooth add another 1/3 of basil and scapes and blend until smooth. Be careful not to over blend.

Add remaining basil and scapes and blend until smooth. Be careful not to over blend.

Refrigerate or freeze until needed

Yield: 1 1/2 cups

Per Serving (excluding unknown items): 1442 Calories; 162g Fat (99.4% calories from fat); 1g Protein; 1g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 942mg Sodium. Exchanges: 32 1/2 Fat.



HOUSE MADE VANILLA BEAN ICE CREAM

Pictured on pages 190 and 191. Whole milk or whipping cream can be substituted for the half-and-half.

2 CUPS HALF-AND-HALF
1 VANILLA BEAN, SPLIT LENGTHWISE
8 EGG YOLKS
½ CUP GRANULATED SUGAR

Bring half-and-half and vanilla bean to a boil in a saucepan; remove from heat. Remove vanilla bean and, when cool enough to handle, scrape seeds into a small bowl.


Whisk together egg yolks and sugar in a bowl. While whisking, slowly add heated half-and-half into eggs (tempering them so they do not curdle from the heat); return mixture to the saucepan.

Cook over medium heat, stirring constantly, until mixture begins to thicken and coats the back of a spoon (do not let mixture get too hot or eggs will curdle). Stir in vanilla bean seeds.

Cool to room temperature. Refrigerate until chilled.

Freeze custard in an ice cream machine according to manufacturer's directions.

MAKES 2½ CUPS

 **SPOON FEED** *Try some of these flavor variations:*

Orange Cream: Add 4 teaspoons grated orange zest to the half-and-half and vanilla bean before boiling.

Cinnamon Chocolate: Stir 5 ounces bittersweet chocolate pieces or chips, 1 teaspoon ground cinnamon, and ¼ teaspoon ground nutmeg to the hot thickened cream and egg mixture until melted and smooth.

White Chocolate Rainier Cherry: Stir 5 ounces white chocolate pieces or chips into hot thickened cream and egg mixture until melted and smooth. After cooling, stir in ½ cup or more pitted and chopped Rainier cherries, raspberries, or fruit of your choice.

Ginger Peach: Omit vanilla bean and stir 2 tablespoons minced, peeled fresh ginger into half-and-half. After cooling, stir in ½ cup small diced fresh peaches.

HAZELNUT CINNAMON ICE CREAM SANDWICHES WITH SALTED CARAMEL SAUCE

Be creative and try different ice cream flavors for sandwiching in the cookies. And if you're ever in Pullman, don't miss the opportunity to go to Ferdinand's Ice Cream Shoppe and try their "Grabber" ice cream sandwiches.

4 OUNCES (½ CUP) SKINNED HAZELNUTS
½ CUP SUGAR
⅓ CUP UNSALTED BUTTER, SOFTENED
1 EGG
1 CUP FLOUR
1½ TEASPOONS GROUND CINNAMON
1 TEASPOON BAKING POWDER
¼ TEASPOON SALT
2½ CUPS HOUSE MADE VANILLA BEAN ICE CREAM (SEE PAGE 188)
OR FAVORITE ICE CREAM, SOFTENED
1 CUP SALTED CARAMEL SAUCE (SEE PAGE 213)

Finely chop hazelnuts and sugar in a food processor.

Whip butter until smooth; add hazelnut mixture and stir until evenly mixed. Beat in egg.

In separate bowl, stir together flour, cinnamon, baking powder, and salt. Add to butter mixture and stir just until evenly combined. Cover and refrigerate four hours.

Preheat oven to 350°F.

On a lightly floured surface, roll dough out to ¼-inch thickness. Using a 3-inch round cutter, cut dough into 16 cookies and place on a baking sheet lined with parchment paper or lightly coated with vegetable spray. Bake just until light brown, about 10 minutes.

Transfer cookies to a rack and cool to room temperature.

Spread about ⅓ cup vanilla ice cream on 8 cookies, spreading to edges; cover with another cookie and lightly press together. Individually wrap cookies in plastic wrap and freeze until firm, at least 2 hours.

To serve, put sandwich on a plate; drizzle with Salted Caramel Sauce or serve sauce on the side for dipping.

MAKES 8 SANDWICHES