

Millennium Corporate's Recipe Cards



Insalata Caprese



Simple Pesto

Fresh basil leaves | 1 cup
Garlic | 2 tablespoons
Extra virgin olive oil | 1 cup
Salt & pepper to taste

Balsamic Glaze

Balsamic vinegar | 1 cup

Salad

Roma tomatoes | 8, cut into 1/2 inch-thick slices
Mozzarella | 12 ounces, cut into 1/4 inch-thick slices

Preparation

For the pesto, add basil, garlic, and desired salt and pepper to a food processor fitted with a steel blade, and puree. Add oil by pouring in a stream while processor is running. Transfer to a bowl or squeeze bottle until ready to use. For the balsamic glaze, in a medium stainless-steel saucepan, boil the vinegar over high heat until reduced by half and thickens. Transfer to a bowl or squeeze bottle until ready to use. To assemble the salad, on a large serving platter alternate tomatoes and mozzarella in a circular design around the plate, overlapping slightly. Drizzle pesto and balsamic glaze over top of salad. Serve immediately or let stand at room temperature for up to 1 hour before serving. (Do not refrigerate salad.)

Makes 4 to 8 servings.



Chicken Spiedini with Amogia Sauce



Amogia Sauce

Lemons | 4, freshly juiced

Oranges | 2, freshly juiced

Garlic cloves | 4, peeled

Shallots | 2, peeled & sliced in half

Mint | 1 cup, fresh

Basil | 1 cup, fresh

Extra virgin olive oil | 2 cups

Salt & pepper to taste

Chicken

Italian breadcrumbs | 1-1/3 cups

Parmesan cheese | 1/2 cup, grated

(4) Chicken breast | 5 ounces, skinless & boneless

Prosciutto ham | 2 slices, divided

8 wooden skewers, soaked in water for 30 minutes

Oil for grill

Preparation

For the Amogia sauce, in a blender add juices, garlic, shallots, mint, basil, salt, and pepper. Puree for 20 seconds. Pour in to large container. With an immersion blender, add oil in a thin stream and blend until combined. Divide sauce into two bowls. One will be used for the raw chicken and one will be used for the sauce over the cooked chicken. Set aside. For the chicken, in a shallow dish add breadcrumbs and cheese. Stir to combine. Dredge each breast in the breadcrumb mixture and lay on cutting board. Top each piece with 1 tablespoon Amogia sauce and 1/2-slice of ham. Using hands, roll up breasts away from you. Lay 1 roll in back of the other, butted up together. Insert 4 skewers evenly apart through rolls. Using a sharp knife, slice between each skewer. Dredge each piece in breadcrumbs again.

Preheat a gas grill to medium-high heat and oil grates. Place skewers on grill and cook for 2 to 3 minutes per side. Remove skewers from the grill and place in a single layer on baking sheets. You will finish cooking the chicken in a 350-degree oven until the internal temperature reaches 165 degrees, about 7-9 minutes. Remove from oven and keep warm. To serve, place 2 skewers on the plate and top with remaining Amogia sauce. Serve immediately. Makes 4 servings.



Oven Roasted Seasonal Vegetables with Sun-Dried Tomato Vinaigrette



Vinaigrette

Sun-dried tomatoes | 5-6 tablespoons, chopped

Garlic cloves | 2, roasted

Shallot | 1/2 piece, caramelized

White balsamic vinegar | 1/3 cup

Olive oil | 3/4 cup

Oregano | 2 tablespoons, fresh & chopped

Salt & pepper to taste

Roasted Vegetables

Seasonal vegetables | 2 lbs (potatoes, carrots, zucchini, mushrooms etc.)

Olive oil | 1/4 cup

Kosher salt & pepper to taste

Preparation

In a blender add tomatoes, garlic, shallot, and vinegar. Puree till smooth. With the motor running, pour the oil into the center cap of the pitcher and blend to emulsify. Add oregano, salt, and pepper. Stir to combine. Reserve the dressing for use in refrigerator for up to 3 months. Clean and cut seasonal vegetables of choice. Place on a sheet pan(s) in a single layer. Drizzle with oil and season with salt and pepper. Toss to coat well. Roast in the oven to desired level of doneness. Remove from oven and transfer to a serving platter. Drizzle the vinaigrette over top, for garnish. Serve warm. Makes 8 to 12 servings.



Crostata Di Mele



Apple Crostata

Large apples | 4-6 | peeled, cored & cut into wedges

Sugar | 1/2 cup

All-purpose flour | 4 tablespoons, for rolling

Apricot preserves | 1 cup, divided

Basic crumb topping | 2 cups divided (recipe follows)

Large egg | 1

Water | 2 teaspoons

2 prepared galette dough discs (recipe follows)

Preparation

In a mixing bowl add apples and sugar. Gently toss to combine well and set aside. Lightly sprinkle flour on a clean counter top (or pastry cloth) and place 1 galette dough disc. Using a lightly floured rolling pin, roll dough into a 12-inch round that is about 1/8-inch thick. Transfer to a parchment-lined baking sheet. Spread 1/2 cup of the preserves in a thin layer in the center of the dough, leaving a 2-inch border. Top with 1/2 of the prepared apples, leaving the 2-inch border bare. Using fingers, fold the edge of the dough up onto the fruit, pleating and pressing down lightly as you go. Top fruit with 1 cup of prepared crumb topping. Repeat this process one more time with remaining dough, preserves, apples, and topping. Place tarts in the refrigerator for about 1/2 hour to chill. Meanwhile, preheat oven to 450 degrees. In a small bowl add egg and water. Whisk to combine. Remove pastries from refrigerator. Using a pastry brush, lightly coat the egg wash on top of each crostata, evenly dividing. Place in oven and bake for 18 to 25 minutes or until crust is golden and cooked on the bottom. Remove from oven and set aside on a wire rack to cool for at least 20 minutes. (The tart is best if eaten the same day it is baked.) Serve immediately. Makes 2 crostata (each serving 2 to 4 people).

Galette Dough

Unsalted butter | 4 tablespoons, chilled & cut into 1-inch chunks

All-purpose flour | 1 cup

Sugar | 1 teaspoon

Salt | 1/2 teaspoon
Ice water | 3 tablespoons

Preparation

In a food processor add butter and flour. Process in quick pulses until mixture forms small pieces. Drizzle water over flour mixture. Keep the processor running and a ball of dough will form. Transfer dough onto a sheet of plastic wrap. Using hands, press dough into a thick disc shape and wrap tightly. Place in the refrigerator to chill for 1 hour. Makes 1 galette dough disc.

Basic Crumb Topping

All-purpose flour | 1/2 cup
Brown sugar | 3/4 cup, packed
Rolled oats | 1/2 cup
Unsalted butter | 4 tablespoons, chilled & cut into 6 pieces
Pinch of salt to taste

Preparation

In a mixing bowl add flour, sugar, oats, and salt. Toss to combine. Add butter. Using fingers, rub butter into the dry ingredients until the mixture appears crumbly and is homogenous. Set aside until ready to use. (Topping may be kept in refrigerator in an airtight container for up to 3 weeks.) Makes 2 cups.

Vanilla Bean Whipped Cream

Heavy whipping cream | 3 cups
Vanilla Bean | 1 | split in half, beans scraped out (or 1 tsp. vanilla extract)
Powdered sugar | 1/2 cup

Preparation

In a bowl, add the whipping cream. Using a wire whisk, whip the cream until it begins to thicken. Stir in vanilla and add sugar. Then continue whipping until medium stiff peaks form. Makes 3 cups.



Bon appétit!

