



BARBAZZA

CON SAGRANTINO E SALVIA



SERVES
4



METHOD
STOVETOP



MINUTES
20



DIFFICULTY
2/10

INGREDIENTS

1 tablespoon olive oil
20 strips pancetta
3/4 cup rry red wine
10 large fresh Sage Leaves

In a very large skillet, heat the olive oil until lightly smoking, then cook the pancetta over medium heat along with the sage until the pancetta is no longer pink, but not yet crisp, about 5 minutes.

Add the wine and continue to cook, stirring often until the wine has been completely absorbed.

Serve immediately.

Strips of pancetta fried in red wine and seasoned with sage leaves make a great appetizer.



CHICKEN SALTIMBOCCA

WITH CRUNCHY PEA SALAD



SERVES

4



METHOD
STOVETOP



MINUTES

30



DIFFICULTY

4/10

INGREDIENTS

2 8-ounce skinless, boneless chicken breasts
 3 large eggs, beaten to blend
 2 cups panko
 3/4 cup all-purpose flour
Kosher salt
 8 sage leaves
 4 thin slices prosciutto
 2 cups vegetable oil
 4 scallions, very thinly sliced on a diagonal
 8 ounces sugar snap peas, strings removed, thinly sliced
 1/2 cup mint leaves, torn if large
 2 teaspoons finely grated lemon zest
 1 tablespoon fresh lemon juice
 1 tablespoon extra-virgin olive oil
Sea salt flakes
Lemon wedges

Place a chicken breast on a cutting board. Holding a knife parallel to board and working along a long side, cut through center of breast until you are 1/2" from the other side. Open like a book and place butterflied breast between 2 sheets of plastic wrap. Gently pound as thin as possible without tearing meat—about 1/4" thick and 8" wide is ideal. Repeat with remaining breast.

Place eggs, panko, and flour in separate shallow bowls. Season cutlets lightly with kosher salt. Working with 1 cutlet at a time, press 2 sage leaves onto both sides of meat. Wrap 2 pieces of prosciutto around each cutlet to make a belt that holds in the sage. Dredge in flour, shaking off excess. Dip in eggs, letting excess drip back into bowl. Coat in panko, pressing lightly to help it adhere, then shaking off excess. Place cutlets on a rimmed baking sheet.

Heat vegetable oil in a large skillet over medium-high until very hot (350°–375°). Carefully lower 1 cutlet along the side of the skillet closest to you and let it slide into oil so it's lying flat. Swirl oil in skillet carefully so that cutlet is submerged and cook just until bottom side is golden brown, about 2 minutes. Using tongs, carefully turn and cook until golden brown on the other side, about 2 minutes. Transfer to a wire rack; season with kosher salt. Let sit 5 minutes. Repeat with remaining cutlet.

Toss scallions, peas, mint, lemon zest and juice, and olive oil in a medium bowl; season with kosher salt. Arrange cutlets on a platter and top with pea salad. Sprinkle with sea salt; serve with lemons.



SCALLOPS

WITH APPLE PAN SAUCE



SERVES
4c0



METHOD
STOVETOP



MINUTES
30



DIFFICULTY
2/10

INGREDIENTS

2 Granny Smith apples
2 tablespoons fresh lemon juice
2 tablespoons olive oil
12 large sea scallops, side muscle removed
Kosher salt
Freshly ground pepper
1 tablespoon unsalted butter
1/4 cup hearty sprouts or pea shoots

Core 1 apple; cut into 1-inch cubes. Place in a blender with lemon juice and 1/4 cup water; purée until smooth. Strain juice through a fine-mesh sieve into a small bowl. Peel, core, and cut remaining apple into 1/4-inch cubes. Add to bowl. Set aside.

Heat oil in a large skillet over medium-high heat. Season scallops with salt and pepper. Working in batches, cook scallops until golden brown and just cooked through, about 2 minutes per side. Transfer to a plate; tent with foil to keep warm.

Add butter to skillet. Cook, scraping up browned bits from bottom of pan. Add reserved apple mixture and cook, stirring often, until juice is thickened and apple pieces are tender, about 4 minutes. Spoon over scallops; top with sprouts and season with salt and pepper.