

Spicy Broccoli Rabe Bruschetta

Ingredients

1 1/2 lb. Broccoli Rabe
5 Tbs. olive oil, plus more for brushing and drizzling
3 garlic cloves, smashed into paste
1/4 tsp. red pepper flakes
Salt, to taste
12 baguette slices, each 1/2 inch thick
1/2 cup ricotta cheese

Directions

Preheat a broiler.

Cut the greens off the stems and coarsely chop the leafy greens. Rinse and drain.

In a fry pan over medium heat, warm 3 Tbs. of the olive oil. Add the garlic and red pepper flakes and sauté until fragrant, about 30 seconds. Add as much of the greens that will fit into the pan. Increase the heat to high and add the remaining greens to the first batch wilts. Season with salt and cook until tender, 4 to 10 minutes. If the pan seems too dry, add a splash of water. Remove from the heat. Stir in the remaining 2 Tbs. olive oil and season with salt.

Place the baguette slices on a baking sheet and brush the slices with olive oil. Broil until golden brown on both sides, about 2 minutes per side. Spread the cheese on the baguette slices and top with the broccoli rabe. Drizzle with olive oil and serve immediately.

Lemon Risotto with Peas and Asparagus

Serves 4

- 6 cups vegetable stock
- 4 Tbs unsalted butter, divided
- Olive oil
- 2 shallots, minced
- 1 1/4 cups Arborio rice
- 1/4 cup dry white wine
- 6 thin asparagus spears, trimmed and cut into 1-inch lengths
- 1 cup thawed frozen peas (can use fresh too)
- 1 teaspoon finely grated lemon zest, plus 2 tablespoons fresh lemon juice
- 2 Tbs fresh Italian parsley, finely chopped
- 1/3 cup grated Parmigiano-Reggiano

PREPARATION

1. Bring stock to a simmer in a medium saucepan, lower and keep warm.
2. Melt 2 tablespoons butter over medium heat in another medium saucepan. Add shallots; cook, stirring constantly, until translucent, 3 minutes. Add rice; cook, stirring constantly, until edges of grains are translucent, 2 to 3 minutes. Raise heat to medium-high. Add wine; cook, stirring constantly, until wine has completely evaporated.
3. Add 1/2 cup stock; cook, stirring constantly, until stock has been completely absorbed. Continue adding about 4 more cups stock, 1/2 cup at a time, waiting for each addition to be absorbed before adding the next. (It should take about 13 minutes.)
4. Add 2 tablespoons olive oil, shallots and rice to pot and cook, stirring constantly, until rice is coated evenly, about 1 minute. Add wine and briskly simmer, stirring, until most has been absorbed, about 1 minute.
5. Stir in the asparagus. Add 1/2 to 1 cup more stock, in same manner as described above. About 1 minute before risotto is done, stir in the peas.(if using fresh peas, add with asparagus)
6. Risotto is done when liquid looks creamy and grains are cooked but still slightly firm in the center. (The total cooking time will be 16 to 20 minutes.)
7. Remove from heat; stir in 1/2 cup stock. (You may have stock left over.) Stir in zest, juice, remaining 2 tablespoons butter, parsley, and cheese. Season with salt and pepper. Serve with more cheese.

Limoncello Mascarpone Cream over Macerated Berries

Serves 8

3/4 cup chilled whipping cream

1/2 8-ounce container mascarpone cheese

3 tablespoons plus 1/4 cup sugar (the amount of sugar can vary depending on the sweetness of the berries)

3 tablespoons plus 1 tablespoon limoncello (lemon liqueur)

8 cups assorted fresh berries (such as raspberries, blueberries, blackberries, and hulled sliced strawberries; about 2 pounds)

1 tablespoon grated lemon peel (grate directly over berries)

PREPARATION

1. Place all berries in a large bowl. Zest one lemon directly over the berries. Add the 1/4 cup sugar and 1 Tbs limoncello. Gently mix to combine and let the flavors blend while making the cream. This step can be done several hours in advance, and refrigerated until ready to serve.
2. Combine whipping cream, mascarpone, 3 tablespoons sugar, and limoncello in a large bowl. Using a hand mixer beat until soft peaks form.
3. Prepare 8 serving glasses. Add a good spoonful of the berries to the glass. Top with a dollop of the mascarpone cream.