Recipes:

1st:

Heirloom Tomato & Cucumber Salad

1 large heirloom tomato, cut in wedges

1 English Cucumber, seeded and thinly sliced

1 Red Onion, peeled and thinly sliced

4 ounces Kenny's Ted, shaved with a peeler

1/2 cup parsley leaves

2 garlic cloves, finely chopped

1 Tbls honey

1 Tbls dijon mustard

1 shallot, peeled and finely chopped

2 Tbls cracked black pepper

1 tsp salt

2 cups canola oil

Combine garlic, shallot, honey, dijon, black pepper, and salt all in a bowl and mix well. While still whisking slowly stream in the oil. Dress the tomatoes and cucumbers with the vinaigrette. Place on a plate and top with the red onion, cheese, and parsley leaves. Top with more vinaigrette and serve.

2nd:

Ricotta Ravioli Carbonara

2 large pasta sheets

1 cup ricotta

Salt and Pepper

1/2 cup basil, thinly sliced

2 eggs

5 strips thick sliced bacon, cut into lardons

1 cup shitake mushrooms, sliced thin

2 cups baby spinach

2 Tbls butter

1/2 grana padano, grated

Season ricotta with salt, pepper, and half the basil. Pipe onto pasta sheets and cut out circles. Fold circles into ravioli. Bring large pot of water to boil and season with salt. Bring a small pot of water to simmer and add a dash of white vinegar. In a large saute pan add bacon lardons and render over medium heat. Once bacon is crispy drain off fat and add mushrooms. Saute until tender and add baby spinach and then wilt the spinach. Cook off pasta in large pot of water until al dente and poach eggs in small pot of water until whites are set but still runny in the center. Add pasta to saute pan and toss to combine. Season with salt and cracked pepper. Spoon onto a plate and top with a poached egg. Sprinkle with grana padano and serve.

Strawberry & Dark Chocolate Mille Feuille

1 cup strawberry, sliced

1 sheet puff pastry

4 oz dark chocolate, melted

2 oz heavy cream

3 Tbls granulated sugar

1 tsp vanilla extract

Mint leaves

Cut the puff pastry into rectangles and place on a sheet tray with parchment. Sprinkle with 1 Tbls of sugar and top with another sheet of parchment and another sheet tray. Bake at 375 F for 15 minutes until golden brown. Whip the heavy cream, vanilla, and remaining sugar together until stiff peaks. Dip one piece of puff pastry in the chocolate. Top that with sliced strawberries and the chantilly. Repeat with two more layers. Drizzle with chocolate and top with torn mint leaves and serve.