

## Peach, Goat Cheese & Ricotta Tart

**Yield: 1 Tart (8 to 10 servings)**

### **Ingredients:**

#### **Filling:**

7	oz.	Fresh mild goat cheese
1/2	C	Sugar
9	oz.	Whole-milk ricotta
2		Large eggs
1 1/2	t	Vanilla extract
1	t	Orange zest, microplaned
2	C	Fresh peaches, pitted and sliced into eighths
2	T	Light Brown sugar
		9 1/2 inch prebaked tart shell

### **Directions:**

1. Preheat oven to 350 F.
2. For filling, place goat cheese and sugar in food processor and process until very smooth, about 15-20 seconds.
3. Add ricotta and combine thoroughly another 6-10 seconds. Add eggs, vanilla, and orange zest, and process until well mixed, about 10 seconds.
4. Combine peaches & brown sugar in a bowl to macerate.
5. Pour filling into a 9 1/2 inch prebaked tart shell, and arrange peaches on top of creamed mixture.
6. Bake for about 25 to 30 minutes, or just until the center is set and firm. Do not let filling boil. Cool.
7. To unmold, center the tart on top of large can, so that it balances midair as the rim of the tart pan falls to the counter. Leave bottom of pan under the tart for support, or slide the tart onto a serving plate by running a large metal spatula between the crust and the pan.

### **Note:**

- This tart is best served at room temperature the day it is baked. Serve each slice surrounded by fresh berries, summer fruit, and figs.

**Pesto**  
**Servings 10**

**Ingredients:**

1 tsp minced garlic  
1 ½ oz olive oil  
1 ¼ oz toasted pine nuts  
1 ¾ oz basil leaves, rinsed and dried  
½ fl. oz water or lemon juice (optional)  
1 oz grated parmesan

**Method:**

1. In food processor, puree garlic then add the oil; run machine, then add pine nuts; puree, then add basil in a food processor.
2. Purée to make a coarse paste.
3. Gradually add water or lemon juice while processing until the paste is smooth.
4. Fold in the cheese by hand.

**Pizza Margherita**

**Ingredients:**

1 Pre-made dough  
1 14-oz can Peeled, whole tomatoes, drained  
½ tsp Dried oregano, crumbled  
¼ C Plus 1 tablespoon extra-virgin olive oil  
Coarse sea salt and freshly ground pepper  
2 lbs Buffalo mozzarella, thinly sliced  
32 large Basil leaves, torn into pieces

**Procedure:**

1. Set a pizza stone or ½ sheet pan upside down in the oven and preheat the oven to 500°F, allowing at least 45 minutes for the stone to heat. Pass the tomatoes through a food mill set over a medium bowl or pulse them in a food processor until coarsely chopped. Stir in the oregano and 1 tablespoon of the olive oil and season generously with salt and pepper.
2. On a lightly floured surface, stretch one ball of dough into a 13-inch round; transfer to a floured pizza peel, adding flour where the dough sticks. Spread ¼ cup of the tomato sauce over the dough to within 1 inch of the edge. Spread one-fourth of the cheese over the pizza and drizzle with 1 tablespoon oil. Season with sea salt and pepper and slide the pizza onto the stone.
3. Bake until the bottom is charred, and the cheese is melted, about 8 minutes.
4. Scatter one-fourth of the basil on top and let stand for 3 minutes before serving. Repeat with any remaining dough and toppings.

## Chicken Vesuvio

Serves 4

### Ingredients:

- 2 T Olive oil
- 1 Whole chicken (about 3 1/2 pounds), spatchcock
- 3/4 t Kosher salt
- 1/2 t Ground black pepper
- 3 Yukon Gold potatoes (about 8 ounces each), cut lengthwise into 8 wedges about 3/4 inch thick
- 2 1/2 T Minced garlic or pressed garlic (8 to 12 medium cloves)
- 1 C Dry white wine
- 2 sprigs Fresh oregano leaves
- 2 sprigs Fresh thyme
- 1 sprig Fresh rosemary
- 2 T Lemon juice from 1 lemon
- 2 T Minced fresh parsley leaves

### Method:

1. Preheat oven to 400F. Adjust oven rack to lower-middle position.
2. Heat 1 tablespoon oil in large, heavy-bottomed Dutch oven over medium-high heat until hot and shimmering, but not smoking, about 2 minutes. Meanwhile, thoroughly pat chicken dry with paper towels and sprinkle pieces with 1/2 teaspoon salt and 1/4 teaspoon pepper.
3. Place chicken pieces skin-side down in single layer in pot and cook without moving them until uniformly golden brown and crisp, 4 to 6 minutes.
4. Turn spatchcock chicken over and cook until uniformly golden brown and crisp on second side, 8 to 10 minutes longer. Transfer chicken, skin-side up, to sheet pan to rest.
5. Add remaining 1 tablespoon oil to pot. Add potatoes, cook until golden brown, 6 to 8 minutes.
6. Add to the pot, garlic (reserve 4 chopped cloves for finished sauce) and cook until garlic is fragrant, about 30 seconds; add wine, oregano, thyme, rosemary, and remaining 1/4 teaspoon each salt and pepper.
7. Return spatchcock chicken on pot, then place in oven to cook until instant-read thermometer inserted into thickest part of breast pieces registers 165F.
8. Arrange chicken and potatoes in serving dish, discard herb stems.
9. In the baked pot, stir remaining 1 teaspoon garlic and lemon juice into liquid in pot; pour sauce over chicken and potatoes, sprinkle with parsley, and serve.

**One Pot Meal Option:** Spatchcock Chicken with everything in a single roasting pan or dish.