



**GLORIOSO'S**  
**APPETITO**

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Cucina | Eventi | Scuola

Culinary Foundations Series:  
Tagliata with Torta di Patate

WITH CHEF BRENDAN FLEMING



#gloriososmarket

## Setting the Stage

### Prep Like a Pro:

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- *In the professional kitchen, preparation divides success and failure. At home, there's more room to wiggle. Even so, readiness will take you a long way.*
- *To get ready, a professional chef lives by the code of mise en place, everything in its place. They set the stage and watch the final moments unfold with ease.*
- *At home, you can learn from the way professional chefs organize and prepare, but the most important thing is to have a good time.*
- *No matter the menu, the goal of all preparation is to show your love with food and enjoy the company at your table*

### Ditch the Stress:

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- *Good meals take time. Enjoy shopping and prep work. Let yourself glow in the imagination and planning. Cooking is a joyful process.*
- *Start simple and build your toolbox of recipes and techniques. If there's baking to do, bake ahead. If there's a cold dessert or dressing that can be done the day before, do it then. Make your soup and chill it overnight. Marinate meat for a day or two. Good recipes will indicate what can be done ahead and what must wait until showtime.*

### You're Not In It Alone :

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- *Like public speaking, remember that your audience is rooting for you. They've been there, too, and they are in your corner.*
- *Your guests can help you out. Let aunt Grace set the table. Cousin Carly can open the wine. Many hands make light work.*
- *Some of the best meal memories are of imperfections. Don't worry about the little things that go wrong. They always will, but they don't matter much.*



### **Torta di Patate**

*chefs knife for all recipes*

*box grater*

*large bowl*

*potato peeler*

*medium glass baking dish or spring form pan*

### **Tagliata con salsa di Acciuga**

*stainless steel fry pan or cast iron*

*tongs*

*sheet pan*

*wisk*

*zester*

### **Orange and Fennel Salad**

*large mixing bowl*

*whisk*

*zester*

*paring knife*



## **Torta di Patate**

6 Servings

PREP TIME: 15 MINUTES

COOK TIME: 60 MINUTES

TOTAL TIME: 75 MINUTES

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*5 medium sized potatoes, Idaho or Yukon Gold*

*½ medium sized onion*

*2 medium sized shallots*

*3 cloves Garlic, chopped fine*

*2 eggs, lightly beaten*

*3 Tbsp Olive Oil*

*2 Tbsp Chopped fresh thyme*

*2 Tbsp chopped fresh Italian parsley (flat leaf)*

*1 Tbsp Kosher salt*

*Black pepper to taste*

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1. Preheat the oven to 425 degrees. Wash and peel potatoes and keep them in cold water to prevent browning.
2. Grate potatoes, onion and shallot in a large mixing bowl.
3. Add garlic, egg, olive oil, thyme, parsley and salt. Add black pepper to taste.
4. Pour batter into a well-oiled medium size glass baking dish or spring form pan.
5. Bake for 1 hour at 425 degrees until nice and brown.

-Original Recipe by Julia Endrizzi The Italian Community Center Cookbook 1985



## **Tagliata con salsa di Acciuga**

YIELD: 4-6 servings

PREP TIME: 35 MINUTES

COOK TIME: 25 MINUTES

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*2-3 lbs good quality New York Strip steak*

*2 cloves garlic, finely chopped*

*1 ½ teaspoon salt*

*1 tsp ginger, peeled and grated*

*1tsp chopped fresh rosemary*

*2 Tbsp olive oil, plus extra for searing*

*3 Tbsp shallot, finely chopped*

*¾ cup white wine or prosecco*

*2 tbsp heavy cream*

*6 anchovy filets, finely chopped*

*2 Tbsp choose fresh italian parsley*

*½ tsp lemon zest*

*Salt and Pepper to taste*

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### Directions

- 1) Combine garlic, ginger, fresh rosemary, olive oil and fresh parsley, brush strip steak with this mixture and marinate for 45 minutes to an hour or up to overnight.
- 2) When ready to cook steak, heat a stainless steel or cast iron pan very hot. Add olive oil and watch for a shimmer. Place steaks service-side down in the pan and sear until golden brown and crispy. Turn and sear the other side to the same color and crispness. To achieve optimal browning, steaks must have plenty of room in the pan (at least an inch in between them). Do them in batches for best results. When steaks are seared, remove them to a sheet pan and set aside. They will not be cooked all the way through. We will finish them in the oven to desired doneness. **Discussion Point: Temperature and Steak.**
- 3) Once all the steaks have been seared, reduce heat and add shallots to the same pan and sweat for a moment. Add anchovies and stirred until dissolved. Deglaze pan with white wine or prosecco and reduce to a syrup-ey consistency. Add heavy cream and reduce to desired



consistency. Season with salt and pepper to taste. Add parsley and lemon zest finish.

**Discussion Point: Nappe Consistency**

- 4) Roast steak to desired internal temperature. 125-135 for medium rare. Higher for more well done.
- 5) Plate and serve. **Discussion Point: Presentation and the Final Moments.**

-Original Recipe by Irene Chirchirillo [The Italian Community Center Cookbook 1985](#)



## **Orange and Fennel Salad**

YIELD: 4 to 6 Servings  
PREP TIME: 30 MINUTES

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*1 bulb Fennel, shaved*  
*2 medium oranges, supremed, zest set aside*  
*1 shallot, sliced into thin rings*  
*2 cups cherry or grape tomatoes, quartered. A variety of colors will make a nice looking salad*  
*Fresh juice reserved after cutting orange supremes*  
*2 tbsp white wine vinegar or champagne vinegar (in a pinch red wine vinegar or white vinegar will do)*  
*2 tbsp fresh basil, chiffonade.*  
*2 tbsp fresh parsley, chopped fine, extra for garnish*  
*1 tsp honey (white sugar will do in a pinch)*  
*½ tsp salt and black pepper to taste.*

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### **Directions**

- 1) Combine orange juice, zest, vinegar, basil and parsley. Add honey, salt and pepper and whisk briefly. Taste and adjust seasoning to your preference.
- 2) Combine fennel, orange supremes, shallot and tomatoes with vinaigrette. toss lightly and reserve for service

