



GLORIOSO'S APPETITO

Cucina | Eventi | Scuola

ITALIAN BRUNCH

WITH CHEF KATIE SIMPSON



#gloriososmarket

Tools You Will Need:

- Paper Towel
- Measuring Spoons
- measuring cups
- cutting board
- chef's knife
- small bowl
- pastry cutter
- small sheet pan
- parchment paper
- double boiler- (sauce pot with a metal bowl that fits over it)
- whisk
- 2 bowls
- small pot for eggs
- slotted spoon or spider
- plate
- 4 small bowls

Please Prep the Following Items Before Class Starts

- Premeasure all ingredients
- Have all cookware and tools ready
- Thaw puff pastry ahead of time



Herbed Veggie Tart

Yield: 4 portions

1 piece puff pastry

egg or milk wash, as needed

3 oz Caputo ricotta cheese (or similar brand of fresh ricotta - like BelGioioso)

½ ounce fresh herbs, such as thyme, basil, oregano, or parsley

5 ounces fresh vegetables such as mushrooms, red onion, asparagus, green beans, and bell peppers

Glorioso's Napa Extra Virgin olive oil, as needed

salt and pepper, to taste

Glorioso's Parmesan cheese, if desired, as needed

Glorioso's balsamic vinegar, if desired, as needed

1. Preheat your oven to 425F
2. Trim the puff pastry edges, using egg wash as glue to make a crust. Refrigerate the puff pastry until assembly
3. Blend ricotta cheese and fresh herbs together to taste
4. Slice all the veggies thinly. Toss the slices with olive oil, salt and pepper.
5. Assemble the tart by smearing the herbed ricotta randomly onto the puff pastry. Arrange the veggie slices on top of and next to the herbed ricotta, staying inside of the raised edges.
6. Egg wash the puff pastry edges and finish with parmesan cheese, if desired
7. Bake the tart at 425 for about 25 minutes or until golden brown
8. While still warm, drizzle balsamic vinegar over the top of the tart. Slice and serve immediately



Pesto Hollandaise Sauce

Yield: 2-3 portions

¾ C butter (1.5 sticks)

3 each large eggs

¾ t Il Duomo or Colavita white vinegar

salt and pepper, to taste

lemon juice, to taste

water, if needed

2 oz Glorioso's pesto sauce, or as desired

1. Create a double boiler: Bring a pot of water with a small amount of water to just short of a boil; the water should be kept constant at 190-200 degrees. There will be small bubbles but no actual boiling.
2. Melt the butter and keep warm
3. Separate the eggs from the whites, and place the yolks in a metal bowl that will fit over your double boiler. Add the vinegar to the yolks. Reserve the whites for another use.
4. Whisk the yolks and vinegar over the double boiler for a few minutes until a thick sabayon is created. Be careful not to overheat the yolks; if needed, you can move the bowl from the double boiler to the counter to control the heat.
5. Once your sabayon is created, move your bowl to the counter. Turn the heat off of the double boiler.
6. Once the water has cooled slightly, put your bowl back on the double boiler and very slowly whisk in the melted butter. The butter can be incorporated in additions, it does not need to be added in a constant stream.
7. Season the hollandaise sauce with salt, pepper, if desired, and lemon juice, if needed. If your hollandaise is very thick add water about a half teaspoon at a time until you get the desired consistency.
8. Stir in pesto sauce
9. Serve immediately. Hollandaise can be held warm for about an hour if needed



Caprese Eggs Benedict

Yield: 2 portions

2 english muffins
olive oil, as needed
2 ounces Mastro or San Daniele Prosciutto
1 large ball Glorioso's fresh mozzarella
1 large tomato
1 ounce fresh basil
4 eggs
1 recipe Pesto Hollandaise
Glorioso's Balsamic vinegar, if desired
Glorioso's Pesto, if desired

1. Separate and toast English muffins with olive oil. Keep warm.
2. Slice the tomato and fresh mozzarella into 4 slices
3. Chiffonade the basil
4. Prepare the pesto hollandaise sauce
5. Bring a pot of water to just short of a boil; the water should be kept constant at 190-200 degrees. There will be small bubbles but no actual boiling.
6. Crack your eggs into 4 small bowls. Pour the eggs directly into the hot water.
7. Poach the eggs for 4.5-5 minutes.
8. While the eggs are poaching, assemble the benedict. Place two pieces of bread per plate, followed by the prosciutto, a slice of fresh mozzarella, a slice of tomato, and the chiffonade of basil.
9. When the eggs are done, lift them from the poaching liquid with a slotted spoon. Dry them slightly on a paper towel. Trim any wispy pieces of egg white off of them
10. Place the poached eggs on top of the basil and top generously with pesto hollandaise sauce.
11. If desired, drizzle additional pesto sauce or balsamic vinegar over the top of the dish

