



The Greater Chicago Food Depository & FOX 32 Chicago

“Holiday Helpings” Recipes December 2018

Banana Nutella Pancakes

by Chef Michael Ponzio, Medinah Golf Course



1 ½ cups All Purpose Flour
3 ½ tsp Baking Powder
½ tsp Kosher Salt
¼ cup Sugar
1 ¼ cups Whole Milk
1 Egg

1 tsp Vanilla Extract
3 tbsp Unsalted Butter
3 Bananas, Sliced ¼ inch
¾ cup Chopped, Toasted Hazelnuts
¾ cup Pure Maple Syrup
1 medium sized jar of Nutella

Banana Nutella Pancakes

by Chef Michael Ponzio, Medinah Golf Course



For the Pancakes

Melt the butter in pan until fully melted and set aside. In a medium bowl, combine the flour, sugar, salt and baking powder and whisk until well blended. Create a well in the center of the mix and pour the milk, butter, egg and vanilla in. Whisk until the mixture is smooth and free of lumps. Heat a pan over medium heat and spray with pan spray or butter. Using a $\frac{1}{4}$ cup measuring cup, scoop the batter into the preheated pan. Place 2 banana slices and a little bit of chopped hazelnuts on each pancake. Allow the pancakes to cook for 2-3 minutes until golden brown, flip, and cook for 2-3 more minutes.

For the Sauce

Place the remaining bananas in the pan used earlier to melt the butter. Lightly warm the bananas through and pour in the maple syrup. Bring the pan to a simmer, remove from the heat and set aside. Melt the butter in pan until fully melted and set aside.

To Assemble

Place the first pancake on the plate and top with 1 tbsp Nutella. Place another pancake on top and top again with Nutella. Continue this process until you have the size pancake stack you would like. Top each pancake stack with the banana maple sauce and garnish with more chopped hazelnuts. Eat the leftover Nutella in private so your guests don't get jealous!

Makes 10 pancakes

Branzino con Sale

(Serves 4)

Mediterranean Sea Bass in Salt Crust

by Chef Tony Priolo, Piccolo Sogno



(2 each) 1.5 pounds whole

Mediterranean Branzino

(scaled and gutted)

¼ cup Sicilian Sea Salt - coarse

1 sprig fresh rosemary

½ lemon - cut into slices

2 cups fish broth

Branzino con Sale (Serves 4)

Mediterranean Sea Bass in Salt Crust

by Chef Tony Priolo, Piccolo Sogno



Stuff the rosemary sprig and lemon slices into the belly of the fish.

Season the fish both sides with the sea salt and place on a baking pan with the left side of the fish up.

Add the fish broth to the bottom of the pan. Bake the fish in a 425 degree oven for 15 minutes.

When the fish is done, transfer fish on to a platter large enough to display.

You can debone the fish with a fork and spoon.

How to Debony

Take the spoon and remove the fins with a fork, then remove the skin with a fork from the tail side going towards the head.

After the skin is removed, take off the head and separate the meat from the bone with a spoon.

Baked Lasagna

by Chef Fabio Viviani, Siena Tavern and Bar Siena



For the Bolognese:

2 T. Olive Oil
2 lbs. Ground Beef
1 lbs. Ground Pork
1 lbs Ground Veal
2 ea. Onions (small dice)
4 ea. Garlic Cloves (minced)
1 Tbs. Rosemary (chopped)
1 Tbs. Sage (chopped)
1 Tbs. Thyme (chopped)
5 ea. Bay Leaves
1/2 C. Tomato Paste
2 C. Red Wine
1 Quart Beef Broth
1/2 C. Whole Milk

For Lasagna Pasta:

Combine all ingredients in a mixer & mix with dough hook until incorporated. Wrap in plastic wrap & let rest for 1 hour. Using a pasta machine work dough through until desired thickness then, Cook pasta sheets for about 15-20 seconds just to partially pre-cook the pasta to help the cooking.

For the Béchamel:

1 Quart of Whole Milk
1/4 Lb. Unsalted Butter
1/4 Lb. All Purpose Flour
1 ea. Whole Nutmeg (freshly grated)
2 ea. Bay Leaf
Salt & Pepper to taste

For the Lasagna Pasta:

- Semolina flour, for sprinkling
- 1 Large Egg
- 3 ½ C. OO Flour
- 2 tsp. Kosher salt

To Assemble Lasagna:

1 Lb. Grated Parmesan

Baked Lasagna

by Chef Fabio Viviani, Siena Tavern and Bar Siena



For the Bolognese:

In a large pot cook the beef over high heat to get nice browning on it take out of pot & put to the side. Repeat this process with the pork & veal in the same pot. Using the fat from the meat sauté the onions until translucent, add garlic & cook for another 2 minutes. Add Rosemary, Sage, Thyme & the Bay Leaf. Cook for 1 minute. Next add the meat back to the pot & mix all together. Stir in the tomato paste & cook for 4 minutes. Add red wine & reduce by 3/4. Add Beef Broth & cook down until the sauce is thick, add the whole milk & cook for another 5 mins. stirring constantly to make sure it doesn't burn. Take off heat & let cool to room temperature.

For the Béchamel:

In a pot bring the Whole milk, grated Nutmeg, & Bay Leaf slowly to a simmer. In another pot big enough to fit the milk mixture into, melt the butter over medium heat once melted add the flour & stir to create a roux. With a whisk slowly add the milk to the butter flour mixture while whisking the whole time. Continue to slowly whisk the béchamel until it is thick. Once thick continue to cook for 10 mins. Turn off heat & let cool to room temperature.

For Lasagna Pasta: *In your desired lasagna dish (preferably 16"x8")*

Start the layering process by covering the bottom of the lasagna dish with a thin layer of Béchamel. Top with the lasagna sheets just barely overlapping them. Next put a layer of the Bolognese, topped with a layer of béchamel, followed by 1 cup of grated Parmesan. Continue the layering process until level with the top of the lasagna dish. Finish the lasagna with the same layering leaving the pasta off. Cover & bake at 400 degrees for approximately 45 mins. Take cover off & cook for another 15 mins. to get a nice browning on the cheese. Let rest for 10 mins. & serve.

Bolognese

(Serves 6)

by Chef Danny Grant, Maple & Ash

3/4 lb. Dry-aged Chuck
1/2 lb. Ground Pork shoulder/belly
1/4 lb. Ground Sausage
1/4 lb. Ground Country ham
1/2 C. Onion, chopped
1 Celery stalk
2 Large Carrots
1 Fennel Bulb, chopped

1/2 cup Milk
1/2 cup Cream
1 can (6oz) Tomato Paste
24 oz Marinara
1/4 cup White Wine
1/4 cup Red Wine
1 cup Parmesan Broth (may substitute chicken broth)



Bolognese (Serves 6)

by Chef Danny Grant, Maple & Ash



Combine all meat in a large bowl. In a large shallow stock pot, brown the meat. Once browned, drain the excess oil into a bowl and reserve (the oil will be used later).

Grind all vegetables (onion, celery, carrots, and fennel) in a food processor. Add the ground vegetables to the same pot and cook uncovered until all of the moisture has evaporated.

Add small increments of the reserved meat oil to help gently brown the vegetables.

Once brown and tender, add more oil to the pot and stir in the tomato paste and marinara. Cook on medium heat until bright red and aromatic.

Add the white and red wine and bring to a boil, then reduce by half. Add the meat and parmesan (or chicken) broth.

Gently simmer for a few minutes to incorporate all. Stir in the milk and cream. Cook at a low simmer for two to three hours.

Roasted Delicata Squash with Maple Butter, Burrata and Pepitas

by Chef Giuseppe Tentori, GT Fish & Oyster and GT Prime



Maple Butter (prepare in advance)

1/4lb unsalted butter softened to room temperature

2oz Pure Maple Syrup

Accompanied Items

8oz burrata

1cup roasted pepitas (pumpkin seeds)

12 leaves fried sage

Roasted Delicata

3lb Delicata Squash (or butternut)

4 oz canola oil

1 tsp salt, kosher

1/4 tsp black pepper, ground

Roasted Delicata Squash with Maple Butter, Burrata and Pepitas

by Chef Giuseppe Tentori, GT Fish & Oyster and GT Prime



For Maple Butter

Combine softened butter and maple syrup together mix very well to incorporate together fully. If using same day leave at room temp, if making ahead store in the refrigerator, and allow to temper a bit before using

Preheat your oven to 450F. Wash and dry your squash, and cut each piece in half lengthwise, removing seeds. Discard the tips and cut into $\frac{1}{2}$ " pieces in a half moon shape. Place into a bowl and toss with the oil, salt and pepper. Place onto a roasting tray and place in the oven for 6-8 mins until the squash is tender and slightly caramelized. This can be done ahead of time and cooled until ready to serve, or can be done right before serving going directly to the finishing step.

To Finish/Serve

In a large saute pan over medium high heat, add the maple butter and the squash together. Toss thoroughly until the butter is fully melted and has coated the squash. Serve on a large platter, using a spoon, split the burrata into 8 pieces and spoon directly on top of the hot squash. Top with the toasted pepitas, and garnish with broken pieces of the fried sage.

Serves 4