

Fireside Dinner in Napoli

A Menu by Chef Dom Ruane

Table for 12 by 12 Tomatoes

Roasted Beet, Hazelnut & Goat Cheese Salad

Orecchiette Alla Silana

Pan-Seared White Fish over Artichoke Puree & Eggplant Caponata

Dark Chocolate Espresso Cake

Roasted Beet, Hazelnut & Goat Cheese Salad

Serves: 6

- 2.5 oz. arugula
- 1 bosc pears, sliced thin
- 1 1/2 medium - sized beets, roasted, peeled, sliced thin
- 4 oz. goat cheese, crumbled
- 1/4 cup hazelnuts, crushed and toasted
- 1/2 teaspoon orange zest
- 1 tablespoon apple cider vinegar
- 1 teaspoon dijon mustard
- 1 tablespoon honey
- 2 tablespoons extra virgin olive oil
- Kosher salt and freshly cracked black pepper, to taste

1. Whisk together the vinaigrette in a small bowl, including orange zest, vinegar, mustard, honey and olive oil until the dressing comes together. Season with salt and pepper. Taste and adjust seasoning as needed.
 2. Lightly toss arugula in a bowl with a drizzle of vinaigrette.
 3. Arrange salad with a bed of arugula, shingling the pear slices, and beet slices. Sprinkle goat cheese and hazelnuts all over. Top with a little reserved arugula.
 4. Drizzle with remaining vinaigrette and serve.
 5. Enjoy!
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Orecchiette Alla Silana

Prep/Cook: 15/60 min | Serves: 6

For Orecchiette:

- 2 cups semolina flour
- 2/3 cup warm water, plus 3 tablespoons of water
- 1/2 teaspoon salt

For Silana sauce:

- 6 oz. pancetta, fine dice
- 6 oz. italian sausage

- 1 tablespoon olive oil
- 3/4 cup white onion, diced
- 4 garlic cloves, minced
- 28 oz. can San marzano tomatoes, hand crushed
- 1 fresh basil stem, leaves torn
- 1 tablespoon calabrian chili paste
- 2 tablespoons pecorino cheese, finely grated

1. Bring a pot of salted water to a boil and cover with a lid, reduce heat to low.
2. Mix the semolina, salt and water in a bowl until the dough is hydrated. You may need to add more water.
3. Knead dough until a ball and let rest for 10 minutes covered.
4. Preheat a large saucepan, over medium heat and add pancetta.
5. Render pancetta until crispy, then remove with a slotted spoon, reserving the pork fat.
6. Add sausage and onion to the pan in one even layer. Brown meat and onions for 2 minutes, then start to crumble sausage and mix onions. Continue cooking until the meat and onions are golden.
7. Add garlic cloves and keep cooking for 1 minute.
8. Add crushed tomatoes, basil stem, and chili paste to the sauce. Cook sauce on low and keep covered for 15 - 18 minutes.
9. Cut pasta dough into pieces using a bench scraper and roll into a thin rope about 1/2 inch around. Cut rope into 1 inch pieces and use a butter knife or paring knife.
10. Scrape the pasta onto a semolina dusted counter dragging the knife over the pasta into the countertop toward you. Like your spreading butter on toast.
11. Flip the thin pasta with your finger inside out and lay it on a parchment lined sheet tray.
12. Boil until the pasta floats and combine with the sauce, reserved pancetta, and pecorino.
13. Enjoy!

Pan-Seared White Fish over Artichoke Puree & Eggplant Caponata

Prep/Cook: 25/25 min | Serves: 6

For fish:

- 6 oz filets - 2lbs 10oz. Seabass (Chilean or Branzino)
- 2 tablespoons vegetable oil, plus some for drizzling

- Kosher salt and freshly cracked pepper, to taste
- 1/2 lemon, juiced

For caponata:

- 2 1/2 cups - 1/2 eggplant, cubed

- 1/4 teaspoon crushed chili flakes
- 3 tablespoons olive oil
- 1 cup red pepper, diced
- 1 white onion, diced
- 2 celery stalks, bias cut
- 3/4 cup crushed tomato sauce
- 1/2 teaspoon lemon zest
- 2 tablespoons capers
- 1/4 cup green olives, crushed
- 1/4 cup golden raisins
- 1/4 cup red wine vinegar
- 1/4 cup white wine
- 2 tablespoons fresh parsley, minced
- 2 tablespoons fresh basil, chopped
- 2 tablespoons freshly squeezed lemon juice

For artichoke puree:

- 1/2 cup jarred artichoke hearts, chopped
- 2 garlic cloves, minced
- 1/4 cup water
- 1/4 cup olive oil
- 1 tablespoon freshly squeezed lemon juice
- Kosher salt, to taste

1. Preheat an oven to 425 F and prepare a parchment lined sheet tray.
2. In a bowl, toss eggplant with 2 teaspoons of olive oil, chili flake and season with salt and pepper. Place on a sheet tray and roast for 8 - 10 minutes. Set aside
3. Blend artichoke puree, taste for salt and set aside.
4. Cook caponata in a heavy duty dutch oven over high heat, add olive oil, onions, peppers, and celery to the pan. Cook until vegetables start to brown. (this happens fast)
5. Add garlic into the pan, cook for 1 minute.
6. Add tomato, lemon zest, capers, olives, raisins, vinegar, wine, parsley and fresh basil. Bring mixture up to a simmer and reduce heat to low. Let cook for 10 - 12 minutes or until the vegetables are soft, then add roasted eggplant to the pot. Remove from heat and let cool.
7. Preheat a large nonstick skillet over medium high heat for 1 - 2 minutes. Add vegetable oil to the pan and sear fish on one side for 3 minutes. Flip and let cook for an additional 2 minutes. Turn off the heat and juice 1/2 lemon into the hot pan with fish.
8. Serve fish on a platter over dollop smears of artichoke puree, then lightly dress around fish with caponata. Garnish with extra fresh parsley & a drizzle of olive oil.
9. Enjoy!

Dark Chocolate Espresso Cake

Prep/Cook: 15/15 min | Makes: 14-16

- 8 eggs
- 8 egg yolks
- 1/2 cup sugar
- 1 tablespoon vanilla extract
- 2 tablespoons instant espresso powder
- 15 oz. dark chocolate
- 1 cup butter
- A pinch of salt

- Vanilla ice cream, for serving

For Coffee Syrup:

- 2 cups water
- 1/4 cup instant espresso powder

- 1/4 cup unsalted butter
- 1/4 cup cornstarch
- 1 cup sugar

1. Preheat the oven to 400 F and grease 14 - 16 ramekins with cooking spray and spread onto 2 sheet trays.
 2. In a saucepan over low heat, slowly melt the butter, chocolate, espresso, and salt until everything looks smooth.
 3. Remove from heat and let cool.
 4. Using a hand mixer or stand mixer, add eggs, yolks, sugar and vanilla. Whisk until mixture has tripled in size and eggs look pale and ribbony.
 5. Once the chocolate mixture has cooled, add 1/3 of the egg mixture to the chocolate and incorporate.
 6. Now add another 1/3rd of the egg mixture to the chocolate and fold the egg mixture in to prevent losing air. Repeat with the final 1/3rd and fold until just combined.
 7. Using a ladle or large spoon, fill the ramekins up to about 3/4 full.
 8. Bake cakes until puffed and just set when you giggle, about 15 - 18 minutes.
 9. Cook coffee syrup in a small saucepan over medium high heat by adding together the water, espresso powder, and butter until simmering.
 10. Whisk together the sugar and cornstarch together in a bowl to break up the cornstarch clumps. Add to the saucepan while whisking until the sauce becomes more viscous and coats the back of a spoon. Remove from heat.
 11. Plate chocolate cakes on a sauce with powdered sugar.
 12. Drizzle a little espresso sauce over each cake to serve.
 13. Enjoy!
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