



## **Pesto Pasta Pizza Theme**

### **OUAB in the Kitchen Home Edition**

#### **Sweet Basil Pesto Sauce**

Yield: 1.5 cups

#### **Ingredients:**

- 4 fl oz Olive oil
- 4 oz Walnuts pieces
- 4 oz Fresh Basil (2 cups packed)
- 2 Tbl Garlic (5-6 large cloves)
- 6 fl oz Parmesan cheese (grated)
- TT milled salt
- TT Ground black pepper

#### **Procedure for the Pesto:**

1. Place one-third of the oil in the food processor and add all the remaining ingredients and process until smooth.
2. Stream in the remaining oil and blend a few seconds to incorporate

#### **White Pizza with Rosemary Roasted Chicken**

Yield two 10-inch thin flatbreads

#### **Ingredients**

- 6 ounces fresh cow's milk fresh mozzarella cheese, sliced, divided
- 2 large Roma plumb style tomatoes, sliced thinly
- A/N AP flour for rolling the dough
- 2 each 8oz. Pizza dough balls
- A/N corn meal for dusting
- 1 cup basil pesto divided (from sub recipe)
- 5oz rosemary roasted chicken thighs, chopped, divided
- TT dried Italian herb blend
- 1 cup mozzarella, shredded, divided
- 1 T chopped flat leaf parsley
- 3 T grated Parmesan cheese
- 2 tsp Olive blend oil for working the dough as needed

#### **White Pizza with Rosemary Roasted Chicken (continued)**

For the preparation and assembly

1. 15 minutes prior to baking, preheat the oven to 345°F.
2. Slice the tomatoes crosswise (disks) into 1/8-inch-thick slices.
3. Using a handheld rolling pin on a floured surface roll out and stretch dough evenly into 10-inch rectangular shapes. Strive not to handle dough more than necessary. If dough is sticky, dust it lightly with flour)
4. Carefully transfer to a cornmeal dusted – lightly oiled half sheet pan.

5. Spread pesto over dough leaving a 1/4-inch border and sprinkle half of the shredded mozzarella cheese. Arrange tomato slices, top with chicken, dried herb blend, season with salt and pepper, arrange half of the slices of fresh mozzarella and follow with chopped flat leaf (Italian style) parsley.
6. Finish with grated Parmesan cheese, sprinkled over the flatbread
7. Repeat the steps for the second pizza.
8. Bake pizza until dough is crisp and brown, about 8 to 10 minutes, remove from the oven and transfer to a cutting board. Rest for a few minutes to allow the cheese to cool slightly.
9. Using a pizza cutter portion pizza into slices and present for service.

### **Egg Pappardelle Pasta with Asparagus and Mushrooms**

Yield 2-3 servings (approx. 4oz each)

#### Ingredients

- ¼ cup chopped fresh parsley, divided by halves
- ½ cup fresh basil, hand torn at the time of use. (reserve a few leaves for garnish)
- 2 garlic cloves, minced
- 2 oz. butter, divided
- 1/4 cup diced shallots (2 medium size)
- 1 cup cremini mushrooms, sliced thin
- TT salt
- 1/3 cup dry white wine
- 10 ounces uncooked fresh pappardelle (wide ribbon pasta)
- 1 cup green asparagus (2-inch diagonal cuts)
- ¼ cup finely grated fresh Parmesan cheese, divided
- TT freshly ground black pepper and salt

#### For the preparation

1. Combine the first 3 ingredients and set aside.
2. Melt butter in a large skillet over medium-high heat.
3. Add shallots; sauté 1 minute.
4. Add mushrooms and salt; sauté 3-4 minutes.
5. Stir in wine; cook 2 minutes to evaporate slightly.
6. Reduce heat to a very low temperature. Add the herb-garlic mixture; sauté 2 minutes.
7. Remove from the heat and keep warm in the skillet.
8. Bring 1 gallon of salted water to a rapid boil in a large saucepan.
9. Separate the strands of pasta from the bundle.
10. Add the fresh pasta to the water; cook 3-4 minutes or until near al dente.
11. Add asparagus cuts; cook 1 minute or until asparagus is almost tender. Drain pasta mixture in a mesh strainer, reserving 1 cup cooking liquid in a stainless bowl.
12. Return the skillet to the heat.
13. Combine reserved cooking liquid, followed by the ½ of the parmesan cheese, stir to incorporate
14. Add pasta and asparagus to the skillet

#### To serve:

- Present on a family style platter or bowl
- Sprinkle evenly with remaining parsley mixture, cheese, and milled black pepper to taste.

### **Equipment List Per Recipe**

### Pappardelle Pasta w/ Asparagus and Mushrooms

- 1 -4 ½ qt. saucepan
- 1 Mesh bowl strainer
- Medium SS bowl
- 1 pair of tongs
- 1 12" skillet
- Service plate/bowl

### Basil Pesto

- 1 Robo Coupe/food processor
- 1 small Rubber Spatula

### White Pizza Flatbread

- 1 medium offset spatula
- 1 small offset spatula
- 1 pair tong
- 1 handheld rolling pin
- 1 pizza cutter
- 2 Half size sheet pans
- Service plate/platter

### Multi- Purpose

- 2 Wooden Spoons
- 1 Cutting Board