



PORK LOIN

WITH GARLIC AND ROSEMARY



SERVES

8



METHOD

OVEN



MINUTES

60



DIFFICULTY

3/10

INGREDIENTS

4 large garlic cloves, pressed

4 teaspoons fresh rosemary,
chopped

1½ teaspoons coarse salt

1/2 teaspoon ground black pepper

1 2½-pound boneless pork loin
roast, well trimmed

Fresh rosemary sprigs, for garnish

Preheat oven to 400°F.

Line 13 x 9 x 2-inch roasting pan with foil. Mix first 4 ingredients in bowl. Rub garlic mixture all over pork. Place pork, fat side down, in prepared roasting pan. Roast pork 30 minutes. Turn roast fat side up. Roast until thermometer inserted into center of pork registers 155°F., about 25 minutes longer. Remove from oven; let stand 10 minutes.

Pour any juices from roasting pan into small saucepan; set over low heat to keep warm. Cut pork crosswise into 1/3-inch-thick slices. Arrange pork slices on platter. Pour pan juices over. Garnish with rosemary sprigs.



GRILLED SCALLOP SCAMPI KEBABS

WITH ARUGULA AND HERB SALAD



SERVES

4



METHOD

GRILL



MINUTES

30



DIFFICULTY

2/10

INGREDIENTS

1/4 cup extra-virgin olive oil
4 garlic cloves, minced
1/4 cup dry white wine
1/4 cup fresh parsley, finely chopped
24 sea scallops (about 1½ pounds)
16 lemon wedges
1/2 teaspoon salt, divided
1/4 teaspoon black pepper
Cooking spray
3 cups baby arugula
1 cup fresh flat-leaf parsley leaves
1/4 cup fresh chives, chopped

Combine olive oil and garlic in a small saucepan over medium-high heat; cook 1 minute. Add wine; bring to a simmer. Remove pan from heat; stir in chopped parsley.

Thread 3 scallops and 2 lemon wedges onto each of 8 (4-inch) wooden skewers. Sprinkle with 1/4 teaspoon salt and pepper.

Heat a grill (or pan) over high heat. Coat pan with cooking spray; place skewers on grill. Grill 3 minutes; turn. Brush with half of olive oil mixture. Grill 3 minutes.

Combine arugula, parsley leaves, and chives in a large bowl. Divide arugula mixture evenly among 4 serving plates. Top each salad with 2 skewers. Drizzle with remaining olive oil mixture; sprinkle scallops with remaining 1/4 teaspoon salt.



CROSTINI NERI

(CHICKEN LIVER CROSTINI)



SERVES

2-4



METHOD

STOVETOP



MINUTES

40



DIFFICULTY

2/10

INGREDIENTS

14 ounces chicken livers
2 tablespoons olive oil
1/2 red onion, chopped
1/2 carrot, chopped
1/2 celery stick, chopped
1 sprig sage, leaves picked and chopped
1 sprig fresh rosemary, leaves picked and chopped
1 bay leaf
2 ounces butter
3 tablespoon capers, brined
Anchovy paste
Salt
1 handful capers, for garnish

Rinse the chicken livers under running water and put them in a saucepan with the olive oil and the onion, carrot, celery, sage, rosemary and bay leaf.

Season with salt (but be sparing as you will add salty anchovy paste at the end).

Cook for about 30 minutes on a medium-low flame, stirring frequently and adding some water if the mixture becomes too dry. When the chicken livers are cooked through, remove the bay leaf and add the capers and the butter. Blend all the ingredients together with a stick blender until smooth.

At the very end, gradually add some anchovy paste, stirring and tasting every time until you are happy with the flavor.

Crostini neri can be prepared in advance and stored in the fridge: just reheat it over a low flame beforehand. Garnish with a sprinkling of capers and serve with freshly toasted bread.



CHILEAN SEA BASS

WITH SPINACH-AVOCADO PESTO



SERVES

4



METHOD

STOVETOP



MINUTES

35



DIFFICULTY

2/10

INGREDIENTS

4 wild chilean sea bass fillets
Kosher salt
Freshly ground black pepper
 2 cups fresh baby spinach
 1/2 cup fresh parsley, chopped, plus more for garnish
 1 garlic clove, smashed
 1/4 cup walnuts, chopped
 2 teaspoons fresh lemon juice
Extra-virgin olive oil
 1 avocado, pitted
 1 pound. asparagus
 2 lemons, cut in half
Sea salt flakes

Season sea bass with kosher salt and pepper; set aside.

In the bowl of a food processor, add spinach, parsley, garlic, walnuts, lemon juice, 1/4 cup olive oil, 1/2 teaspoon kosher salt and 1/4 teaspoon pepper. Pulse 2 to 3 times. Add avocado and pulse until the sauce is well blended but still maintaining some texture.

Preheat a large cast-iron skillet over high heat. Heat 1 tablespoon olive oil until very hot and almost smoking. Sear sea bass on each side for 3 minutes. Transfer to a plate and let rest for a minute.

Meanwhile, return cast-iron skillet to medium-high heat. Add 1 teaspoon olive oil, asparagus, and 1/2 teaspoon kosher salt. Sauté for 5 minutes, then transfer asparagus to a plate for serving. Place lemons cut side down in the skillet, turn heat to high, and sear for 1 minute.

Serve sea bass on bed of asparagus and top with pesto and seared lemon. Garnish with parsley and sprinkle of sea salt.