

Date Night in Rome

Bruschetta alla Romana

4	Each	1 inch thick Slices of Crusty Italian Bread
4	Each	Whole Cloves Garlic (peeled)
4	Each	Fresh Roma/Plum Tomatoes
6-10	Leaves	Fresh Basil
To	Taste	Extra Virgin Olive Oil (Note 1)
To	Taste	Salt and Pepper

Fresh Tonnarelli Pasta with Cacio e Pepe

10.5	oz	Italian 00 Flour or All Purpose Flour (Note 2)
6	oz	Whole Eggs (Note 3)
0.5	oz	Fresh Black Pepper Corns
8	oz	Grated Pecorino Romano Cheese (Note 4)
TT	-	Sea Salt (See Note 5)

Chicken Saltimbocca

16	oz	Boneless Skinless Chicken Breast (Note 6)
4	Each	Thin Sliced Prosciutto di Parma (Note 7)
8	Leaves	Fresh Sage
6	oz	All Purpose Flour
To	Taste	Salt and Pepper
8	oz	Dry White Wine (Note 8)
3	oz	Unsalted Butter (Cold)

Tortino al Cioccolato

6	oz	Unsalted Butter
6	oz	Dark Chocolate Chips (Note 9)
6	oz	Powdered Sugar
5	oz	Whole Eggs (Note 10)
1.8	oz	Egg Yolks (Note 10)
0.2	oz	Vanilla Extract (Pure)
0.1	oz	Salt
2	oz	All Purpose Flour
0.5	oz	Cocoa Powder (See note 11)

Equipment:

- Digital Kitchen Scale
- Serrated Knife
- Chef's Knife
- Cutting Board
- Sauté Pan (10-12 inches)
- Rolling Pin
- Cheese Grater (or food processor)
- Tongs
- Ladle
- Large pot for pasta water
- Meat Mallet (optional)
- Plastic Wrap
- Toothpicks
- Rubber Spatula
- Wire Whisk
- Microwave (or double boiler)
- Microwave Safe Bowl or Measuring cup
- 4 oz Ramekins or Small Mason Jars x 4 (or buy a disposable cupcake tin and cut it into individual cups)
- Oil Based Nonstick Spray (optional)
- Cookie Sheet or Sheet Pan
- Oven
- Stove
- Standard Kitchen Tools (Spoons, Forks etc..)
- Various size bowls and containers

Notes:

1. A good quality Extra Virgin Olive Oil such as Lucini , Belucci or California Olive Ranch. Look for harvest date, should be this year or last year.
2. Italian 00 flour will give you the best results, otherwise use King Arthur All Purpose Flour
3. Extra large Eggs weigh about 2 oz each out of the shell. Large Eggs 1.67 oz. You still need to weigh them. If you're a little short, make it up with a touch of water or left-over egg from the other recipes.
4. Use only real Pecorino Romano Cheese. Look for the certification on the packaging. Locatelli is a common brand found in the grocery story. Buy it whole and grate it as finely as you can using a cheese grater or food processor.
5. Sea Salt with no added ingredients such as anticaking agents or iodine.
6. Buy good quality boneless skinless chicken breasts, no bigger than 6-8 oz each. We will be slicing 2 chicken breasts in half to make 4 cutlets.
7. Buy only real Prosciutto di Parma or Prosciutto San Daniele. Domestic Prosciutto is too chewy and salty. Have it sliced thinly, do not let them stack the slices on top of each other, otherwise they will stick together. Buy more than you need because you'll probably want to eat some.
8. Use a decent quality dry white wine, such as Cavit Pinot Grigio, or Ruffino Orvieto. DO NOT BUY COOKING WINE.
9. Ghirardelli 60% Dark Chocolate Chips will work best.
10. Extra large eggs = about 2 oz each out of the shell, beat 3 eggs together weigh it, take out what you don't need (use any extra for the pasta if needed). Egg Yolks = about 0.6 oz You'll need about 3.
11. Use a good quality unsweetened Cocoa Powder, Ghirardelli or Valrhona work well, if you must use Hershey's make sure it's dark unsweetened.