

OTTAVIO

ITALIAN BAKERY & DELICATESSEN

Collaborating with **Chef Mara Jernigan**

April 20 th 5:30pm on zoom

Baked Brie with “pull apart” herbed buns

A quick and impressive appetizer using Ottavio’s pizza dough

1 package of Ottavio fresh pizza dough

1 small wheel of Brie style cheese

2 Tbsp. of chopped fresh herbs such as rosemary, thyme, marjoram or oregano *

2 Tbsp. good olive oil

Maldon sea salt and fresh black pepper

*if you only have soft herbs such as parsley or chives, sprinkle them onto the buns at the end

Preheat the oven to 350F

On a lightly floured surface, divide the dough into 10 equal pieces

Place the cold wheel of cheese in the middle of a pie plate brushed with a bit of the olive oil

Roll the dough into balls and place around the cheese

combine the remaining oil with the herbs and brush the tops of the buns and the cheese

Leave at room temperature to rise for about 20 minutes

Bake for 20-25 minutes, sprinkle with Maldon sea salt and freshly cracked pepper and serve

Ottavio ingredients:

250 grams Cave Aged

Gruyere cheese

1 small wheel of Brie

style cheese

4-6 slices of cotto

ham

8 slices of Capocollo

or 4 slices of

Proscuitto di Parma

Parmigiano Reggiano

1 jar of cornichons

1 loaf of white bread

1 450 gram package of

pizza dough

Extra virgin olive oil

-Maldon sea salt

Remaining

ingredients:

From the grocery

store, farmers

market or your

garden:

1 250 ml container

of whipping cream

or whole milk

1 egg

1 Tbsp butter

2 springs each of

rosemary, thyme,

oregano and or

marjoram or other

softer herbs

(parsley, chives)

1 bunch of

asparagus

Salt and pepper

Optional:

1 head of lettuce

1 lemon (for a

vinaigrette)

Before Class Begins:

Equipment to set up:

Casserole dish or

baking sheet

pie plate

pastry brush

knife and cutting

board

Before Class Begins:

measure ingredients

turn on oven

wash/dry lettuce

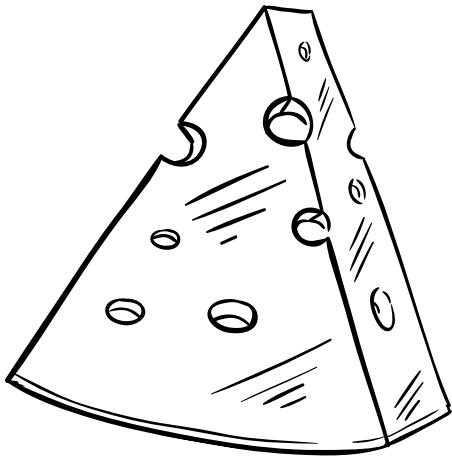
wash/dry herbs

Spring asparagus wrapped and roasted with capocollo

Serve with a green salad topped with a lemony dressing and shaved Parmigiano Reggiano

1 bunch of small/medium asparagus
4 slices of capocollo or prosciutto

Preheat the oven to 350F
Divide the asparagus into 4 bundles
wrap each bundle with a single slice of capocollo or a half slice of prosciutto
Bake on a small try or pan for 10-15 minutes until some of the fat has rendered and the asparagus are cooked and juicy but still firm
Salt and oil are not required for this recipe because the cured meat has both



Croute au Fromage

A rich, baked ham & cheese open faced sandwich from Switzerland

4- 1 inch slices of good quality white bread, day old or more works well
1 Tbsp butter
2 Tbsp white wine
1 cup grated Gruyere cheese
2 large slices of cotto ham
1/4 Cup of whipping cream or whole milk
1 egg
Salt and pepper
Cornichons and pickled onions for garnish (optional)

Preheat the oven on to 350 F
Grease a baking tray or casserole dish with the butter
Place the slices of bread on the greased surface
Splash the white wine onto the bread
lay the ham slices on the bread, covering completely
In a bowl, whisk together the cream and egg
Add the cheese to the mixture and stir
spoon the mixture onto the bread and bake for 20-25 minutes until slightly golden on the top
Garnish with a couple of cornichons and pickled onions and serve with a green salad

Chef Mara Jernigan. Long-time chef and cooking teacher, Mara has a wealth of knowledge and a passion for both local food and Italian regional ingredients and cooking techniques gained from her years of guiding culinary tours in Italy. Join us for a fun, on-line, interactive live cook along from Mara's kitchen. For more information on Mara and her culinary tours here: marajernigan.com