

Tilghman Island Inn

Italian Christmas Recipes

Cannelloni with Pheasant, Confit, Toasted Pine Nuts, & Cheese with a Butternut Squash Sauce

3 eggs

1 ½ cups cubed fresh Mozzarella

1 cup Marscapone

1 cup Ricotta

1 cup grated Parmesan

1 cup chopped Confit

½ cup toasted pine nuts

3 cups chopped baby spinach

Freshly grated nutmeg

Salt and White pepper to taste

16 cooked pasta squares

Beat eggs until well mixed. Add remaining ingredients. Refrigerate.

Cook squash in stock until tender. Sauté onions and shallots until softened. Add white wine and reduce. Puree squash with some stock. Add puree to onions. Add cream and enough stock to make slightly thinner than the desired stock and then reduce.

Stuff cooked pasta squares with filling. Place in a baking dish atop a layer of sauce. Spoon sauce over them and top with parmesan and bake until bubbly and brown.

Sauce:

4 cups of cubed butternut squash

1 cup sliced sweet onions

¼ cup minced shallots

Dried Cherry and Ginger Cannoli

Yield: Makes 25

4 cups (2 pounds) fresh ricotta cheese

2 cups powdered sugar

1 cup mascarpone cheese

1 tbsp grated orange peel

½ tsp vanilla extract

¾ cup minced crystallized ginger

¾ cup minced dried tart cherries

4 ounces bittersweet (chopped or mini chocolate chips)

25 purchased cannoli shells

Chopped pistachios

Additional powdered sugar

Working in two batches, blend first 5 ingredients in processor until smooth; add ginger and cherries and process until finely chopped and well incorporated. Using on/off turns, mix in chocolate just until blended (do not puree). Transfer filling to large bowl. (Filling can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before continuing.)

Working in batches, transfer filling to pastry bag without tip. Pipe into shells. Sprinkle ends with pistachios. Chill at least 2 hours and up to 6 hours. Sift powdered sugar over cannoli and serve.

Focaccia with Onion & Rosemary

6 cups flour
¼ oz dry yeast (1 package)
1 tbsp salt
2 tbsp sugar
2 cup tepid water
1 cup finely chopped onions
1-2 tbsp fresh rosemary
¼ cup olive oil

Dissolve the yeast and sugar in the tepid water, let stand for 5 minutes in a mixer fitted with a dough hook. Mix flour and salt with the mixer running, add it to the yeast mixture, and continue to knead until the dough pulls away from the sides. Remove from the mixer. Cover with a towel or plastic wrap to rise. Set in a warm place and allow it to double in size. Place dough back in the mixer and begin to mix. Add the onions, rosemary, and olive oil to the dough. Thoroughly mix and allow to double a second time. Lightly oil a baking pan. Preheat the oven to 375°F.

Punch down the dough and spread onto the oiled baking pan. Allow to proof for 20 minutes. Lightly brush the top with olive oil and bake for 30 minutes, or until "Golden Brown" and hollow to the thump.

Scampì with Braised Fennel

2 lbs. large fresh shrimp (peeled, de-veined shells reserved)
½ cup olive oil
¼ lb butter
¼ cup finely chopped shallots
1 tbsp finely chopped garlic
¾ cup each: chopped onion and carrots
Salt and white pepper to taste
2 fennel bulbs
4 tbsp chopped parsley or fennel fronds
Lemon juice

Shell the shrimp leaving the tail intact. Reserve the shells. De-vein the shrimp. Set aside on ice or refrigerate. Toast the shrimp shells in the oven until dry. Place the shells in a pot with the mirepoix (onions, carrots, & celery). Bring to a boil and simmer 30-40 minutes. Strain and discard the solids.

Peel fennel with a vegetable peeler, cut into 8 wedges. Poach wedges in shrimp stock until tender (6-8 minutes). Keep warm.

Preheat broiler. Melt butter and add remaining ingredients. Toss with shrimp and fennel. Arrange in a single layer. Broil 4-8 minutes (do not overcook). Shrimp and fennel should be lightly brown and shrimp should be firm to the touch.