



maurizio marfoggia



Born just north of Milan, in the Lombardy region of Italy, Maurizio Marfoggia originally studied to be a dentist, following in his father's footsteps. For fun and to earn money as a student, he started working in restaurants during the summer. It was then that Maurizio left dentistry to become a chef. After training in top kitchens throughout Italy, France and Germany, Maurizio launched a successful early career and owned two popular Italian restaurants by age 27. In 1994, his success streak continued when he ventured to New York. He has since had a dizzying career as executive chef at some of the city's best Italian restaurants including Sette MoMA, Bella Blu, and Revel, and as corporate executive chef for several restaurants belonging to the famed Pino Luongo, such as Mad 61, Le Madri, Tuscan Square and Coco Pazzo. To date, Maurizio has opened 17 restaurants across Europe and the United States. He has also served as the private chef to the Italian Ambassador to the United Nations and taught at the Culinary Institute of America. Executive chef of Ristorante Barolo since 2001, Maurizio continues to innovate and perfect his specialty, Northern Italian cuisine, while overseeing a staff of 35 cooks in his kitchen. "Food is meant to be fun," he says. "I like to get in the kitchen and play, see what I can come up with."

cauliflower soup with crab cakes and fried oysters

¼ cup extra-virgin olive oil, plus extra
 1 onion, finely chopped
 1 head cauliflower, cut into ½-inch
 pieces
 salt
 6 cups vegetable stock, heated
 1 medium Yukon gold potato, peeled
 and cut into cubes
 3½ ounces crab meat
 1 tablespoon freshly grated
 Parmigiano-Reggiano
 1 egg yolk
 1 tablespoon chopped parsley
 ½ clove garlic, minced
 1 teaspoon mustard
 freshly ground pepper
 ¾ cup olive oil for frying
 8 oysters, shucked
 2 tablespoons flour

In a heavy-bottomed pot, warm the olive oil over medium heat. Add the onion and cauliflower, and cook until the onion becomes transparent, about 5 minutes. Season with salt, and add the vegetable stock and potatoes. Cook for 30 minutes, or until all ingredients are tender. Transfer to a blender or food processor, and purée. Set aside, and keep warm.

Preheat oven to 400°. In a bowl, combine the crab meat, Parmigiano, egg yolk, parsley, garlic and mustard. Mix well, and season with salt and pepper. Form the mixture into 8 small, thick patties, place on an oiled baking sheet, and bake for 3 minutes. Flip, and bake for another 3 to 4 minutes, or until heated through and slightly browned.

In a high-sided skillet, heat the frying oil until shimmering. Dredge the oysters in flour, season with salt, and carefully lower them into the oil. Fry until golden-brown, turning once to cook both sides. Remove from the oil, and place on paper towels to drain.

Place two fried oysters in each soup bowl, and ladle in the soup. Place two crab cakes in the center of each bowl, and drizzle with olive oil. Serves 4

Extra-virgin olive oil pairing: mild

Wine pairing: Pigato (Liguria), Roero Arneis (Piedmont), Tocai (Friuli)



lobster risotto

with truffle oil and thyme

1 lobster, about 2 pounds
 1 medium carrot, diced
 1 stalk celery, diced
 1 onion, diced, divided
 1 small bunch thyme, chopped, divided
 3 tablespoons extra-virgin olive oil
 12 ounces Carnaroli rice
 ½ cup dry white wine
 salt
 2 ounces freshly grated Parmigiano-Reggiano
 white truffle oil to taste
 freshly ground pepper

For the lobster broth: Bring a large pot of water to a boil. Add the lobster, and cook for 6 minutes. Remove the lobster, reserving all of the cooking water. Remove the meat from the lobster, reserving the shell. Chop the meat into bite-sized pieces. Place the pieces of lobster shell back in the cooking water, and add the carrot, celery, three-quarters of the onion and half of the thyme. Bring to a boil, and cook for 30 minutes. Strain well, and keep hot.

In a heavy-bottomed pot, warm the olive oil. Add the remaining chopped onion and the rice, and stir for 2 minutes to toast. Add the wine, and cook until it evaporates. Add the lobster broth in ½-cup increments, stirring well with a wooden spoon until the liquid is absorbed before adding more. After 10 minutes, add the lobster meat, and continue cook for another 5 minutes, adding more broth if needed. Season with salt. When rice is almost al dente, turn the heat down to low, and add the Parmigiano, remaining thyme, truffle oil to taste, pepper and more salt if necessary. Stir well, and serve. Serves 4

Extra-virgin olive oil pairing: infused or mild

Wine pairing: Vermentino di Gallura (Sardinia), Orvieto (Umbria), Roero Arneis (Piedmont)

beef tenderloin

with red bell pepper-rosemary sauce



Warm 2 tablespoons of olive oil in a skillet over medium heat, and add the garlic, onion and rosemary. Sauté for 1 minute, then add the peppers. Cook for 10 to 15 minutes. Add the wine, and cook until it evaporates. Add enough vegetable stock to cover the peppers. Season with salt, and cook for 15 minutes. Transfer to a food processor, and blend, adding about ¼ cup of olive oil in a slow and steady stream until the mixture reaches a smooth consistency. Strain the sauce through a sieve, season with salt and pepper, and set aside.

Meanwhile, in a large skillet over medium-high heat, warm 2 tablespoons of olive oil. Season the steaks on both sides with salt and pepper, add cook until desired doneness. Place on a serving platter, and drizzle with the sauce. Serves 4

Extra-virgin olive oil pairing: fruity

Wine pairing: Chianti Classico, Carmignano (Tuscany), Barbaresco (Piedmont)

½ cup extra-virgin olive oil, divided
 1 clove garlic, minced
 ½ onion, chopped
 1 sprig rosemary, leaves only
 2 red bell peppers, halved, seeded and cut into ½-inch strips
 ½ cup dry white wine
 1 ½ cups vegetable stock
 salt
 4 beef tenderloin steaks, about 6 ounces each
 freshly ground pepper

scialatielli with fava beans, tomatoes and marjoram

For the pasta:

3½ cups “00” flour, plus extra salt and freshly ground pepper
freshly grated nutmeg
½ cup milk
¼ cup freshly grated Parmigiano-Reggiano

For the sauce:

salt
4 tablespoons extra-virgin olive oil, divided
2 cloves garlic, crushed
2 tablespoons marjoram leaves
½ cup yellow cherry tomatoes
½ cup red cherry tomatoes
2 plum tomatoes, cut into cubes
1 cup fresh fava beans, shelled, blanched and removed from thick outer skin
½ cup freshly grated Parmigiano-Reggiano
freshly ground pepper

Prepare the scialatielli: On a clean work surface or in a large mixing bowl, mound the flour. Add 1 pinch each of salt, pepper and nutmeg. Make a well in the flour, and add the milk and Parmigiano. With a fork, mix the dry ingredients into the wet ingredients little by little until a dough is formed. Turn the dough out onto a floured surface, and knead thoroughly for about 10 minutes, until the dough is firm and elastic. Wrap in plastic wrap, and set aside to rest for 30 minutes. Using a pasta machine, roll out dough to the second-thinnest setting, and cut the sheets into long strips about ¼-inch wide. Set aside to dry.

Fill a large pot with water. Add salt and 1 tablespoon of olive oil, and bring to a boil. In a skillet over medium heat, warm the remaining 3 tablespoons of olive oil with the garlic and marjoram. Add all of the tomatoes, and cook for 5 minutes.

Add the *scialatielli* to the boiling water, and cook until al dente, about 2 minutes. Drain, and add to the skillet with the tomatoes. Add the fava beans and Parmigiano, season with salt and pepper, and toss to coat. Serve immediately. Serves 4

Extra-virgin olive oil pairing: *marjoram infused or fruity*

Wine pairing: *Chardonnay (Trentino), Gavi (Piedmont), Cannonau (Sardinia)*

olive oil cake with macerated berries



For the berries:

¼ cup raspberries
¼ cup blueberries
¼ cup blackberries
¼ cup strawberries, hulled and sliced
½ cup plus 2 tablespoons granulated sugar
½ cup Moscato wine

For the cake:

3 egg yolks
¾ cup granulated sugar
1 cup flour, plus extra
3 tablespoons green, cold-pressed extra-virgin olive oil, plus extra
2 tablespoons whole milk
1 egg white
½ teaspoon baking powder
2 tablespoons unsalted butter for greasing pan
confectioners' sugar, for garnish
1 cup sweetened whipped cream
mint sprigs, for garnish

In a bowl, toss the berries gently with the sugar and the wine. Refrigerate for 2 to 3 hours.

Preheat oven to 250°. Place the egg yolks and ¾ cup of sugar in a mixing bowl, and beat until foamy. Add the flour, olive oil and milk. Beat the egg white to stiff peaks, and fold it into the batter along with the baking powder. Butter one 12-inch baking pan or four 4-inch baking pans, and dust with flour. Shake out the excess, and pour in the batter. Bake the cake for 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Remove from the oven and let cool.

To serve the cake, dust it with confectioners' sugar, and garnish it with a dollop of whipped cream. Add a drop of olive oil to the berry mixture, and spoon it onto each plate. Garnish with mint. Serve with a cold glass of Moscato. Serves 4

Extra-virgin olive oil pairing: *mild*

Wine pairing: *Moscato d'Asti (Piedmont), Prosecco (Veneto)*

monkfish alla veneziana

with peas and eggplant

7 tablespoons extra-virgin olive oil,
divided
½ onion, chopped
1 pound fresh peas, shelled
½ cup vegetable stock
salt and freshly ground pepper
2 medium eggplants
2 cloves garlic, crushed
1 sprig rosemary, leaves only, chopped
4 monkfish fillets, about 6 ounces each
flour for dredging
½ cup dry white wine
1 pound pea shoots
6 sage leaves, finely chopped

In a high-sided skillet, heat 1 tablespoon olive oil. Add the onion and sauté for 3 to 4 minutes. Add the peas and vegetable stock. Season with salt and pepper, and cook for 10 minutes. Transfer to a food processor, and purée. Strain through a fine sieve, and set aside.

Peel the eggplants, and cut them into ¼-inch-thick slices. In a large skillet, heat 3 tablespoons of olive oil. Add the garlic, rosemary and eggplant. Sauté the eggplant for 3 minutes on each side, or until cooked through. Season with salt and pepper, and keep warm.

Dredge the monkfish fillets lightly in flour. Heat 2 tablespoons of oil in a large skillet over high heat. Add the fish to pan, and cook until golden, about 3 to 4 minutes. Gently flip, and cook another 3 minutes. Season with salt and pepper, and add the wine. Let the wine evaporate, then add the pea purée, and cook for 6 to 7 minutes. Meanwhile, heat 1 tablespoon olive oil in a skillet over high heat. Add the pea shoots and sage, sauté briefly, and remove from the heat.

To serve: Place the fish on a serving platter, and drizzle with the sauce. Garnish with the eggplant and sautéed pea shoots. Serves 4

Extra-virgin olive oil pairing: mild

Wine pairing: Soave, Bianco di Custoza (Veneto), Chardonnay (Italy)

