

1/13/05

G. B. Russo & Son[®]

INTERNATIONAL

GROCERY • DELI • WINE
COOKWARE • GIFT BASKETS
Since 1905

2770 29th Street S.E. • Grand Rapids, MI. 49512-1719
Phone (616) 942-2980 • Fax (616) 942-2295

Gnocchi alla Capocollo

By Doug Gebhard, Corporate Chef/Caterer

- 16 oz. Villa Russo Frozen Marinara Sauce (par-cooked)
- 1/4 lb. Capocollo (Italian-style ham)
- 1 tbsp. Minced Garlic
- 1 tbsp. Butter
- 1/4 cup Minced Walnuts
- 1 tbsp. Lemon Juice
- 1 lb. Villa Russo Frozen Gnocchi (pre-cooked)
- 1/2 cup Shredded Mizithra Greek Cheese

Saute' diced capocollo, garlic, lemon juice, walnuts in butter. Add Marinara Sauce and pre-cooked gnocchi. Finally add shredded Mizithra until slightly melted. Serve.

Approx. 4 to 6 servings.

Crème Brûlée

G. B. Russo & Son

(Serves 6)

- | | | | |
|-----|-----------------------------|---|--------------------|
| 1 ¾ | cups heavy cream | 7 | egg yolks |
| 1 ¾ | cups milk | 2 | whole eggs |
| ½ | vanilla bean (split) | ½ | cup sugar |
| | | | Brown Sugar |

- Combine heavy cream, milk, and vanilla bean.
- Heat to boil.
- Remove from heat and steep 10 minutes with vanillas bean. Scrape bean seeds into mixture.
- With an electric mixer, combine eggs, egg yolks, and sugar. Add the milk mixture in a steady stream.
- Strain mixture through a fine strainer, then skim foam.
- Divide mixture into 8 small ramekins (about 5oz. Each)
- Set filled ramekins in a baking dish and pour enough hot water around the ramekins to come halfway up the sides.
- Place the baking dish in a 325 degree F. oven for approximately 25 to 30 minutes or until set (the Brûlée will tremble slightly)
- Take ramekins out of the oven and cover the top of each Brûlée with a sprinkling of brown sugar. Caramelize the brown sugar by heating it with the COOK'S TOR.CH.



GIFT BASKETS
CATERING SERVICES

VILLA RUSSO[®] WINES
ETHNIC KITCHENWARE