

Italian Sausage & Broccoli *Tossed with Home-made Fiore Pasta,* *a Petite Tender, & Lemon Bars*



INGREDIENTS

For the Petite Tender:

1 each Terres Major (Petite Tender)
salt & pepper

For the Lemon Bars:

2 cups all-purpose flour
2 cups granulated sugar
1 cup butter, small diced and kept cold
1 pinch Kosher Salt
8 large eggs
3 cups granulated sugar
6 ounces lemon juice
2/3 cup all-purpose flour
1 tsp baking powder
1 lemon, zested

For the Fiore with Sausage and Broccoli:

3 oz fiore pasta, pre-cooked and shocked
2 oz Italian sausage, pre-cooked
2 oz broccoli florets, small pieces, raw
1 garlic clove, thinly sliced
6 oz chicken stock
1 oz butter
Red Chili Flakes
Salt & Pepper
Mixed Herbs

DIRECTIONS

For the Petite Tender:

Season your meat on both sides with a good amount of salt and pepper. Put your steak directly on the grill, flipping from side to side every 2-3 minutes until you get your desired temperature. Slice the meat against the grain. Serve with your favorite vegetables and style of potato.

For the Lemon Bars:

Combine the first four ingredients together in a mixing bowl, crumble in the butter and mix with your coarse meal-like consistency forms.

Spray a 10x10 baking pan and pat dough into the pan, pushing the dough about half way up the sides. Pre-baking this on 350° for about 15 minutes or until it turns a light golden brown. Once done, set aside.

For the filling, combine all the last six ingredients. Whisk together well, making sure that all the ingredients are incorporated. Pour filling directly into the crust. Cover with aluminum foil and bake at 350° for one hour. Pull from oven, uncover and cool in the refrigerator for 24 hours. Once the dish is cooled and set, cut into squares and serve.

For the Fiore with Sausage and Broccoli:

Start by pre-cooking and cooling the sausage. Set this in the refrigerator for later use. Pre-cook your pasta to al dente, then strain off the water, lightly coat with oil if you do not use the pasta immediately. In a saute pan, heat 1/2 of your butter. When butter is melted, add the raw broccoli and the pre-cooked Italian sausage (cook these ingredients on medium heat). Season this with salt and pepper.

When the broccoli starts to turn dark green on the florets, add the rest of the butter. Now add the thin sliced garlic and red chili flake. Carefully cook the garlic, just so it starts to turn a light golden color. When the garlic is ready, deglaze with chicken stock. Turn heat on high and bring the chicken stock to a boil. Add pasta. Let the pasta cook until the stock is reduced by half.

Season the dish with salt and pepper and finish with chopped fresh herbs. Serve immediately.

specialty of:
Executive Chef Robert Padilla

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