

Dora's Apulian Style Rabbit

1 whole rabbit
Salt
Pepper
Parsley, chopped
Pecorino Romano Cheese, grated
Olive oil
2 large white onions, sliced
3 large potatoes, cut into chunks
2 c. white wine

Cut or have your butcher cut rabbit into 10 pieces: 2 front quarters (ribs and front legs — at the restaurant we reserve this part for rabbit ragù), 2 thighs, 2 rear shanks, 4 loin pieces with belly flaps still attached.

Make the Braciolo: lay the loin pieces with the flaps attached on a work surface and sprinkle with salt, pepper, pecorino, and parsley. Roll the flap around the loin and secure with a tooth pick.

Heat 2 Tablespoons of olive oil in a large pan. Salt and pepper the rabbit pieces. Brown the pieces in the hot oil, remove from the pan, and add the onions. Cook lightly, then add the white wine. Reduce by half. Arrange the Rabbit and the potatoes in a baking dish, pour over the onions and wine, sprinkle with parsley and pecorino, and cover with aluminum foil. Bake in a 400 F oven until potatoes are tender, approx 1 hour and 190 minutes. Remove foil, bake 10 minutes longer for color. Serves 5.

Tomato Foccaccia

3 c. Bread or all purpose flour
1 ½ c water, tepid
1 ½" cube fresh yeast, or 1 envelope dried yeast
1 T. Salt
Olive oil
Imported canned peeled tomatoes, well drained
Dried oregano
Kosher salt

Mix together flour, water yeast and 1 T. salt using hook attachment on a stand mixer. Mix for 10 minutes, and allow to rest 5 minutes in the bowl. Generously oil a 13x9' baking pan, and turn out the dough into the pan; dough should be very sticky. Flip the dough over to oil the top, cover with a tea towel or plastic wrap and allow to rise in a warm place until nearly doubled, approximately 45 minutes. Dot the top of the dough with pieces of tomato, pushing them into the dough to secure them; sprinkle with oregano and salt, and bake in a 375f oven until golden brown, approximately 45 minutes. Remove from oven and flip out of the pan onto a towel to allow the bottom to stay crisp.

Taralli

7 c. All-purpose flour
1 c. white wine
½ c. olive oil
1 ½ tsp. fennel seed
1 tsp ground black pepper
1/8 tsp. baking soda
Pinch salt

Mix all together using hook attachment of a stand mixer to form a smooth elastic dough. Allow dough to rest 30 minutes. Divide dough into 8 pieces. Roll each piece out to a rope the thickness of a pencil, cut into 3" pieces, and form each piece into a wreath shape with overlapping ends, making sure to secure them well where they join. Lay out on baking sheets.

Bring a large pot of water to a rapid boil. Drop in the taralli a few at a time, and remove them with a slotted spoon as soon as they bob to the surface. Return the taralli to the baking sheets, making sure there are no puddles. Bake in a 350 F oven until golden, 20-30 minutes. Makes 80-100 pieces.

Giardinera

1 head cauliflower, cut into 1" florets
2 eggplants, skin removed, and cut into ¼"x1" sticks
2 carrots, peeled and thinly sliced crosswise
4 celery stalks, cleaned and sliced in 1/4" slices
1 yellow and 1 red pepper, cut into ¼"x1" pieces
Kosher salt
White vinegar
Garlic cloves, sliced
Mint
Red pepper flakes
Olive oil

Combine all the vegetables in a large bowl and mix. Generously salt them, place in a non reactive container with a plate that fits snugly inside. Flip upside down, place a weight on top and refrigerate 24 hours. Once the vegetables have finished draining, remove from the container to a fresh clean bowl. Add mint, garlic and pepper flakes and cover with vinegar. Cover and refrigerate 24 hours. Remove from refrigerator, drain off vinegar, and pack into a scrupulously clean jar. Add oil to cover. Makes approximately 1 gallon.

Cavatelli with broccoli rabe and almonds

2 cups all purpose flour

1 cup hot water

¼ tsp. Salt

1 bunch broccoli rabe, leaves and florets removed, stems cut into 1" pieces

½ c almonds, toasted.

Mix together flour, water and salt using dough attachment of a stand mixer to form an elastic dough. Allow dough to rest 10 minutes well covered. Cut into 4 pieces, cover 3 and roll out remaining dough into a ½" thick rope. Cut into 1" pieces, and using 2 fingers drag each dough piece across work surface to form a cylinder shape. Repeat with remaining dough, placing finished pieces on a sheet pan.

Bring a large pot of salted water to a boil, add the broccoli rabe stems, cook 5 minutes; add the leaves and florets, cook 5 minutes longer, add the cavatelli and cook until the pasta bobs to the surface. Drain well, place in serving bowl, toss with olive oil and sprinkle with toasted almonds. Serves 4-8