



PIADA



THE HOME CHEF SERIES
COOKBOOK

PASTA EDITION



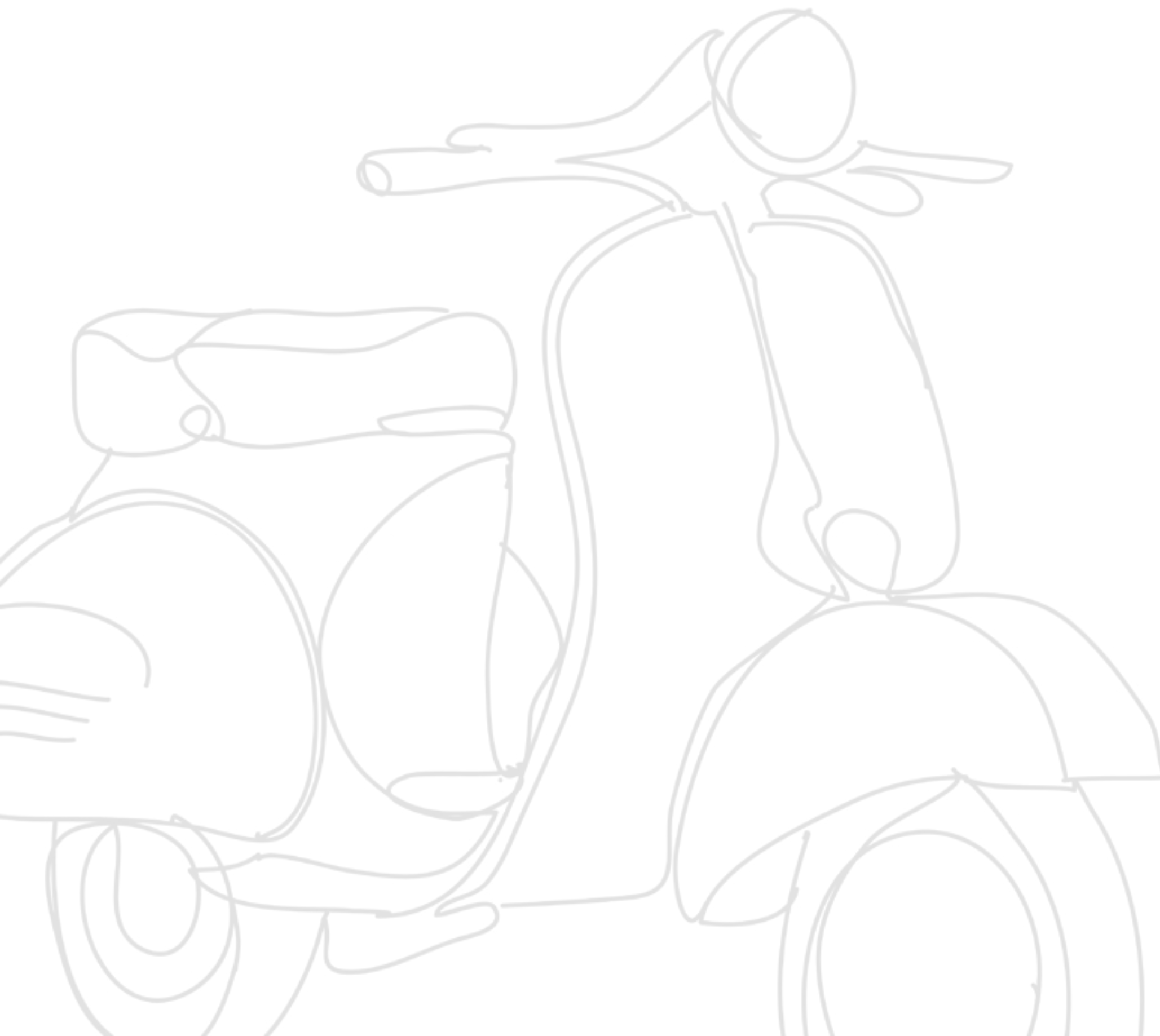


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FRESH PASTA

🕒 25 min 🍴 6 servings

Ingredients

1 lb “00” flour
5 large eggs

Instructions

Dough

1. Sift the flour onto your work surface and make an 8-inch wide well in the center to hold the eggs.
2. Beat eggs and slowly pour into the well.
3. From the interior edge of the well use a fork to incorporate the flour into the eggs 1 teaspoon at a time.
4. Continue until almost half the flour is incorporated and the dough is the consistency of pancake batter.
5. Knead the dough with remaining flour until smooth, then separate into two pieces wrap tightly and refrigerate for a minimum of 30 min but no longer than 24 hours

Cutting

1. Roll out one piece of dough with a rolling pin until it is 1/16” thick and slightly translucent.
2. With your fingers, roll half of the dough into a tube-shaped roll.
3. Roll the other half of the dough into another tube-shaped roll.
4. Cut the rolls into 1/2” strips.
5. Repeat steps 1-4 with the other half of the dough or wrap it up and store in your fridge for up to 3 days.

Cooking

1. Bring salted water to a boil
2. Cook pasta for 3-4 minutes, stirring occasionally, until al dente.
3. Reserve pasta water for finishing with sauces



STUFFED PASTA

🕒 35 min 🍴 6 servings

Ingredients

12 oz ricotta
4 oz mascarpone
8 oz mozzarella
2 oz parmesan
1 Tbsp breadcrumbs
1 tsp kosher salt
1 tsp black pepper
2 lbs pasta dough
1 egg
1 tsp water

Instructions

1. Place mozzarella, ricotta, mascarpone, parmesan cheese, breadcrumbs, salt, and pepper into a mixing bowl. Whisk ingredients until combined. Chill in the fridge.
2. Pass dough several times through a pasta roller until 1/16" thick (about 3 business cards) and slightly translucent.
3. Make an egg wash by beating one egg in a small bowl with 1 teaspoon of water.
4. Cut sheets of dough into 16" long pieces and brush with egg wash.
5. Using a tablespoon, scoop filling and place on dough about 1" apart, leaving plenty of room for your cutter.
6. Re brush the outside of the dough around the scoops of filling with egg wash. Gently place another sheet of dough on top.
7. Press firmly around each portion of filling to seal dough and remove any air bubbles.
8. Cut each ravioli with a round cutter and press around the edges to remove any additional air while sealing the pasta tight.

Cooking

1. Bring salted water to a boil
2. Cook pasta for 3-4 minutes, stirring occasionally, until al dente.
3. Reserve pasta water for finishing with sauces

MAC & CHEESE

🕒 60 min 🏠 350°F 🍴 6 servings

Mac & Cheese Ingredients

1 lb pasta, cooked al dente (cavatappi)
3 Tbsp flour
8 oz shredded white cheddar
4 oz shredded parmesan
8 oz shredded mozzarella
4 oz 1/2" cubed Velveeta
1/4 cup unsalted butter
2.5 cups milk
1.5 cups heavy cream
1 Tbsp kosher salt
1 tsp black pepper
1 tsp dry mustard
1 tsp garlic powder

Panko Topping Ingredients

1 oz panko
1 tsp italian seasoning
1/2 oz olive oil
1/2 oz asiago cheese
1 tsp salt

Instructions

1. Cook pasta for 2 minutes less than package recommendation to create al dente
2. Combine flour and shredded cheese in a mixing bowl.
3. Once well mixed, add Velveeta and set aside.
4. In a large saucepan, melt butter over medium heat. Add milk and heavy cream, while whisking. Bring to a simmer
5. Slowly whisk in cheese mixture in small batches. Add salt, pepper, and dry mustard. Whisk until smooth.
6. Add cooked pasta into cheese sauce, mix and coat well. Transfer to a 9x13" baking dish.
7. For the topping add panko, Italian seasoning, olive oil and asiago in a mixing bowl. Once mixed evenly sprinkle panko topping over mac & cheese.
8. Place in 350° oven and bake for approximately 20-25 minutes or until cheese is bubbly and panko is golden brown.

FRIED MAC & CHEESE



🕒 30 min 🍳 360°F 🍴 6 servings

Ingredients

Leftover mac & cheese
2 cups all-purpose flour
5 large eggs
3 cups panko crumbs
2 tsp Italian seasoning
1 tsp salt
1 tsp ground pepper
4 cups vegetable oil

Instructions

1. Cut chilled mac & cheese into 1.5" cubes and place back in the fridge while preparing remaining ingredients. Note: they need to stay a bit cold (but not frozen) so they retain their shape well.
2. In a shallow bowl, add flour. Then in a second bowl, whisk the eggs.
3. In a third bowl, combine the panko bread crumbs, Italian seasoning, salt, and pepper.
4. In a heavy walled pot, add 3"-4" of vegetable oil. Allow to heat until temp reaches 360°F-375°F.
5. While the oil is heating, coat bites in flour first, then the whisked eggs, and then the bread crumb mixture. Press slightly to adhere well.
6. Fry in small batches for about 3 minutes or until evenly golden brown.
7. Transfer to a large plate lined with paper towels to drain excess oil.
8. Enjoy!

SUMMER POMODORO



🕒 30 min 🍲 medium 🍴 12 servings

Ingredients

3.5 lbs fresh tomatoes

4 oz yellow onions

2 oz fresh garlic

3 fl oz olive oil

12 leaves basil

1/2 tsp chili flake

1/2 tsp kosher salt

1 tsp black pepper

Instructions

1. Core tomatoes and place in boiling water for about 1 minute until the skin begins to blister.
2. Remove from boiling water and place in an ice bath to cool.
3. Once cooled, peel tomatoes and dice into large chunks.
4. Dice onions and thinly slice garlic, then add to stock pot with olive oil. Cook over medium heat until fragrant. (about 1 minute)
5. Add chili flake and diced tomatoes. Reduce heat to low and simmer for 20 minutes.
6. Add fresh chopped basil leaves, salt, and black pepper. Stir to combine and enjoy with your favorite pasta.



FOOLPROOF ALFREDO

🕒 35 min 🍲 medium 🍴 6 servings

Ingredients

1 tsp unsalted butter
1/2 tsp minced garlic
1 Tbsp cream cheese
4 fl oz heavy cream
4 oz shaved parmesan
3 fl oz pasta water
salt to taste
black pepper to taste
basil to taste

Instructions

1. Melt butter in a pan. Add garlic and cook over medium heat for 1-2 minutes.
2. Add cream cheese, heavy cream, parmesan, pasta water, salt, pepper, and basil to the pan. Whisk continuously and heat until the alfredo coats the back of a spoon. (5-7 minutes)
3. Enjoy over your pasta of choice.



BASIL PESTO

🕒 5 min 🍴 10 servings

Ingredients

1.5 cups basil
3/4 cups parsley
4 cloves garlic
2 cups olive oil
1/3 cup parmesan
3 Tbsp lemon juice
1 Tbsp kosher salt

Instructions

1. Remove stems from basil and parsley.
2. Roughly chop cloves of garlic.
3. Add basil, parsley, garlic, shredded parmesan, lemon juice, and kosher salt to the blender.
4. Begin blending while slowly pouring in oil until fully incorporated.
5. Add your favorite pasta or roasted vegetables and enjoy.

Store in the fridge for up to 4 days.

CHILI OIL



🕒 30 min 🍲 medium 🍴 12 servings

Ingredients

1 cup canola oil
1/4 cup cayenne
1 Tbsp sugar
1/2 Tbsp garlic
1 Tbsp paprika
2 Tbsp kosher salt

Instructions

1. Place all ingredients into a saucepan over medium heat.
2. Stir frequently to prevent sticking to the bottom of the pan.
3. Bring to a simmer and remove from heat and allow to cool.
4. Cover and store at room temperature for up to 14 days.

CRISPY CHICKEN BITES



🕒 30 min 🍳 350°F 🍴 6 servings

Fritte Flour Ingredients

4 cups all-purpose flour
2 cups rice flour
2 cups cornstarch
1/2 cup sugar
1/3 cup kosher salt
2 Tbsp black pepper
3 Tbsp garlic
2 oz ranch seasoning
1/4 cup parsley

Crispy Chicken Bites Ingredients

1 lbs chicken breast
1 cup buttermilk
3 cups vegetable oil
Fritte Flour as needed

Instructions

1. Add the Fritte Flour ingredients into a bowl and whisk until combined. (You can store unused Fritte Flour in the fridge, covered, for up to 5 days.)
2. Cover your work surface with plastic wrap and then place the chicken skin side down and cover with plastic wrap.
3. Pound the chicken until it is about 1/2" thick.
4. Remove plastic wrap and place the chicken on your cutting board. Slice into 2" cubes.
5. Place the chicken cubes into a mixing bowl and add your buttermilk.
6. Mix well with your hands and set aside.
7. Place some of your Fritte Flour into a clean mixing bowl and add a few chunks of chicken into the flour.
8. Toss and pat the flour into the chicken until well coated.
8. Place 3 cups of oil into a heavy bottom pot and heat to 350°F.
9. Once the oil is heated, fry the chicken for 2-3 minutes until the internal chicken temperature reaches 165°F.
10. Remove chicken and place on lined plate to remove excess oil.



GRILLED STEAK & HERB BUTTER

🕒 60 min 🍲 350°F 🍴 4 servings

Herb Butter Ingredients

2 bulbs garlic
2 tsp olive oil
8 oz room temperature unsalted butter
1 Tbsp chopped parsley
1 Tbsp chopped basil
1 tsp sea salt
1/2 tsp cracked black pepper

Steak Ingredients

4 6 oz steak filets
salt to taste
black pepper to taste

Instructions

1. Preheat oven to 350°F.
2. Cut the garlic bulbs in half. drizzle olive oil evenly over each cut half.
3. Rejoin the garlic bulbs and wrap tightly in aluminum foil.
4. Roast for 45 minutes or until golden brown and caramelized.
5. Cool for 10 minutes or until cool enough to handle
6. Squeeze the garlic bulb pushing the roasted garlic into a small bowl. Let the garlic cool completely.
7. Add room temperature butter, parsley, basil, salt and pepper to the cooled roasted garlic.
8. Use a fork to mash the garlic into the butter and combine all the ingredients thoroughly.
9. Scrape the herb butter onto a piece of parchment paper. Use the paper to form the butter into a log then twist the ends to seal. Refrigerate and use within 7 days or freeze for up to 2 months. Use to toss with pasta or spread over bread to make garlic toast.
10. Heat your grill to 350°F.
11. Add your steaks to the grill. Cook until you see small beads of moisture appear on the steak's surface, then flip. Continue cooking until the internal temperature reaches 5°F under your desired temperature. (medium rare is 130°F-135°F)
10. Remove your steaks from the grill. Let rest for 5 minutes and then top with herb butter.

GRILLED SALMON

🕒 15 min 🍳 350°F 🍴 8 servings

Ingredients

3-4 lb salmon filet

1/2 oz olive oil

salt to taste

black pepper to taste

Instructions

1. Gently run your hand along the salmon to check for any bones or scales. If found, use a tweezer to pluck them from the flesh.
2. Hold the tail end firmly and use a knife to make a cut between the flesh and the skin. At a slight angle, continue to cut along the length of the filet then discard the skin.
3. Season with salt, pepper, olive oil, and let sit for 10 minutes.
4. Heat your grill to 350°F and place salmon flesh side down (the side without the bloodline).
5. To create diamond patterns grill 1-2 minutes* then twist then flip and repeat to desired doneness.

**4-5 minutes for medium and 5-7 minutes for well done*



TIRAMISU MILK & WHIPPED COFFEE

🕒 15 min 🍴 4 servings

Tiramisu Milk Ingredients

2 egg yolks
1/3 cup sugar
1 tsp vanilla extract
pinch salt
1 cup mascarpone
1.5 cups almond milk

Whipped Coffee Ingredients

2 Tbsp instant coffee
2 Tbsp sugar
2 Tbsp hot water

Instructions

1. Place egg yolks and 1/3 cup sugar into a mixing bowl and whip until fluffy and lighter in color.
2. Stir in vanilla extract and salt.
3. Gently fold in mascarpone until fully incorporated.
4. Slowly add almond milk and mix until smooth. Chill the Tiramisu Milk for 2 hours.
5. Add instant coffee, 2 tablespoons of sugar, and hot water into mixer and mix on low until coffee and sugar dissolve.
6. Continue to mix on high speed until medium peaks form. (about 90 seconds)
7. Pour Tiramisu Milk into serving glasses. Top with whipped coffee. As an optional garnish, dust with cocoa powder.



AFOGATO SHAKE

🕒 15 min 🍴 1 serving

Ingredients

8 oz vanilla ice cream

4 fl oz cold coffee concentrate

fresh whipped topping

treats for topping

Instructions

1. Pour 24 oz of coffee of choice into a pan over medium heat and reduce by half for approximately 10-15 minutes.
2. Remove the pan from heat and allow to chill (yields 12 fl oz of coffee concentrate ~3 shakes worth).
3. Place 8 oz of vanilla ice cream and 4 fl oz of chilled coffee concentrate into blender.
4. Blend until coffee is incorporated (20-30 seconds).
5. Place into your favorite milkshake cup.
6. Top with whipped cream and as many treats as you want.

BOURBON PEACH PARADISE



🕒 15 min 🍴 2 servings

Ingredients

16 oz frozen peaches

8 oz sweet tea

16 oz ice

4 oz bourbon

2 sprigs mint

2 Tbsp lime juice

Instructions

1. Pick mint leaves from stem and set aside.
2. Add frozen peaches, sweet tea, ice, bourbon, and lime juice to blender and blend on high until incorporated.
3. Pour into serving glasses and garnish with mint.
4. Serve immediately.



CANNOLI MARTINI

🕒 5 min 🍴 2 serving

Ingredients

4 Tbsp half & half
3 Tbsp chocolate liquor
1 Tbsp amaretto
1 Tbsp birthday cake vodka
1 tsp ricotta
pinch cinnamon
pinch orange zest
1/2 cup chocolate chips

Instructions

1. Melt 1/4 cup of chocolate chips and dip each glass into the melted chocolate and then into fresh chocolate chips.
2. In a shaker pour half & half, chocolate liquor, amaretto, birthday cake vodka, ricotta, cinnamon, orange zest, and add ice.
3. Lid and shake well for about 30 seconds until chilled.
4. Strain into glass enjoy.



PIADA ITALIAN STREET FOOD