ONION FRITTATA

4–6 SERVINGS *The key to making this dish is to have all the ingredients prepared before you begin sautéing the onions.*

- 8 large eggs
- ½ cup finely grated Parmesan
- 3 large fresh basil leaves, torn into pieces
- 3 large fresh sage leaves, minced
- 1 tsp. minced fresh rosemary
- ¼ tsp. kosher salt
- ⅛ tsp. freshly ground black pepper
- 3 Tbsp. extra-virgin olive oil
- 1 cup thinly sliced onion
- ⅓ cup whole-milk ricotta

Preheat oven to 400°. Whisk first 7 ingredients in a medium bowl; set aside. Heat oil in a medium ovenproof nonstick skillet over medium-high heat. Add onion; sauté until soft, about 6 minutes. Reduce heat to low. Stir in egg mixture. Spoon dollops of ricotta evenly over.

Cook until frittata begins to set, about 2 minutes. Place in oven; bake until just set, 7–9 minutes. Slide the frittata onto a platter. Cut into wedges; serve hot or at room temperature.

RICOTTA TORTELLONI

12 FIRST-COURSE SERVINGS OR 6 MAIN-COURSE SERVINGS *See Prep School, page 156, for a guide to stuffing and shaping these large tortellini.*

FILLING

- 20 oz. whole-milk ricotta
- ⅔ cup minced fresh flat-leaf parsley
- ½ cup finely grated Parmesan
- 1 tsp. freshly grated nutmeg
- 1 tsp. lemon zest
- ¼ tsp. fine sea salt

DOUGH

- 2 cups all-purpose flour
- 3 large eggs
- ½ tsp. fine sea salt plus more
- 1 large egg white, beaten
- ¼ cup (½ stick) unsalted butter, melted
- Finely grated Parmesan for serving

SPECIAL EQUIPMENT

- Stand mixer
- Pasta machine
- 1 3" round cookie cutter

FILLING Mash all ingredients in a medium bowl until well blended and smooth. Cover and chill while preparing dough.

DOUGH Place first 3 ingredients in bowl of a stand mixer with a dough hook. Mix at low speed until dough pulls away from side of bowl, about 4 minutes. Place on work surface; knead until smooth, adding water by teaspoonfuls if dry, 2–3 minutes (dough is fairly stiff). Divide in 4, flatten, wrap in plastic, and chill for 30 minutes.

Working with 1 dough round at a time, run dough through widest setting of a pasta machine. Fold in half; run through machine. Repeat 7 times. Roll through machine without folding, decreasing width setting after each roll, until ⅛" thick. Transfer to a floured surface.

Using a 3" cookie cutter, cut dough into circles. Spoon 1 rounded teaspoonful of filling into center of each dough. Brush edges lightly with egg white; fold over and press to seal, forming a half-moon shape. Fold and press tips together, moistening with egg white to seal. Transfer to a lightly floured rimmed baking sheet. DO AHEAD: Can be made 6 hours ahead. Cover and chill.

Bring a large pot of water to a boil. Season with salt; add tortelloni. Simmer, stirring gently, until cooked through, 2–3 minutes after they begin to float. Using a slotted spoon, divide tortelloni among bowls. Drizzle melted butter over and serve with cheese.

RAW ARTICHOKE, CELERY, AND PARMESAN SALAD

4–6 SERVINGS *To prevent cut artichokes from browning, work with 1 artichoke at a time and lightly toss it in the lemon dressing as you go.*

- 3 Tbsp. extra-virgin olive oil
- 3 Tbsp. fresh lemon juice
- Kosher salt and freshly ground black pepper
- 12 baby artichokes (about 1 lb.), stems trimmed
- 1 cup thinly sliced celery
- 3 Tbsp. chopped fresh flat-leaf parsley
- 2 Tbsp. chopped fresh mint
- 2 oz. shaved Parmesan

Whisk oil and juice in a medium bowl. Season dressing with salt and pepper. Working with 1 artichoke at a time, break off outer leaves until only pale-green ones remain. Cut ½" off the top; trim dark-green parts around stem and heart. Slice lengthwise very thinly and toss in dressing. Repeat with remaining artichokes. Mix in celery and remaining ingredients. Season with salt and pepper. Transfer to a platter and top with cheese.

VEAL INVOLTINI WITH PROSCIUTTO AND PARMESAN

4 SERVINGS *Involtini can be made by stuffing and rolling up slices of anything from eggplant to calamari.*

- 8 2-oz. veal scaloppine (1 lb.), pounded to ¼" thickness
- 2½ tsp. chopped fresh thyme, divided
- 2½ tsp. chopped fresh rosemary, divided
- Freshly ground black pepper
- 16 large fresh basil leaves
- 16 large fresh mint leaves
- 8 very thin slices prosciutto
- 4 oz. shaved Parmesan
- ¼ cup all-purpose flour
- 2 Tbsp. extra-virgin olive oil
- 6 fresh sage leaves
- 2 fresh bay leaves
- 1 garlic clove, minced
- ½ cup brandy or Cognac
- ½ cup heavy whipping cream
- Kosher salt

Sprinkle each scaloppine with ¼ tsp. thyme, ¼ tsp. rosemary, and pepper (do not add salt). Top each with 2 basil leaves, 2 mint leaves, 1 slice prosciutto, and ⅛ of the cheese. Roll up tightly; secure with a toothpick or tie crosswise with 2 pieces of kitchen twine spaced about 1" apart. DO AHEAD: Can be made 1 day ahead. Cover; chill.

Dredge rolls in flour; shake off excess. Heat oil in a large nonstick skillet over high heat. Add rolls; brown on all sides, about 3 minutes total. Transfer to a plate. Add ½ tsp. thyme, ½ tsp. rosemary, sage leaves, bay leaves, and garlic to skillet. Stir until garlic begins to brown, about 1 minute. Remove from heat; add brandy. Return to heat and cook until slightly reduced, about 2 minutes (brandy may ignite). Reduce heat to medium-low; add cream. Return rolls to skillet; simmer until sauce thickens, about 2 minutes. Turn rolls. Cover; simmer until cheese melts, about 4 minutes. Remove toothpicks or twine.

Place 2 rolls on each of 4 plates. Season sauce with salt and pepper, spoon sauce over rolls, and serve.

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