

Show 8: ***DISHES TO SHARE***

Torta Rustica

Dough:

4 cups flour
1 1b. butter
3 eggs
milk

Combine and chill dough about an hour

Filling:

2 1b. spinach
1 cup parmesan cheese
1 cup bread crumbs
1 1b. mushrooms
4 eggs
¼ cup butter
1 1b. fontana cheese
1 1b. lean meat – black forest ham works well

3 red peppers (broil until blackened and put in a baggie for a minute, skin will peel right off.)

Saute mushrooms in butter for about a half hour or until all the liquid is cooked out. Add onion about the last 10 minutes. Combine cooked spinach, mushrooms, parmesan cheese, bread crumbs, eggs. Roll out chilled dough and form into a glass bowl. Layer spinach filling, cheese (sliced), meat sliced, pepper. End with spinach. Put on cookie sheet over top and turn over. Brush with egg and water. Bake one hour at 350 degrees. Serve at room temperature.

Elegant Cheese, Sun Dried Tomatoes and Basil

5-6 ounce goat cheese
1 bunch fresh basil
1 T olive oil
8-10 sun dried tomatoes
¼ to ½ cup pine nuts, roasted
1 ½ T balsamic vinegar

On a 6 inch round serving dish, chop up goat cheese to cover bottom of dish. Cover top of cheese with chopped fresh basil. Sprinkle olive oil over basil. Add chopped sun dried tomatoes to the top. Cover tomatoes and basil with roasted pine nuts. Sprinkle balsamic vinegar over the top. Serve with very plain crackers or very thin slices of bread. Serves: 4-6

Chocolate Nut Torte

1 Pillsbury folded refrigerator
1 T dark corn syrup
1/3 cup butter, melted and cooled
1 t vanilla
1 cup coarsely chopped salted mixed nuts
½ cup semi-sweet chocolate chips
1/3 cup semi-sweet chocolate chips
1 T shortening
3 eggs
½ cup brown sugar (packed)

Crust: Let pastry set at room temperature (15 minutes). Carefully put in tart pan (11") with removable bottom. Do not prick, work pastry up sides of pan.

Filling: In a large bowl beat eggs with a fork. Stir in corn syrup. Add brown sugar, butter and vanilla. Stir until sugar is dissolved. Stir in nuts and ½ cup chocolate chips. Place pastry tart pan on baking sheet. Carefully pour filling in tart pan. Bake at 350 degrees for 40 minutes or until inserted knife comes out clean. Cool.

Topping: Melt 1/3 cup chocolate chips with shortening and drizzle over tart in circles or lines.