



## Pepperoni Rolls

6 oz pizza dough  
 3 oz pepperoni, diced  
 2 oz shredded pepper jack cheese  
 2 oz of sauce  
 Parsley  
 Butter  
 Shredded asiago

### Pizza Dough:

100 oz of flour  
 2 oz salt  
 ¾ oz active yeast  
 4 oz EVOO  
 2 oz sugar  
 44 oz water

Roll the dough ball with a pin. Using one cup of cheese, herbs and pepperoni, fill the flattened dough to the edge with the mixture, and roll until it resembles a jellyroll. Cut the roll into five equal rolls. Place in a skillet with the cut side up, and bake until golden. Brush with butter when finished. Top with asiago and parsley mixture. Serve with two ounces of sauce.

Mix the yeast with water at 80 degrees, and let set up for five minutes. Mix all the dry ingredients in a stand mixer with a hook. While mixing on low, add water, then oil. Leave mixer on lowest setting until separation from the bowl sides occurs. Let the dough rest for five minutes, and then mix again for three minutes. Remove from the bowl and portion. Makes 100 servings.

### Sauce:

6 oz EVOO  
 3 oz white vinegar  
 1 tbsp balsamic vinegar  
 1 tsp oregano  
 1 oz sugar  
 1 tsp onion powder  
 1 tsp basil  
 1 oz garlic  
 16 oz whole peeled tomatoes  
 Salt and pepper to taste

Mix all the ingredients together and blend in a blender.

## Candied Beets

2 gold beets  
 ½ oz red beets  
 1 oz goat cheese  
 ½ oz pistachio  
 1 c fresh orange juice  
 3 orange zests  
 Oil  
 Micro greens  
 Shaved fennel  
 Mint  
 Salt

Roast the red beets in the oven until done. Let them cool, then peel and dice them. Boil the gold beets until tender, then peel and cut them into larger pieces. Marinate the fennel in mint, orange juice, orange zest and salt. Section the oranges. Toss the gold beets in sugar, and brulee with a blow torch. Assemble on the plate—be creative.



## Devils on Horseback

5 oz goat cheese  
 2 oz pistachios, toasted and chopped  
 25 Medjool dates  
 25 bacon slices  
 Salt

Chop the pistachios and mix with goat cheese and salt. Cut and pit the dates, stuff them with the goat cheese mixture, and wrap them in bacon. Cook each piece until bacon is desired doneness. Serve with blackberry jalapeño jam.

### Blackberry Jalapeño Jam:

2 pints blackberries  
 8 oz sugar  
 4 oz red wine vinaigrette  
 ¼ bottle port wine  
 1 jalapeño  
 3 dry chilies

Mix all the ingredients in a stock pot, and simmer for 20 minutes. Blend in a blender, and run through a fine mesh china cap.

