

# DELICATESSEN

Executive Chef **Michael Ferraro**

[www.ChefMichaelNYC.com](http://www.ChefMichaelNYC.com)

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## **Eggplant Caponata & Poached Farm Egg**

### Ingredients

- 8 cups medium diced Italian eggplants
- Canola oil, for frying
- 2 onions, small dice
- 8 cloves garlic, minced
- ¼ cup olive oil
- ½ cup tomato paste
- ¼ cup red wine vinegar
- 3 tbsp chopped fresh oregano
- ½ cup freshly chopped Italian parsley
- ½ cup toasted pine nuts
- ¼ cup capers, drained & chopped
- ¼ cup Cerignola olives, pitted & thinly sliced
- Eggs, 1 per serving
- 2 tbsp distilled white vinegar, for poaching
- Salt and pepper, to taste

### Method

1. Pan fry or deep fry diced eggplant in canola oil until golden brown, about 3-4 minutes. Remove and drain in a single layer on a wire rack. Once cool, transfer eggplant to an absorbent towel. Reserve.
2. In a large sauté pan, heat olive oil. Sauté onions until transparent. Add the garlic, adjusting the heat to low and cooking for 2 minutes. Next, add the tomato paste, cook for an additional 2 minutes. Add red wine vinegar, cook for another 2 minutes. Finish by adding the oregano, basil, pine nuts, capers and olives. Fold in the eggplant, toss to combine and season to taste.
3. In a shallow pot, heat water to a simmer. Add white vinegar and create vortex. Crack egg into the center and cook to desired temperature.
4. Serve eggplant caponata at room temperature, top off with one poached egg per serving.

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## Summer “Pasta” with Charred Tomato Vinaigrette & Corn

### Ingredients

- 6 zucchini
- 4 carrots, peeled
- 1 cup + 2 tbsp olive oil, divided
- 12 sprigs fresh thyme, minced
- 1 tbsp chopped rosemary
- 1 tbsp chopped oregano
- 4 large shallots, minced and divided
- 8 cloves garlic, divided
- 5 medium red tomatoes
- 4 ears corn, cleaned & all silk removed
- 1 large jalapeño, seeded & deveined
- 4 large sliced scallions, green & white divided
- ¼ cup freshly chopped basil
- ¼ cup sherry vinegar
- 1/8 cup red wine vinegar
- Ricotta salata, for garnish
- Salt and pepper, to taste

### Method

1. Preheat oven to 400 degrees. Using a vegetable spiralizer, create noodles using the zucchini and carrots. Toss with 5 tablespoons olive oil, 4 cloves thinly sliced garlic, 1 minced shallot, thyme, rosemary, oregano, salt and pepper. Lay out in a single layer on parchment paper and roast for 8 minutes. Once cooked, allow to cool and set aside.
2. Score tomatoes and blanch in boiling water for 10 seconds. Transfer immediately into ice water and peel. Halve tomatoes horizontally and squeeze out all seeds and pulp. Toss tomato halves in 2 tablespoons olive oil, salt and pepper. Char in a pre-heated cast iron pan on all sides, creating a dark, almost black exterior without over cooking the tomatoes. Puree tomatoes in a food processor and reserve in large bowl.
3. Cut kernels from cob. In a large sauté pan over high heat, add 3 tablespoons olive oil. Add corn in a single layer, season with salt and pepper. Cook, allowing corn to caramelize. Jump the pan and allow to cook for an additional 2 minutes. Add remaining garlic, jalapeño, the white of the scallions and remaining shallots, cooking for another 2 minutes.
4. Whisk vinegars and ½ cup olive oil into the tomato puree. Add the basil and then adjust seasoning with salt and pepper.
5. Toss pasta with vinaigrette and plate. Top with corn mixture. Garnish with shaved ricotta salata and remaining scallion greens. Drizzle additional vinaigrette on top if desired.