



## **Red Wine Polpetine with Asparagus Puree Over Croutons**

Executive Chef Ivo Mazzon

Yields: 4 servings

### **Ingredients for Polpetine (Mini Meatballs)**

- 2/3 lb. Ground Beef
- 1/3 lb. Ground Veal
- 1 Spanish Onion, finely chopped
- 1 Shallot, finely chopped
- 1 carrot, diced
- 1 celery stalk, diced
- 3 oz. All purpose flour
- 5 oz. Unseasoned Bread crumbs
- 2 eggs, well beaten
- 5 oz. Grated Parmesan
- 1/2 lb. Canned Plum Tomatoes
- 2 cups Red wine
- 4 Tablespoons Olive oil
- 1 teaspoon Salt
- 1/2 teaspoon ground black pepper
- A baquette or Ciabatta, sliced 1/2 inch thick for serving

### **To Make the Meatballs:**

In a large bowl, mix the ground beef, veal and breadcrumbs. Add flour, eggs, parmesan cheese, salt and pepper, 1/2 the onion and 1/2 the shallot. Gently mix together. Form the mixture by hand into 2 oz. mini meatballs. Set aside.

In a large saucepan, sauté a little olive oil with the remaining chopped onions and shallots, the diced celery and carrots. Cook a few minutes on low to medium heat. Add the meatballs to the pan and cook 3-4 minutes. Add the tomatoes and red wine. Braise slowly on low heat for 2 hours, stirring frequently. Keep warm.

### **Asparagus Puree:**

1/3 lb. Asparagus, chopped  
1lb. peeled Idaho Potatoes  
1 cup milk  
4 oz. butter  
pinch nutmeg  
pinch salt  
pinch white pepper  
2 cloves garlic, chopped  
1 Tablespoon parsley, chopped  
3 Tablespoons Olive oil

### **To Make the Asparagus Puree:**

Bring salted water to a boil, add the whole peeled potatoes and cook until fork tender. Remove from heat, drain the water and crush the potatoes. Leave on the side for later.

In a pre-heated saucepan, add the garlic and chopped asparagus, season with a pinch of salt and pepper. Cook at medium heat with a little bit of water until just soft, 3-5 minutes, mixing to blend flavors.

In a small sauce pan, warm the milk, with the nutmeg, salt and pepper.

Put cooked asparagus into a blender or Cuisinart and incorporate the crushed potato, little by little, adding the warm milk flavored with nutmeg, the butter, salt and pepper until consistency is creamy.

Toast 1/2" thick slices of baguette or ciabatta in 450 degree oven for 3-5 minutes until golden brown, drizzle with olive oil, salt and pepper to taste.

### **To Serve:**

Put toasted bread slices on a plate, spread with a little asparagus puree, place 1-2 meatballs on top of baguette and top with a little meatball sauce from the pan. Sprinkle with chopped parsley and serve.

## **Sweet Bite of Polenta topped with Mascarpone Cream**

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Yields: 4 servings

### **Polenta Squares**

8 oz. Yellow Polenta Flour

2 Tablespoons Sugar

2 oz. Butter

Salt (a pinch)

½ teaspoon Vanilla Extract

Bring to a boil a large pan of water, adding a pinch of salt and 1 tablespoon of sugar. Once it starts to boil, add the polenta and keep stirring until thick, then add the butter and vanilla extract; lower the heat to medium and cook 5 minutes. Pour into a large flat baking pan or cookie sheet that has been slightly moistened with water and let cool down. Before completely cooled, cut into small cubes.

### **Mascarpone Pistachio Cream**

6 oz. Mascarpone Cheese

½ qt. Heavy Cream

2 Tablespoons Sugar

½ teaspoon Almond Extract

4 oz. Chopped Pistachios

Refrigerate the whipping bowl first, then whip the mascarpone cheese and heavy cream with the sugar until smooth. Add the almond extract and blend. Gently add the crushed pistachios.

### **To Serve:**

Fill individual dessert dishes or bowls with cubes of polenta and top with a large dollop of mascarpone pistachio cream. Enjoy!