



Chicken Milanese

INGREDIENTS:

- 2 boneless, skinless chicken breasts
- 1/4 cup whole milk
- 3 large eggs
- 1/2 cup all-purpose flour
- Kosher salt and freshly ground black pepper
- 1 cup seasoned breadcrumbs
- 2 tablespoons butter
- 2 tablespoons olive oil
- Arugula, for serving
- 1 Pear Sliced
- 1/2 red Onion Sliced
- White Wine vinegar, for drizzling
- 1/2 cup fresh Parmesan shavings
- 1 tsp Truffle Oil, cut into wedges

DIRECTIONS:

1. Place your palm flat against the top of each chicken breast and carefully slice each piece in half horizontally; you'll be left with 4 thinner chicken breast pieces. Place each chicken cutlet between 2 sheets of waxed paper and use the smooth side of a mallet (or a rolling pin) to pound them until they're very thin. If you think they're thin enough -- pound 'em a few more times! The thinner the better.
2. In a dish, whisk together the milk and eggs. Place the flour in another dish and mix in some salt and pepper. Place the breadcrumbs in a third dish. Set the 3 dishes aside for a sec.
3. Salt and pepper both sides of the chicken pieces, then dredge them 1 at a time in the flour, then quickly dunk both sides in the egg mixture and then coat both sides in the breadcrumbs. Lay each piece on a plate until you're ready to cook them.
4. Heat 1 tablespoon butter and 1 tablespoon olive oil in a skillet over medium-low heat. When it's melted and hot, add 2 pieces of the breaded chicken and cook, flipping once, until the breading is golden brown and the chicken is cooked, 2 to 3 minutes per side; transfer the chicken to a clean plate. Add the other tablespoon of butter and oil to the skillet and cook the other 2 pieces of chicken.
5. To serve, place 1 piece of cooked chicken on each plate. Top generously with arugula, onion, and pear. Sprinkle with a little kosher salt, drizzle with White wine vinegar and drizzle with Truffle oil. Sprinkle with parmesan cheese. Serve with a lemon wedge on the side.



Coconut Panna Cotta

INGREDIENTS:

- 1/4 cup plus 3 to 4 teaspoons water
- 2 teaspoons unflavored gelatin
- Mild vegetable oil, for the ramekins
- 1 (13- to 14-ounce) can coconut milk
- 1 cup heavy cream
- 1/2 cup granulated sugar
- Pinch kosher salt

DIRECTIONS:

1. Pour the water in a shallow bowl, sprinkle with the gelatin, and let stand until the gelatin softens, about 2 minutes.
2. Slick eight 4-ounce ramekins with oil.
3. In a small saucepan over medium heat, heat the coconut milk, cream, sugar, and a pinch salt until hot but not simmering. Add the softened gelatin mixture and stir until completely dissolved.
4. Divide the panna cotta among the prepared ramekins, straining it if desired. Place in a roasting pan, cover with plastic wrap, and refrigerate until set, at least 4 hours and preferably 12 hours.



Italian Salsa Verde

INGREDIENTS:

- 1 1/2 cups packed, roughly chopped flat leaf parsley
- 2/3 cup extra virgin olive oil
- 1/4 cup capers, drained
- 3 anchovy fillets
- 1 tablespoon white wine vinegar
- 1 tablespoon lemon juice
- 2 medium cloves garlic, minced (about 2 teaspoons)
- 1/2 teaspoon freshly grated zest from 1 lemon
- Kosher salt and freshly ground black pepper

DIRECTIONS:

1. Place parsley, olive oil, capers, anchovies, vinegar, lemon juice, garlic, and lemon zest in work bowl of a food processor fitted with a steel blade. Pulse until parsley is well chopped, about 10 1-second pulses, stopping to scrape down sides of bowl as necessary.
2. Season sauce with salt and pepper to taste. Transfer to a small bowl and use immediately.