



Cooking Demonstration with Mulvaney's

October 15th, 2020

Recipe Guide: Tomato Extravaganza

- Hand Pulled Mozzarella & Ray Yeung's Tomatoes
- Panzanella
- Easiest Pasta You Have Ever Made



Shopping List & Kitchen Items



SHOPPING LIST

3 recipes / 4 servings each

8 ounces Mozzarella curd, or 6Z fresh

4# heirloom tomato

1-2 Baskets of cherry tomatoes

EVOO, best quality, need less than an ounce (we use Seka Hills)

1 quart of economy balsamic vinegar

1 bunch each of basil, mint and oregano

1 loaf of focaccia (day old is best for toasting)

1 medium cucumber

1 small yellow onion

1 head of garlic (you really only need two or three cloves for croutons)

Vinegar of your choice ~ 4Z

1/2# of dried pasta or 3/4# fresh, smaller noodle is better, linguini, tagliatelle, even angel hair.

Grana Cheese, buy a small chunk (4Z), grate it fresh with a microplane or cheese grater

Salt and a pepper mill



KITCHEN ITEMS

3 Pots for: Mozzarella (if pulling), Pasta cooking, Reducing balsamic

3 Bowls for: Tossing croutons, Composing Salad, Mixing Pasta

Pan for cooking croutons

Cutting Board

French Knife

Serrated Knife

Two deli container lids (or jars tops)

Colander

Microplane grater (or cheese grader if you don't have microplane)

Oven set to 350

You're Set!

Let's
Get Cookin'

Recipe Guide 1

Hand Pulled Mozzarella & Ray Yeung's Tomatoes



INGREDIENTS

serves 4

12 ounces fresh Mozzarella

1 Cup Balsamic Vinegar, reduced to a syrup (1/8 volume)

Several Heirloom Tomatoes

Extra Virgin Olive Oil

Kosher Salt

Fresh Pepper

Basil Leaves

PROCEDURE

- Pull Mozzarella as demonstrated, or slice your purchased ball into 6-8 pieces.
- Cut tomatoes, different colors in different shapes and artfully display on platter.
- Place Mozzarella in the middle. Sprinkle plate with kosher salt and a few grinds of pepper.
- Drizzle olive oil over everything and the balsamic syrup around the outside.
- Rip basil leaves and scatter on plate.
- Serve and enjoy.

TIPS

This is a great make ahead dish, if pulling mozzarella do it just before you serve, same if you are warming premade, otherwise you can add cheese early just be sure to finish with the basil and balsamic syrup at the last minute. You can buy curd from us and pull along or just get fresh at your favorite market. Store cheese in warm water just before you serve your guests.

Recipe Guide 2

Panzanella



INGREDIENTS

serves 4

- 1.75 pounds Heirloom tomatoes, thumbnail size cubes
- 1/2 pound (340g) focaccia, cut into 1 1/2-inch cubes (~4 cups bread cubes)
- 10 tablespoons (150ml) extra-virgin olive oil, divided
- 1 medium cucumber, small thumbnail dice
- 1 small onion, sliced into thin half moons
- 2 medium cloves garlic, pasted
- 2 tablespoons white wine vinegar
- 1/2 cup mint leaves, tear the large ones
- Salt & Pepper

PROCEDURE

- Cut your tomatoes artfully and transfer to a colander set over a bowl, season with 2 teaspoons (8g) kosher salt. Toss to coat.
- Set aside at room temperature to drain, tossing occasionally while you toast the bread. Drain for a minimum of 15 minutes.
- Meanwhile, in a large bowl, toss bread cubes with 2 tablespoons (30ml) olive oil. Transfer to a rimmed baking sheet. Put in a 350 degree oven, middle rack and bake until crisp and firm but not browned, about 15 minutes. Remove from oven and let cool, preferably on a wire rack.
- While bread is toasting cut cucumber and onions, place in mixing bowl. Remove colander with tomatoes from bowl with tomato juice. Place tomatoes in the mixing bowl as well. To the bowl with tomato juice whisk in vinegar, garlic, S&P. Continue whisking while drizzling in the remaining 1/2 cup olive oil. Season dressing to taste with salt and pepper.
- Combine toasted bread, tomatoes, and dressing in a large bowl. Add mint leaves. Toss everything to coat and adjust seasoning with salt and pepper. Let rest for a few minutes before serving, tossing occasionally until dressing is completely absorbed by bread. Plate individually or in a large bowl.

Recipe Guide 3

Easiest Pasta You Have Ever Made



INGREDIENTS

serves 4

1 basket Cherry tomato, sliced in half
3 cloves Garlic, salted and pasted with knife or in mortar
EVOO
Oregano leaves
Lemon, if dish needs a little zing
Grana Padano
Pasta

PROCEDURE

- Toss together tomato, garlic paste and EVOO. Taste and adjust for seasoning, adding more salt, oil or a squeeze of lemon as needed. Put aside until service.
- Bring a pot of salted water to the boil. When ready to eat, cook pasta, drain into colander (saving a bit of the pasta water). Add freshly cooked pasta to tomato in bowl with some grated cheese and oregano leaves. Toss, taste and serve immediately. Grate a bit more cheese on top and shower with extra oregano, if desired.

About The Restaurant

Mulvaney's Building & Loan

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