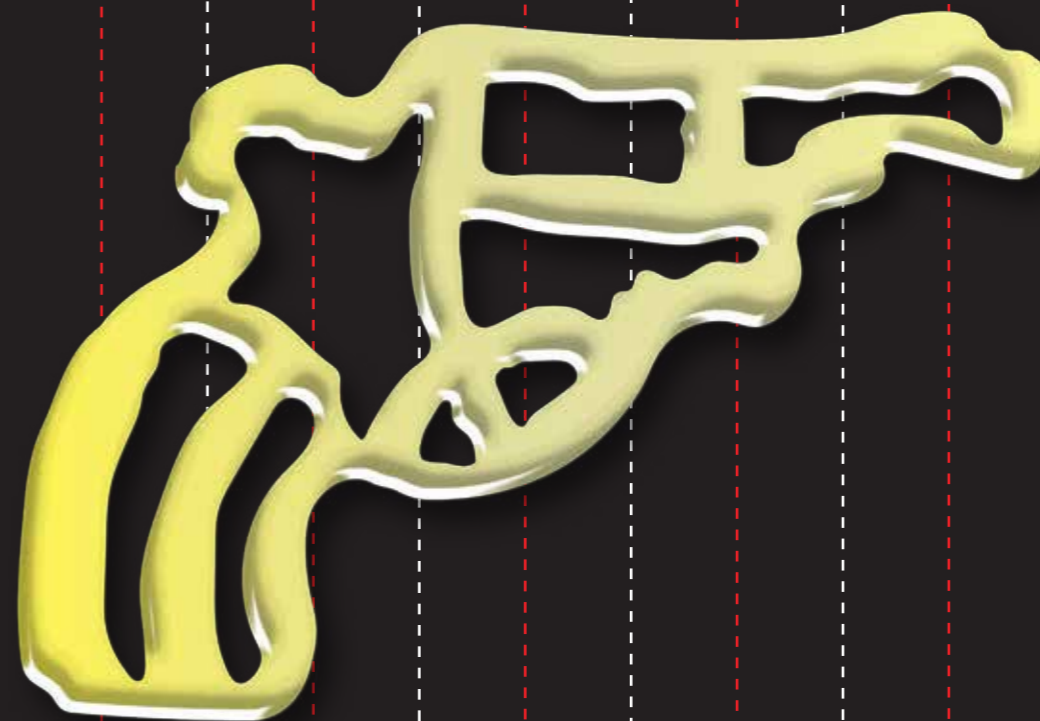


Includes 10 Recipes a Wiseguy Can't Refuse

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CookFellas



A Guide to Cooking for the Made Man

By Paul Nickl

Introduction

*“Just when I thought I was out,
they pull me back in!” - The Godfather Part III*

Ciao! To those who may be reading this, I offer my hellos and thank yous for picking up this cookbook. So, you wanna be a wiseguy? You wanna become a part of the family? You wanna talk like a wiseguy? Get a gun? Beat up that prick that owes you dough? Dump the body of that miserable bastard in Lake Tahoe? You'll get to that but first, you must learn to cook like us before you go on to do bigger and better things. I'm assuming you're smart enough to read, right?

Well, before we head into the Sunday gravies and meatballs, etc. you should know that this cookbook is broken up into four sections: Associate, Soldier, Capo, and the Don. As you already know, these are synonymous with the ranking system of our family. Associate being of little respect (or easiest) and the Don holding unanimous respect of the family (or hardest). These indicate the difficulty of each recipe in this book. I must stress that you should take heed to these indicators. Do not, I repeat, do not move on to a recipe you do not feel comfortable with. I.e. If you're only a pity Associate, do not attempt to make a Don recipe. It might be the last people hear from you. Who knows? So don't be a dumb ass, start off easy and work your way up. There are no shortcuts to becoming Don, not that I should have to remind you. Respect and family will come a long way, you just have to take it slow. Do it right. Maybe one day, they'll make you boss. Now head to the kitchen and treat yourself. You deserve to eat like a wiseguy.



Associate



Soldier



Capo



The Don

TABLE OF CONTENTS

 ASSOCIATE RECIPES	6
Neapolitan Pizza.....	8
Spaghetti & Meatballs.....	12
Prison Sauce.....	14
 SOLDIER RECIPES	18
Carmela's Baked Ziti.....	20
Carmela's Lasagna.....	22
 CAPO RECIPES	28
Carbonara.....	30
Muffuletta Sandwiches.....	32
 THE DON RECIPES	36
Cannolis.....	38
Chiacchiere di Carnevale.....	42
Panettone.....	44

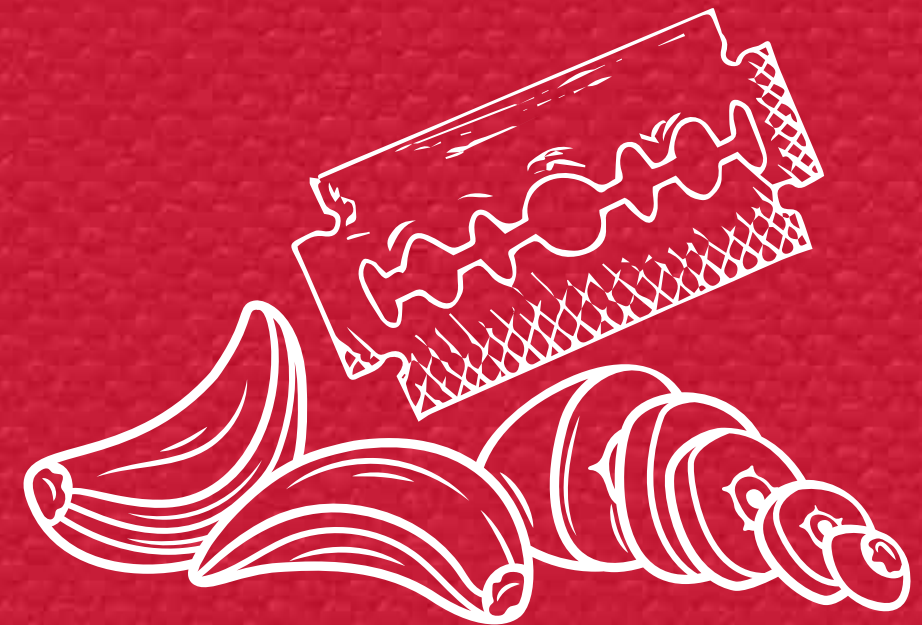
*"As far back as I can remember,
I've always wanted to be
a gangster." - Henry Hill*





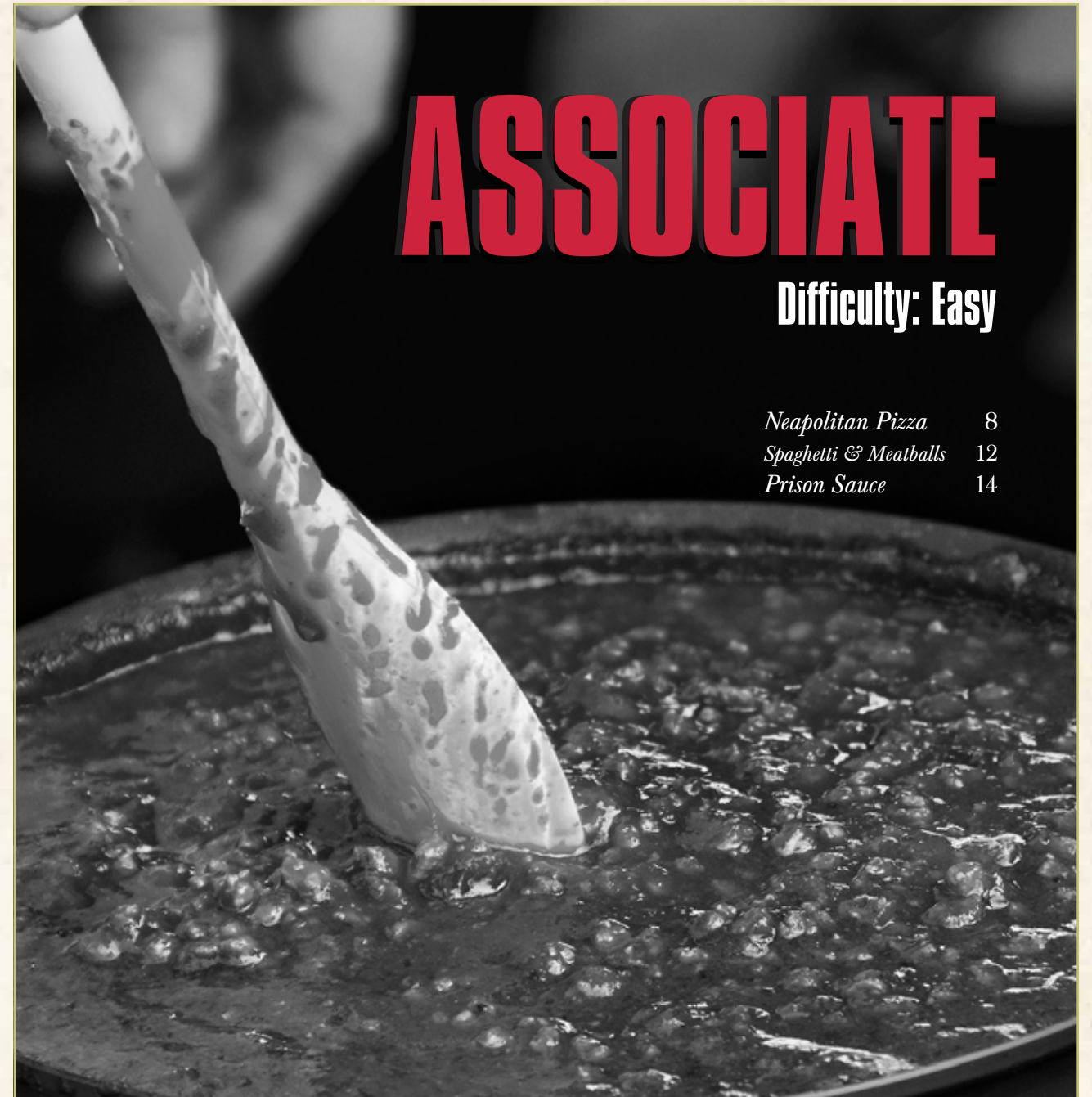
“In prison, dinner was always a big thing. We had a pasta course and then we had a meat or fish. Paulie did the prep work. He was doing a year for contempt, and he had this wonderful system for doing the garlic. He used a razor, and he used to slice it so thin that it would liquefy in the pan with just a little oil.”

- Henry Hill, Goodfellas





*“Vinnie, don’t put too many onions in the sauce.”
- Paul Cicero, Goodfellas.*



ASSOCIATE

Difficulty: Easy

<i>Neapolitan Pizza</i>	8
<i>Spaghetti & Meatballs</i>	12
<i>Prison Sauce</i>	14

By far, the easiest recipes in this goddamn cookbook. Here, what you’ll find is pretty standard stuff. Intended for our associates and schmucks without a drop of Italian blood in them. We’re talking Pizza and Spaghetti & Meatballs, that sort of thing. Shit any wannabe Wiseguy could make. Relax, don’t get ahead of yourself. This is your foot in the door. If you can make these recipes better than your dead grandmother, maybe you can advance to become a soldier and beyond. Always remember, this family comes before everything else. Everything.

Authentic Brick Oven NEAPOLITAN PIZZA

Image: Adobe

Pizza is a staple of Italian cuisine and this variation hailing from Naples is no exception. Neapolitan Pizza is all about simplicity and tradition, as well as being characterized for its soft, thin dough with high edges. By far, the simplest recipe in this cookbook. A useless prick like you should have no issue making a damn pizza.



1 day



Makes 4 Pizzas

Ingredients

For the Dough:

590 grams Italian Tipo 00 flour
1¾ grams Active Dry Yeast
1½ cups Room Temperature Water
12 grams Kosher Salt

For the Sauce:

32 oz can San Marzano Tomatoes
3-4 tbsp. Extra Virgin Olive Oil
1 tsp. Dry Oregano
1 small Garlic Clove
Freshly Ground Black Pepper
1 tsp. Salt



For the Dough:

Step I: Combine the flour, yeast and water in a medium bowl. Mix until just combined, then cover and rest for 30 minutes to hydrate.

Step II: Turn the dough out onto a lightly floured surface. Sprinkle the salt over the top, then knead it into the dough until fully combined.

Step III: Continue kneading the dough by stretching and folding, for about 15-20 minutes. It's ready when it feels very smooth, elastic and easily bounces back when pressed with your finger. Alternatively, do this with a stand mixer and a dough hook.

Step IV: Transfer to a lightly oiled bowl, cover with plastic wrap and refrigerate for at least 24 hours and up to 3 days. Remove from the refrigerator at least 3 hours before baking.



Images: Coleycooks

Step V: Lightly dust a work surface with flour, then use a bowl scraper to scrape the dough on top. Divide it into 4 equal pieces (about 250 grams each).

Step VI: Take one piece of dough and fold all 4 corners into the center, gently pressing to adhere.

Step VII: Place it seam-side down, then cup your hand around it with your fingertips touching the counter and gently rotate until it forms a ball. Be careful not to let the dough tear. Repeat with the remaining pieces of dough.





Image: Coleycooks

Step VIII: Transfer the dough balls to a lightly floured sheet pan, dust with more flour and cover with plastic wrap.

Step IX: Let rise in a warm spot until doubled in size, about 2 hours.

Step X: Turn it over and continue the same movement until it's about 8 inches in diameter.

Step XI: Place the dough over the back of your hands and use your knuckles to gently stretch it to about 12 inches. Be careful not to tear the dough.



For the Pizza Sauce:

Step I: Set a medium sized sauce pot over low-medium heat. Add olive oil to pot. You don't want to fry your garlic so it turns brown or crispy, simply warming in the oil for a minute helps release the flavors. Let it slightly bubble for about 30 seconds.

Step II: Open your can of tomatoes and crush the tomatoes with your hands into the pot, discarding any basil leaves and hard tomato cores.



Images: Ourbestbites

Step III: Add oregano, pepper, and about 1/2 teaspoon kosher salt. Bring sauce to a simmer and let cook for 10-15 minutes, smashing any larger tomato chunks with your spatula as it cooks. Season with additional salt to taste.



Image: Adobe

To Cook the Pizza:

Step I: Preheat a pizza stone in the oven, on the center rack, at 550°F (or the highest oven will go) for at least 45 minutes. Once heated, turn on the broiler.

Step II: Transfer dough to a pizza peel dusted with flour. Add toppings, then immediately place on the baking stone using a shimmy shove motion. Avoid having the oven door open any longer than necessary to retain the heat.

Step III: Watch closely as it cooks, rotate as necessary, but try to keep the oven door closed to retain as much heat as possible. It's done when the crust is lightly charred around the edges, the cheese is melted and the toppings are cooked, about 4-8 minutes.

Step IV: Remove the pizza from the oven, transfer to a cutting board, cut into slices and serve immediately.





Won't Get You Whacked SPAGHETTI & MEATBALLS

Image: Adobe

Is there any need for an introduction here? It's Spaghetti & Meatballs. If you don't have a drop of Italian blood in you or you're just a lazy bum, you've come to the right place. This no-frills spaghetti & meatballs is the best version of this dish. Don't let any motherless cocksucker tell you otherwise. A dish so easy, your dead grandmother could do it.



1 hour

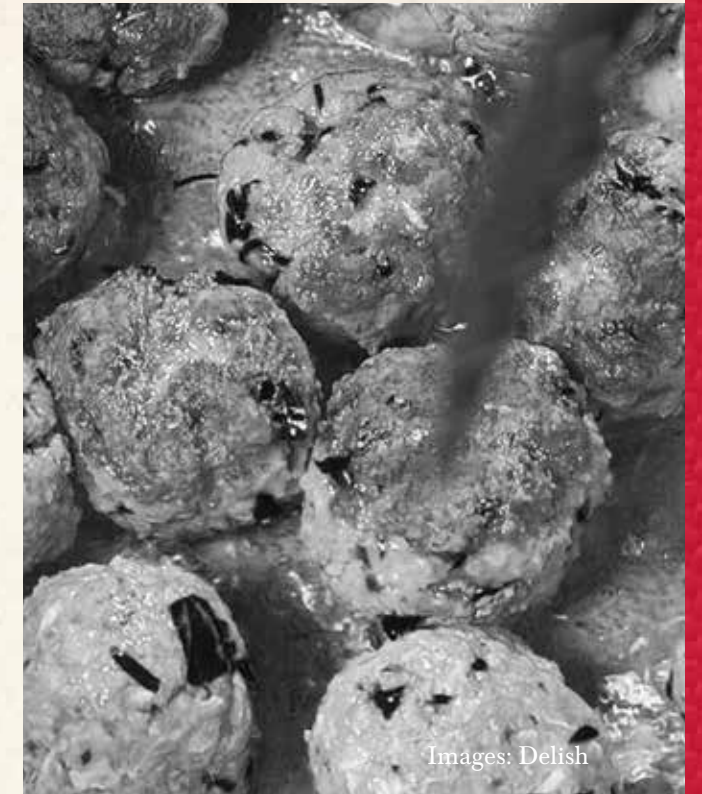


Makes 4 Servings

Ingredients

1 lb. Spaghetti
 1 lb. Ground Beef
 1/3 cup Bread Crumbs
 1/4 cup Finely Chopped Parsley
 1/4 cup Freshly Grated Parmesan, plus more for serving
 1 large Egg
 2 Garlic Cloves, minced
 Kosher Salt
 1/2 tsp. Red Pepper Flakes
 2 tbsp. Extra Virgin Olive Oil

1/2 cup Onion, finely chopped
 1 (28-oz.) Can Crushed Tomatoes
 1 Bay Leaf
 Freshly Ground Black Pepper



Images: Delish

Step I: Bring a large pot of salted boiling water to a boil. Cook pasta until al dente. Drain.

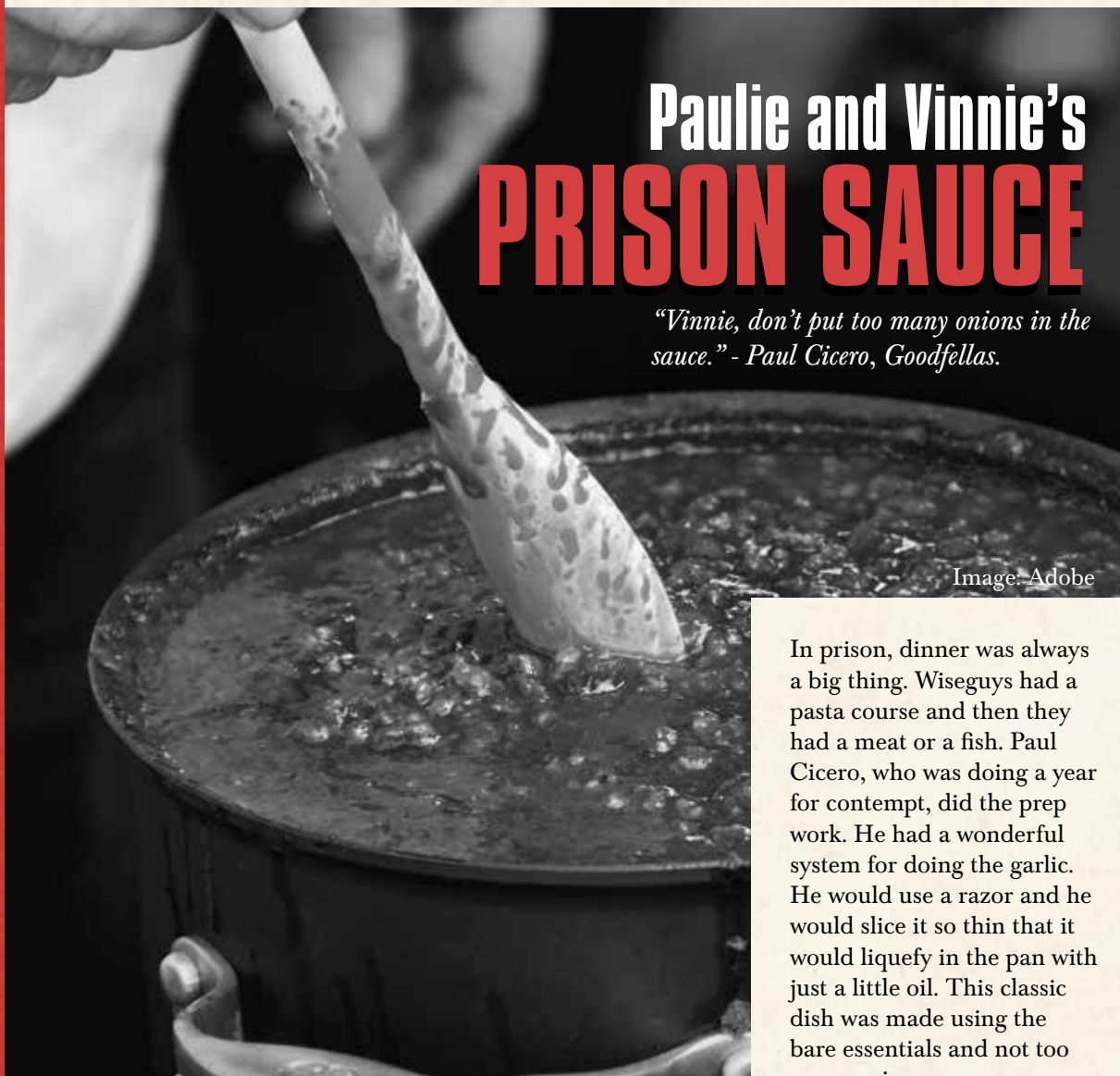
Step II: In a large bowl, combine beef with bread crumbs, parsley, Parmesan, egg, garlic, 1 teaspoon salt, and red pepper flakes. Mix until just combined and form into 16 balls.

Step III: In a large pot over medium heat, heat the oil. Add the meatballs and cook, turning occasionally until browned on all sides, about 10 minutes. Move meatballs to plate.

Step IV: Add onion to pot and cook until soft, 5 minutes. Add crushed tomatoes and bay leaf. Season with salt and pepper and bring to a simmer. Return meatballs to pot and cover. Simmer until the sauce has thickened, 8-10 minutes.

Step V: Serve pasta with a healthy scoop of meatballs and sauce. Top with Parmesan before serving.





Paulie and Vinnie's PRISON SAUCE

"Vinnie, don't put too many onions in the sauce." - Paul Cicero, Goodfellas.

Image: Adobe

In prison, dinner was always a big thing. Wiseguys had a pasta course and then they had a meat or a fish. Paul Cicero, who was doing a year for contempt, did the prep work. He had a wonderful system for doing the garlic. He would use a razor and he would slice it so thin that it would liquefy in the pan with just a little oil. This classic dish was made using the bare essentials and not too many onions.



1 hour

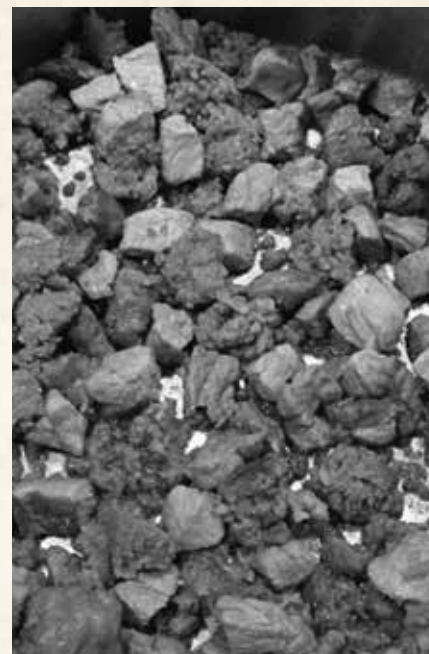


Makes 4 Servings

Ingredients

2 tbsp. Olive Oil, divided
1/2 lb. Beef Chuck (stew beef), cut into 1-inch pieces
1/2 lb. Veal, cut into 1-inch pieces
1/2 lb. Pork Sausage, sweet or hot, casing removed
1/2 cup yellow or white Onion, chopped
6-8 cloves Garlic, sliced with a razor
1/2 cup red or white Wine
1/2 cup beef broth
2 (28 oz.) cans Italian-style Crushed Tomatoes

1 (6 oz.) can Tomato Paste
1/2 cup Basil Leaves, torn
Salt
Freshly Ground Black Pepper



Images: SheKnows

Step I: Heat 1 tablespoon of the oil in a large stockpot over medium-high heat.

Step II: Add the beef, veal, and sausage. Cook for 3-5 minutes until browned on all sides. Stir frequently, breaking up sausage as it cooks.

Step III: Using a slotted spoon, remove the meat and set aside. Reserve the drippings.

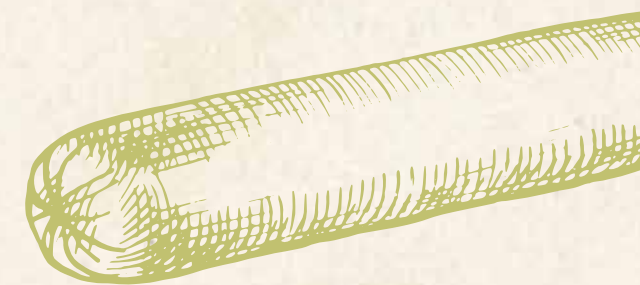
Step IV: Add the remaining oil and reduce the heat to low. Add the onion and garlic and let cook for 10-12 minutes, until soft and caramelized. Stir frequently, don't rush.

Step V: Add the wine and increase heat to medium-high. Cook until the wine has almost evaporated. Add the broth and bring to a simmer.

Step VI: Return the meat to the pan and add the crushed tomatoes and tomato paste.

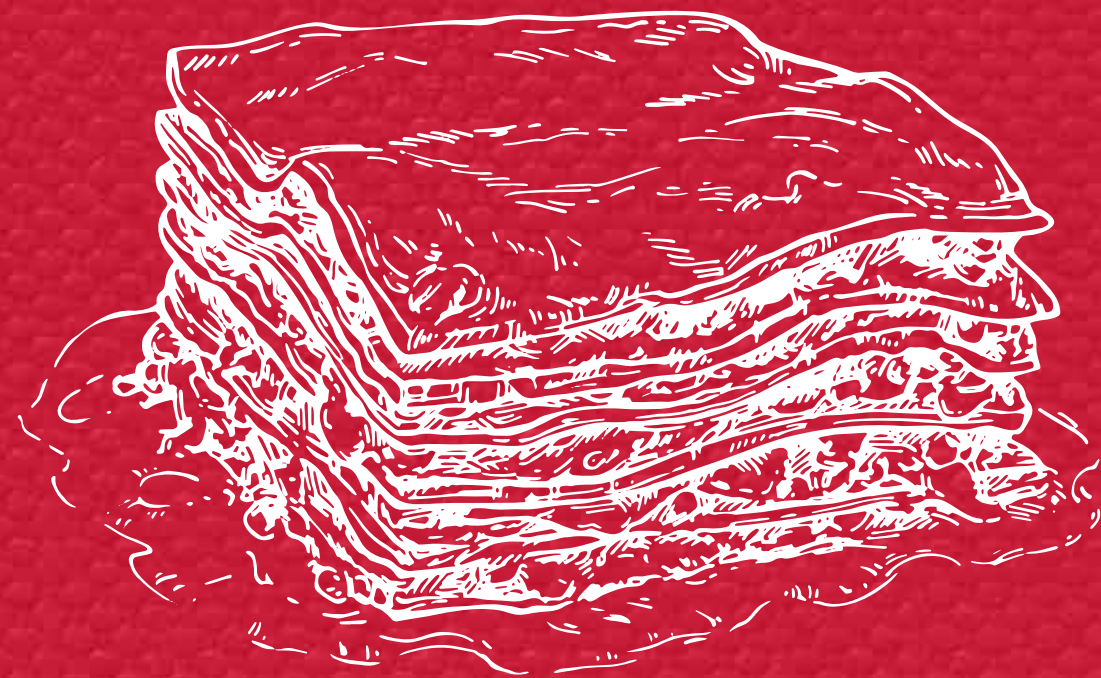
Step VII: Let sauce return to a simmer. Reduce heat to medium and simmer for 1 hour until sauce is nice and thick.

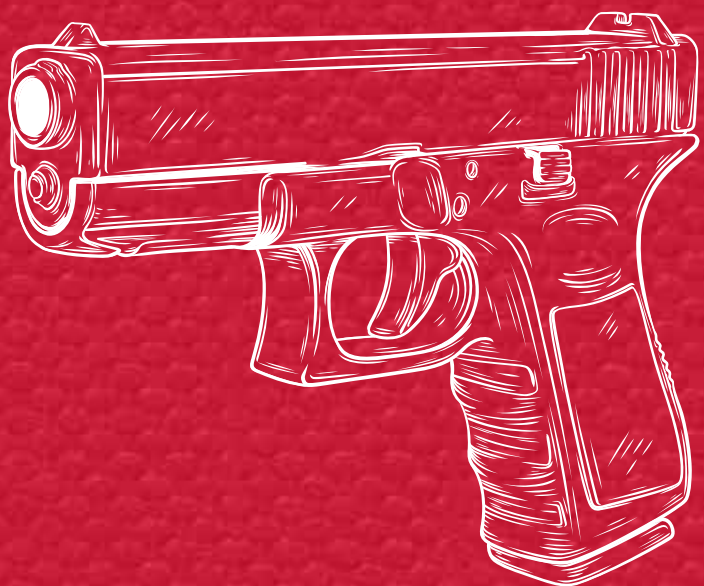
Step VIII: Season to taste with salt and pepper. Garnish with fresh basil before serving.



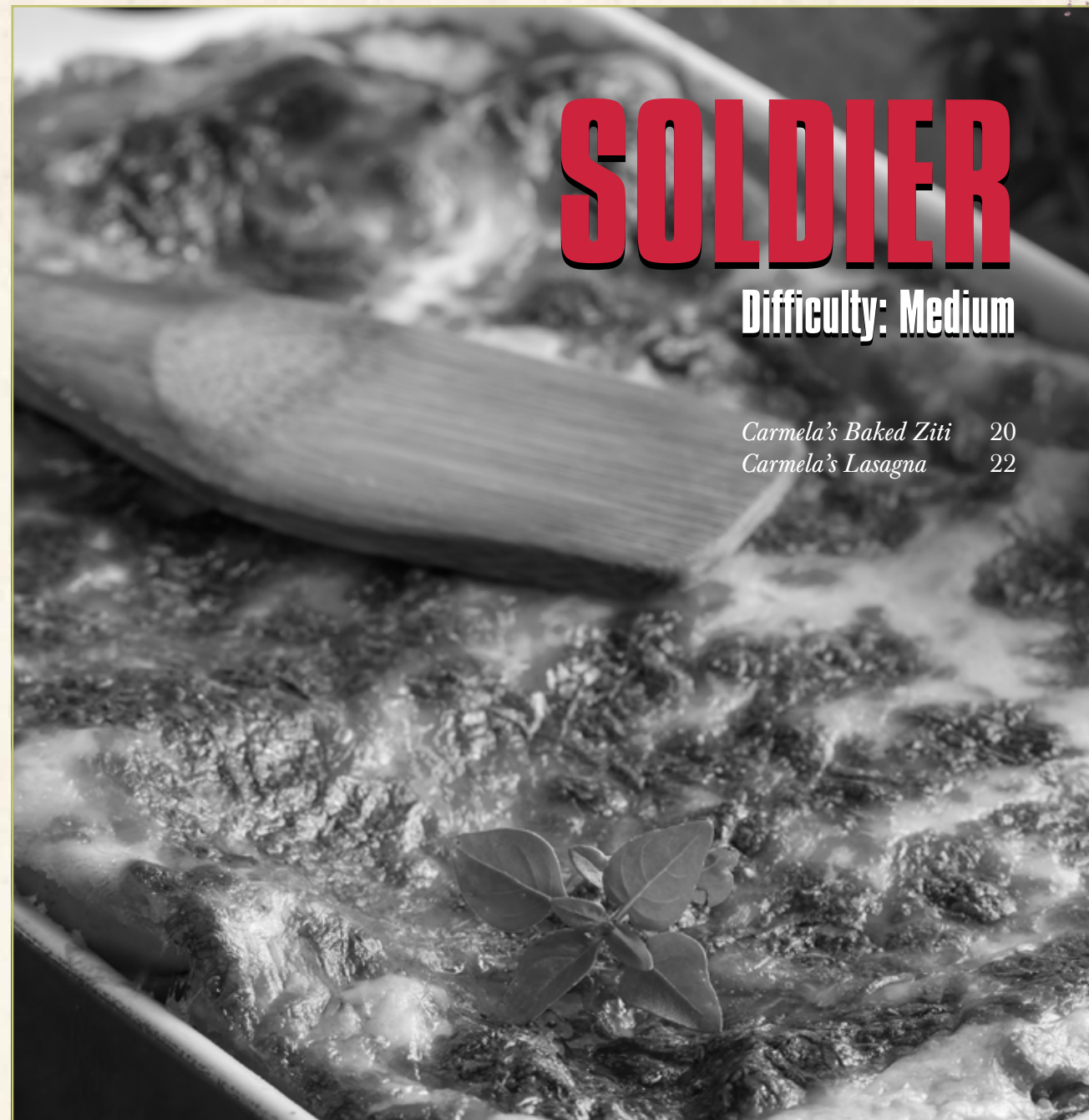


*“Sweet Sausage, in little pieces? And a layer of
basil leaves right underneath the cheese?
That’s Carmela’s Lasagna.”
- Junior Soprano, The Sopranos*





*“So what, no fuckin’ Ziti now?”
- A.J. Soprano, The Sopranos*



SOLDIER

Difficulty: Medium

Carmela’s Baked Ziti 20
Carmela’s Lasagna 22

Congratulations, soldier! You’ve officially become a member of this family! Now, no one can lay a finger on you (unless the boss says so). You also hold the privilege of viewing these very delicious recipes. Here, you’ll find Baked Ziti and Lasagna, as made famous in this family by none other than Carmela Soprano. As you already know as a made man, you put this family first and now that you’re part of this family, there’s no getting out. Continue to pay your respects and you will be handsomely rewarded.



Carmela Soprano's BAKED ZITI

"So what, no fuckin' Ziti now?"
- A.J. Soprano, *The Sopranos*

Image: Adobe

Thanks in part because of the Sunday gravy, this is a dish that usually takes all day to make. This recipe for Baked Ziti fortunately takes a fraction of the time and still offers a classic taste. Carmela is famous in the Soprano family for her Baked Ziti. It's a meal that's best eaten on Sundays with the family. Be sure to give any ungrateful brats a slap in the mouth when they inevitably complain about the ziti.



50 Min.



Makes 8 Servings

Ingredients

- 1 lb. Ziti (or Penne)
- 3 cups Marinara Sauce
- 1 large Egg
- 1 cup Ricotta (whole or part skim)
- 1/4 cup grated Parmesan Cheese
- 1/4 tsp. fine sea salt
- 1/4 tsp. Black Pepper
- 1/2 cup Fresh Parsley, minced
- 1 cup shredded Mozzarella Cheese



Step I: Fill a large sauce pan with water and a liberal amount of salt. Bring to a boil and cook pasta al dente.

Step II: Drain the pasta and add back to the pan. Add the sauce to the pasta. Stir to combine well and set aside.

Step III: In a small mixing bowl whisk together the egg, ricotta, Parmesan, salt, pepper, and parsley.

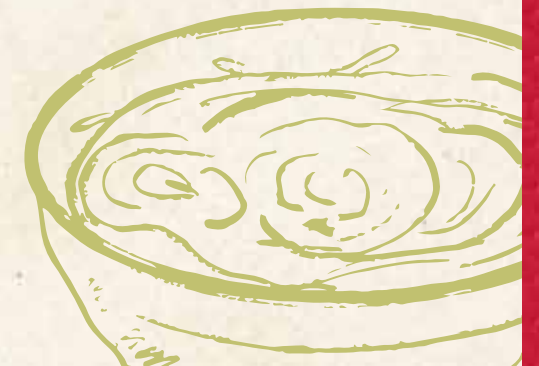


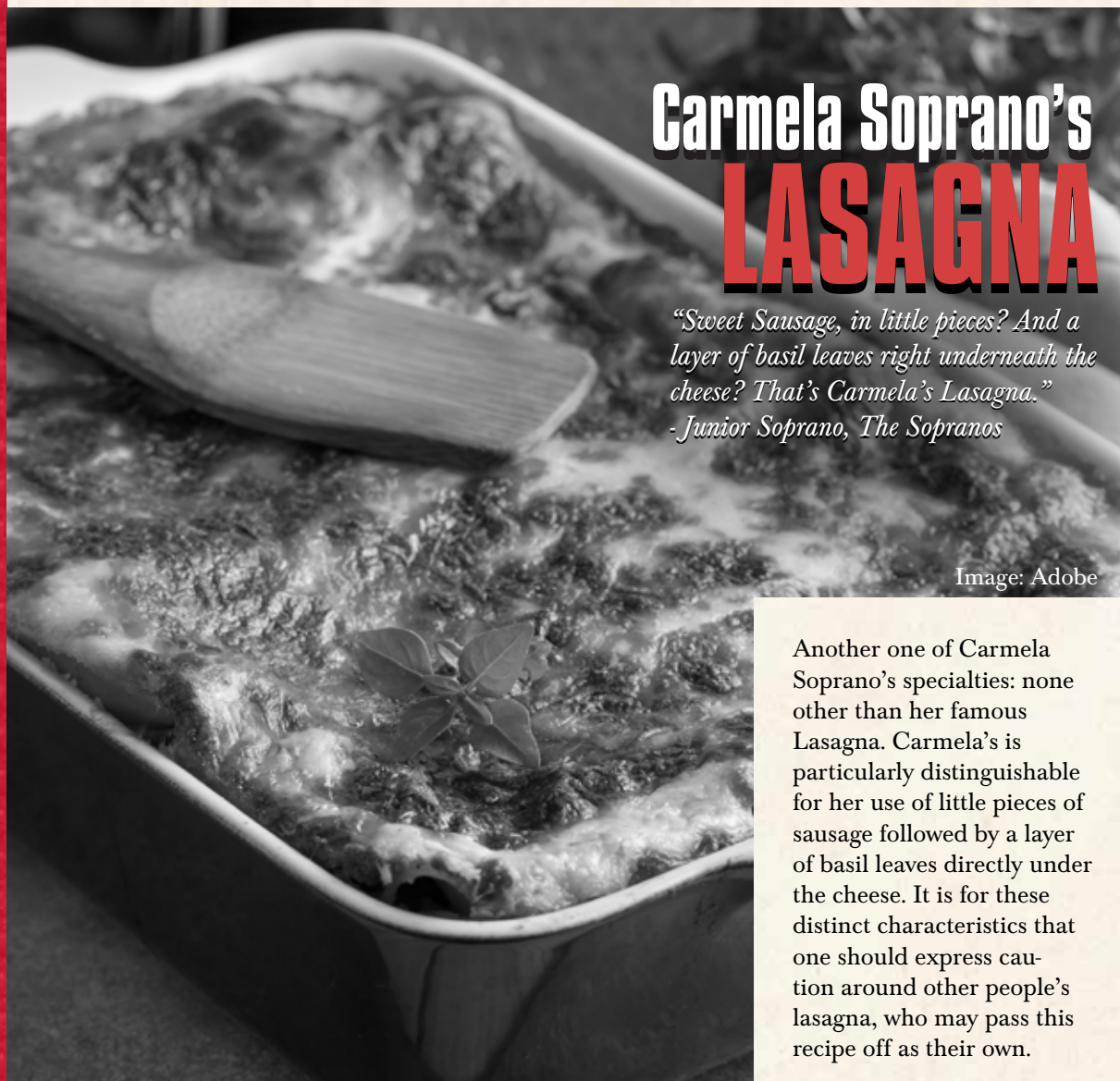
Images: Mashed

Step IV: Spoon half of the pasta into the bottom of a 9 x 13 baking dish. Then spoon 6 dollops of the ricotta mixture onto the pasta. Sprinkle half of the mozzarella over the pasta. Repeat these steps to make a second layer.

Step V: Bake the pasta uncovered for 30 minutes at 400 degrees or until the cheese is bubbly.

Step VI: All to cool for 5 minutes before serving.





Carmela Soprano's LASAGNA

"Sweet Sausage, in little pieces? And a layer of basil leaves right underneath the cheese? That's Carmela's Lasagna."
- Junior Soprano, *The Sopranos*

Image: Adobe

Another one of Carmela Soprano's specialties: none other than her famous Lasagna. Carmela's is particularly distinguishable for her use of little pieces of sausage followed by a layer of basil leaves directly under the cheese. It is for these distinct characteristics that one should express caution around other people's lasagna, who may pass this recipe off as their own.



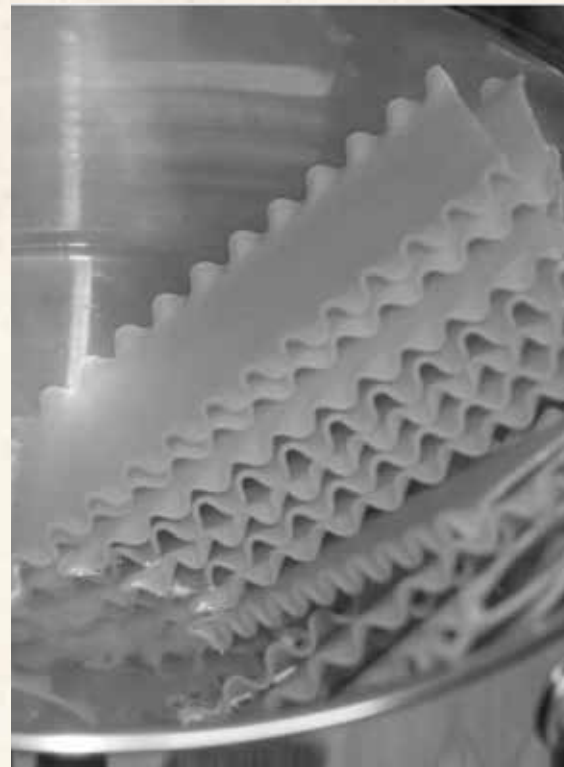
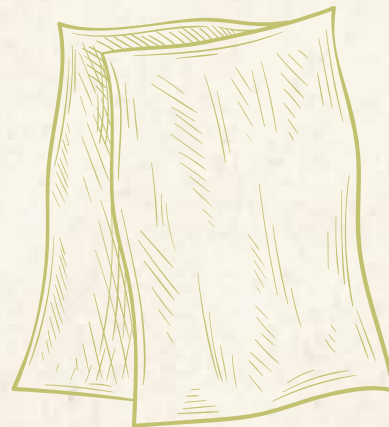
50 Min.



Makes 8 Servings

Ingredients

Rao's Brand Bolognese Sauce
1 package Lasagna noodles
Ricotta cheese
1/2 oz. Parmesan cheese, grated
Basil leaves
Thinly sliced fresh mozzarella cheese
Salt
Black pepper



Step I: Cook lasagna noodles for 4 minutes. Noodles should be slightly undercooked, almost crunchy. Immediately move noodles into a bowl of cold water to stop cooking.

Step II: Lay each noodle down on a baking sheet lined with paper towels. Set aside.



Step III: Fill the bottom of a baking pan with a healthy amount of sauce to prevent noodles from sticking. Lay down the first layer of noodles, making sure all gaps are filled.

Step IV: Spread a generous amount of ricotta cheese on top and add grated Parmesan.



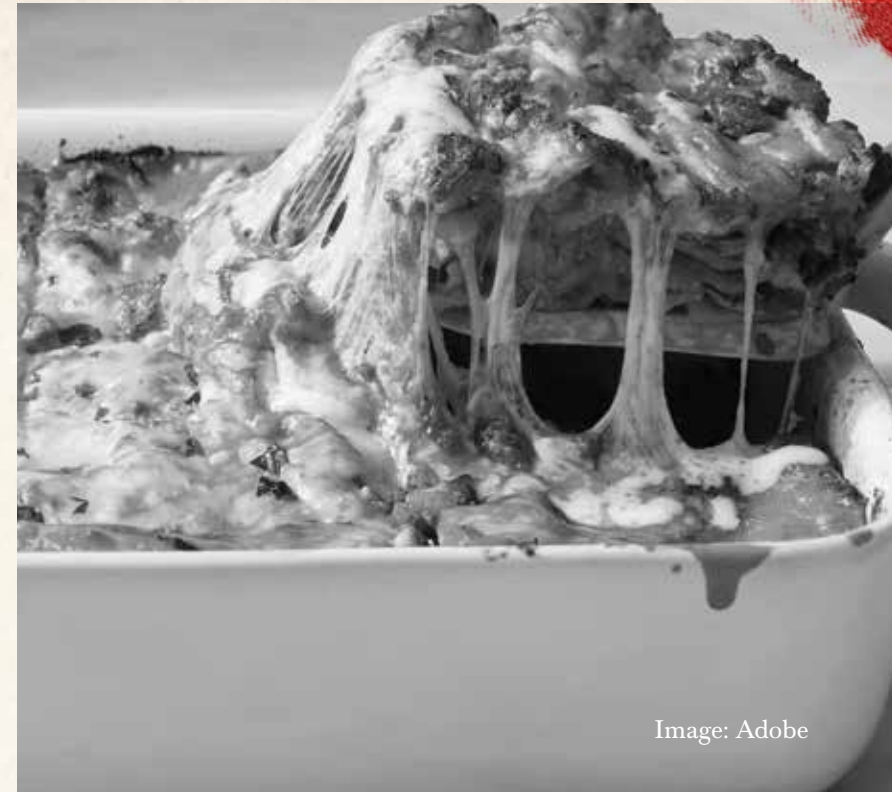


Step V: Add a layer of basil leaves and a layer of thinly sliced fresh mozzarella.



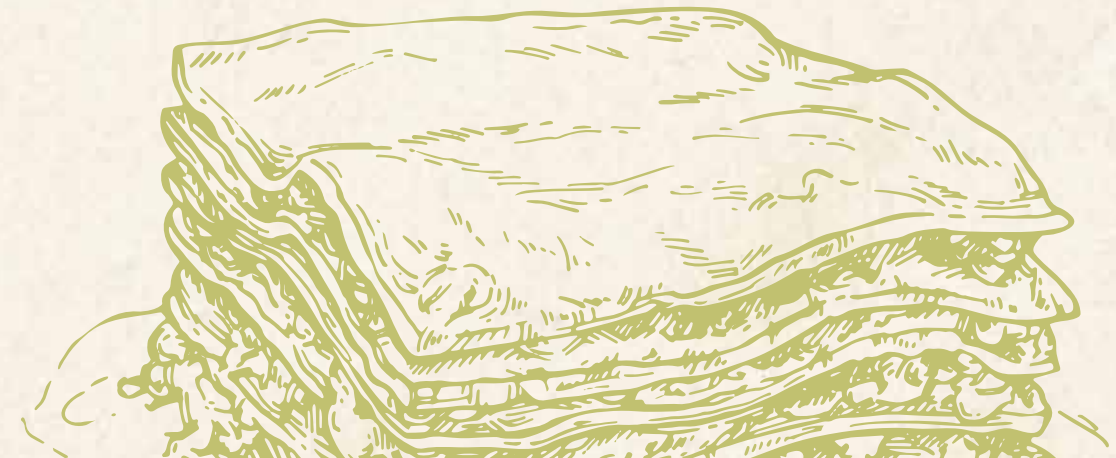
Step VI: Add another layer of sauce on top. Repeat steps 3-6 until the pan is full.

Step VII: On the final layer, spread a healthy layer of sauce and a healthy grating of Parmesan. Season to taste with salt and pepper.



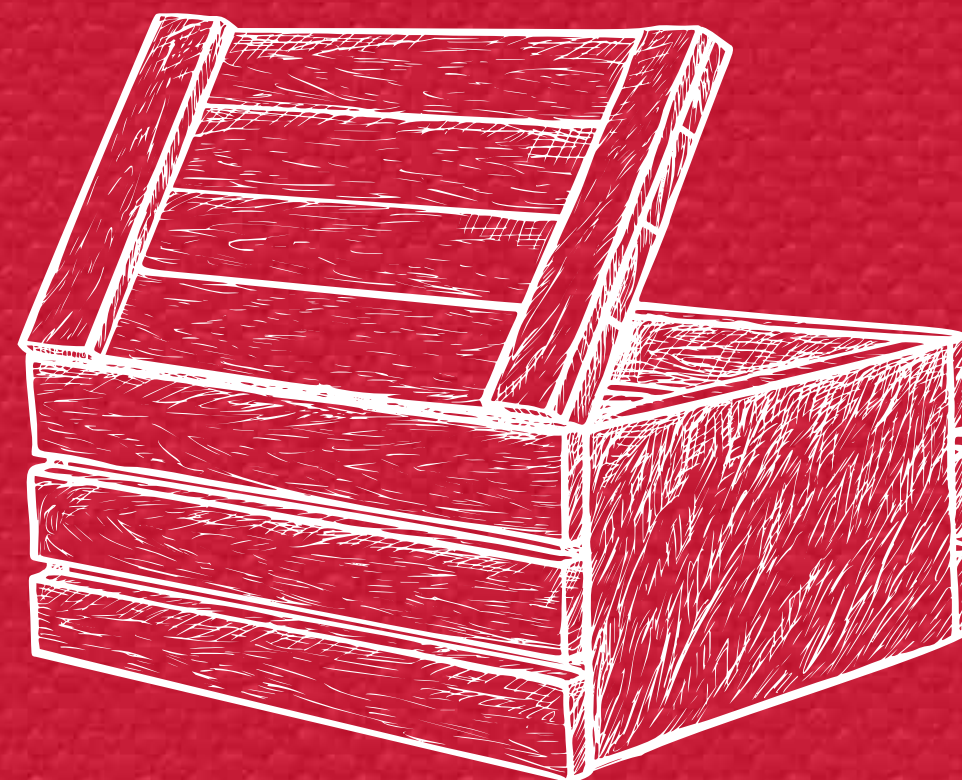
Step VIII: Cover the pan tightly with foil. Cook in the oven at 350 degrees for 30 minutes.

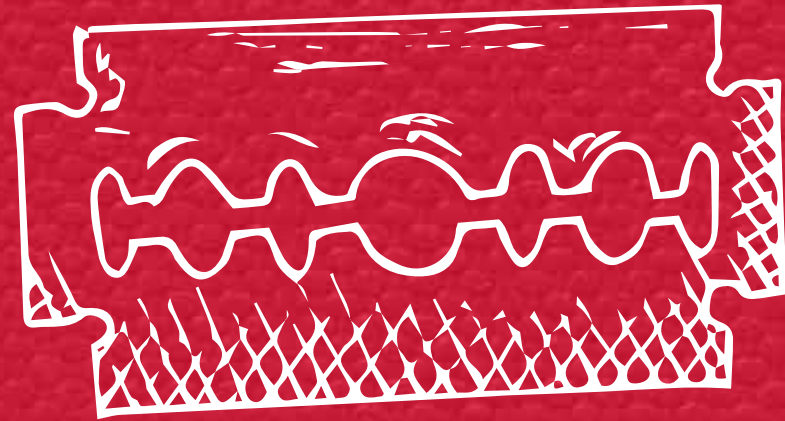
Step IX: After 30 minutes, remove the pan and remove the foil. Put the pan back in the oven for an additional 15-30 minutes or until the top is brown and bubbly.





“Hey, Tommy, if I was gonna break your balls, I’d tell you to go home and get your shinebox. Now go home and get your fucking shinebox.”
- Billy Batts, Goodfellas





*"The way you eat you're gonna have a heart attack
by the time you're 50."
- Christopher Moltisanti, The Sopranos*



CAPO

Difficulty: Hard

Carbonara 30
Muffuletta Sandwiches 32

Enough patience and back-breaking work has finally paid off. You've made captain. By now, you've probably learned a thing or two about taking things slow and taking your time, do things right. It's only appropriate that the recipes in this section require some real patience. And skill of course. After all, not every schmuck can successfully make the egg slurry in a Carbonara. Those that couldn't, well... They're at the bottom of some river. Don't rush. Just a little more and you could be boss of the family.



Not for the Obese CARBONARA

*"I think it's time for you to start to seriously consider salads."
- Tony Soprano, The Sopranos*

Image: Adobe

Another Italian classic you'll want to keep all to yourself: this dish comprises spaghetti with an egg slurry and crispy pancetta. Take heed with this recipe. Timing is key. The egg slurry is quite easy to muff up. The mess is quite egregious. Though, not as bad as the skunk in your trunk. If you are on the heavier side, you may want to hit the gym afterwards or consider a hearty salad instead. Or you might run the risk of flipping over the car of a business associate.



50 Min.



Makes 6 Servings

Ingredients

12 oz. Pancetta or Guanciale, cut into 1/4" pieces
1 tbsp. Kosher Salt
1 lb. Spaghetti
5 large Egg Yolks
1 large Egg
4 oz. Pecorino Romano, finely grated
Freshly Ground Black Pepper



Images: Simplyrecipes



Step I: In a medium size skillet over medium-low heat, cook the pancetta, stirring occasionally. Cook until golden brown and crispy, 20-25 minutes. Transfer to a plate lined with paper towels.

Step II: Meanwhile, in a large pot, combine the salt with 10 cups of water and bring to a boil. Cook spaghetti, stirring occasionally, until al dente. Reserve 1/2 cup of pasta water and drain.

Step III: When pasta is nearly finished, in a large heatproof bowl, whisk egg yolks, eggs, and cheese until just combined.

Step IV: Immediately transfer spaghetti to egg mixture. Add pancetta and 1/4 cup pasta and stir, add 2-4 tbsp more pasta water if the sauce seems too thick. The cheese should be melted and the sauce is smooth and glossy. Season with pepper and serve.





Eat 'em by the Carload

MUFFULETTA SANDWICHES

*"The way you eat you're gonna have a heart attack by the time you're 50."
- Christopher Moltisanti.*

Image: Adobe

It might look like just another meat and cheese sandwich, but it has a little more to it than that. Hence why it's in the Capo section. The Muffuletta consists of a soft, round bread, plenty of Italian meats and cheese, and the famous olive salad that makes this sandwich a guaranteed hit and a little unhealthy. Just don't eat them by the carload like Tony Soprano.



20 Min.



Makes 6 Sandwiches

Ingredients

For the Olive Salad:

1 ½ cups Green Olives with Pimento, drained
1 ½ cups Pitted Black Olives, drained
¾ cup Giardiniera, drained
5-10 Pepperoncini, drained
1 tbsp. Fresh Italian Parsley, finely chopped
1 tbsp. Dried Oregano
1 tbsp. finely minced Garlic
Ground Pepper
¾ cups Olive Oil

For the Sandwich:

1 round Italian Bread, 10-12 inches, soft
¼ lb. Capicola or Deli Ham, 6 thin slices
¼ lb. Genoa Salami, 6-8 thin slices
¼ lb. Mortadella, 6 thin slices
¼ lb. Provolone, 4-6 thin slices

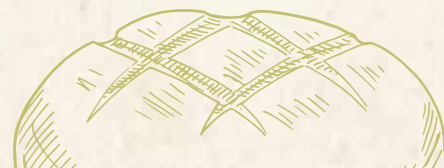


Image: Celebrationgeneration

For the Olive Salad:

Step I: Chop olives and giardiniera, place in a large bowl.

Step II: Trim the stem ends off the pepperoncini, allowing any trapped brine to drain. Chop, add to the large bowl.

Step III: Measure parsley, oregano, and garlic into the bowl, stir well to combine.

Step IV: Season with ground pepper, to taste, before stirring in the olive oil.

Step V: Pack mixture into clean glass jars, making sure to top each jar with olive oil from the bowl. Put in the fridge and allow to cool, ideally for 24 hours.



Image: LauraFuentas

For the Sandwich:

Step I: Slice the round bread in half horizontally. Spoon or drizzle some of the olive oil from the olive salad onto the bottom bread (the base).

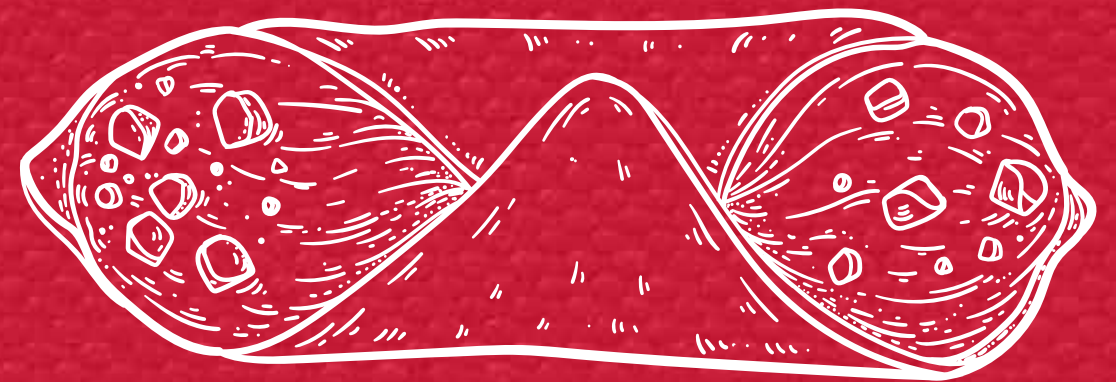
Step II: Layer the meats, one layer at a time, covering the entire base of the sandwich once. Traditionally layered with the Capicola (or honey ham) first, then the Genoa salami, then the Mortadella. Top with the sliced Provolone. Add a thin layer of Swiss and a thin layer of Mozzarella.

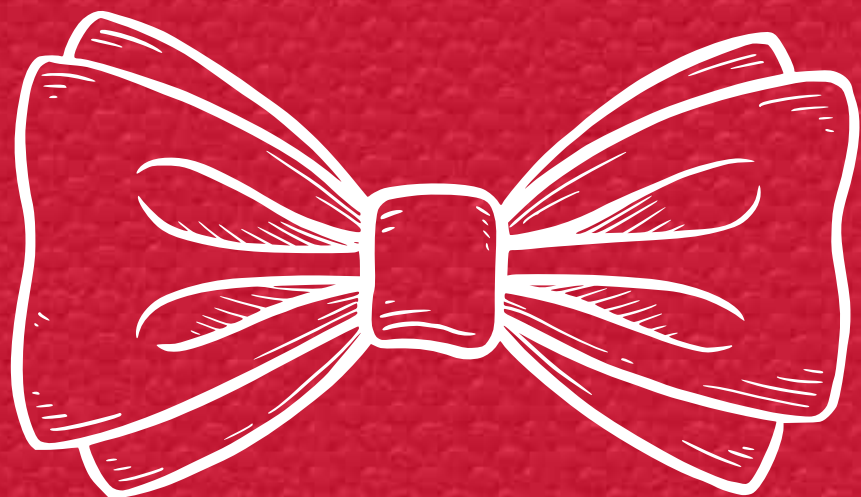
Step III: Spoon the olive salad over the cheese, starting from the center out, spreading it all around, leaving about an inch from the edge. Close the sandwich and gently press down to let the top bread absorb some of the olive salad's oil.





“Good. Because a man who doesn’t spend time with his family can never be a real man. I’m gonna make him an offer he can’t refuse.”
- Don Corleone, The Godfather





*“Leave the Gun, take the Cannoli.”
- Peter Clemenza, The Godfather*

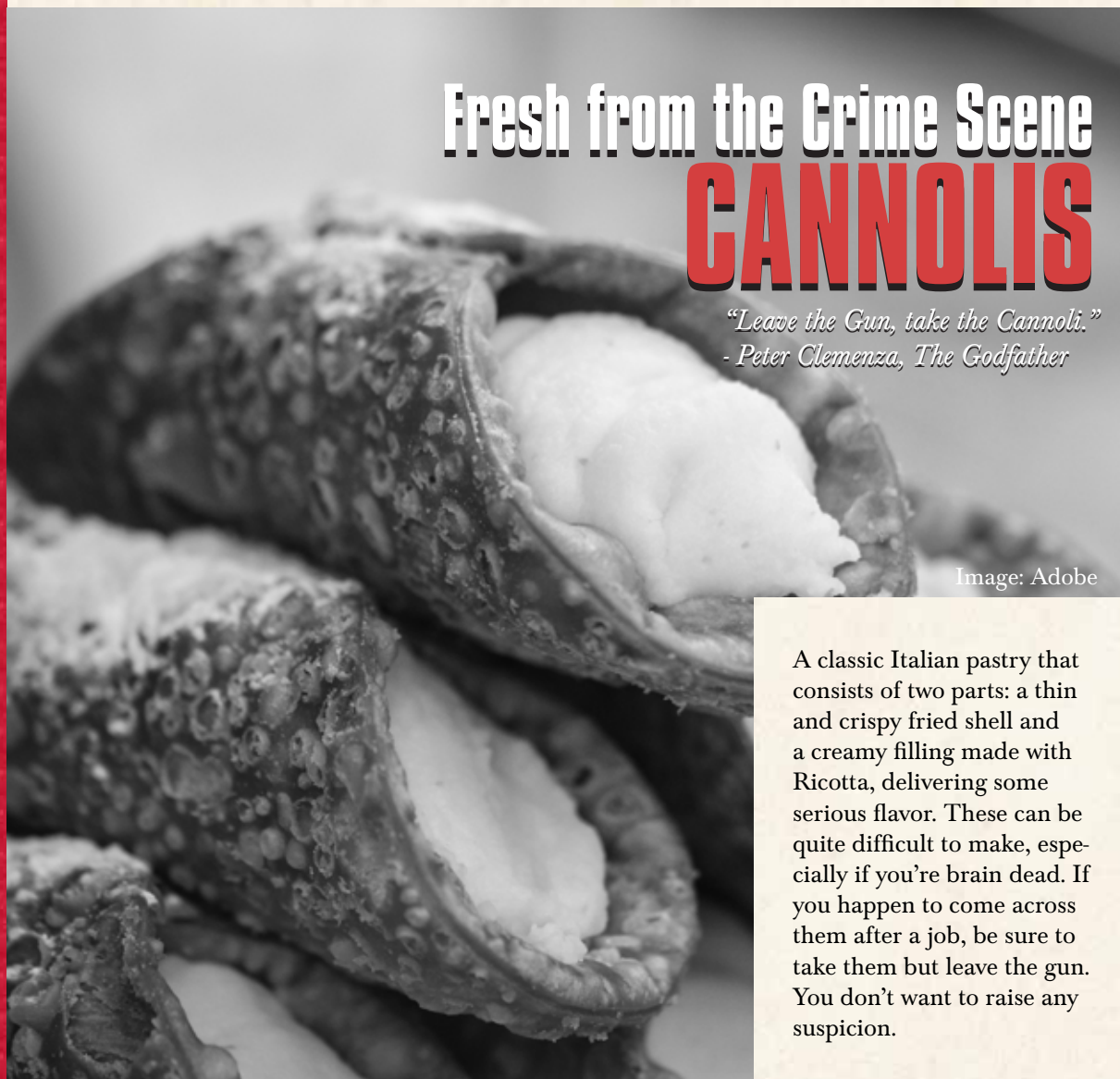
THE DON

Difficulty: Why Bother

<i>Cannolis</i>	38
<i>Chiacchiere di Carnevale</i>	42
<i>Panettone</i>	44



Well, here we are. The last section of this cookbook and without a doubt, the most challenging recipes. Any soldier out there knows better than to fuck with these recipes. Any associate who has ever even flipped to this page has been whacked before they even got to this sentence. With no one left to stand in your way you might get careless, but you'll never be safe while you're still living. These are the recipes meant for those who can make others an offer they can't refuse.



Fresh from the Crime Scene CANNOLIS

*"Leave the Gun, take the Cannoli."
- Peter Clemenza, The Godfather*

Image: Adobe

A classic Italian pastry that consists of two parts: a thin and crispy fried shell and a creamy filling made with Ricotta, delivering some serious flavor. These can be quite difficult to make, especially if you're brain dead. If you happen to come across them after a job, be sure to take them but leave the gun. You don't want to raise any suspicion.



1 hr. 30 min



Makes 24 Cannolis

Ingredients

For the Shell:

2 cups All-Purpose Flour
1 tbsp. Granulated Sugar
1/4 tsp. kosher salt
1 tbsp. plus 2 tsp. Unsalted Butter, cut into small pieces
1 Egg Yolk
1/2 cup Dry White Wine



For the Filling:

2 cups Ricotta Cheese
3/4 cup Powdered Sugar
1 tsp. ground Cinnamon
1/4 tsp. Allspice
1/4 cup Heavy Cream
1/4 cup small Semisweet Chocolate Chips
1 Lemon
1 quart Canola Oil, for frying
Flour, for rolling
1 Egg, lightly beaten, for egg wash
Powdered Sugar, for dusting



Images: TheCrumblyKitchen

For the Shell Dough:

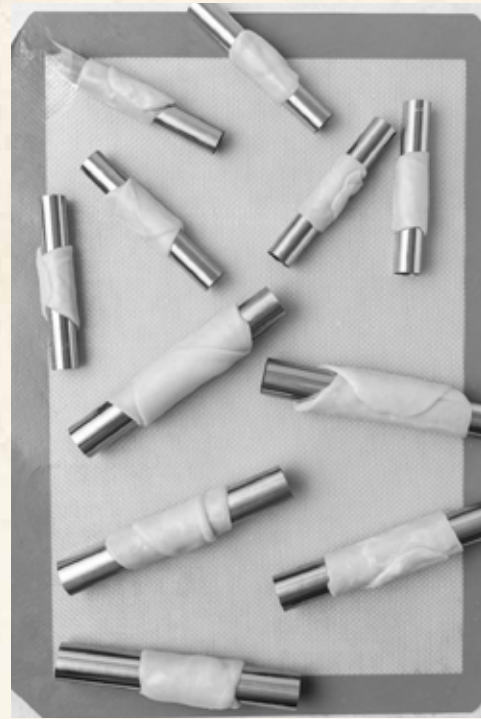
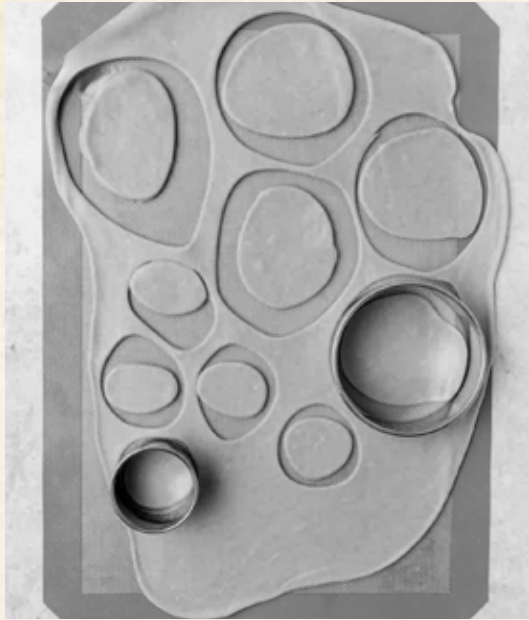
In a medium bowl, sift together the flour, sugar and salt. Work the butter pieces into the flour with your fingers until the mixture becomes sandy and coarse. Add the egg yolk and white wine and mix until the dough becomes smooth. Spread plastic wrap on a flat surface and place dough in the center and wrap plastic loosely around it. Let rest in the fridge for a few minutes while you make the filling.



For the Filling:

In a medium bowl, whisk the ricotta until smooth. Sift in the powdered sugar, cinnamon and allspice. Mix to blend. In a separate bowl, beat the heavy cream until fairly stiff. Using a rubber spatula, gently fold the cream into the ricotta mixture. Stir in the chocolate chips. Lightly zest the lemon and stir into the ricotta. Refrigerate for 30 minutes - 1 hour.

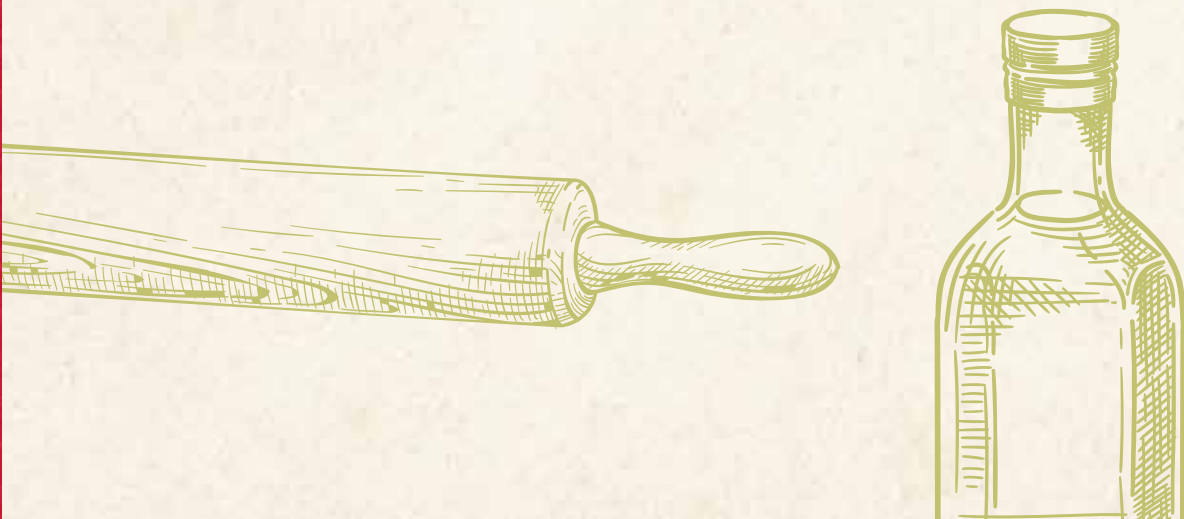




To Roll and Fry the Shells:

In a medium pot with a heavy bottom, heat the canola oil to 360 degrees. Sift an even layer of flour on a flat surface and flour a rolling pin. Roll the dough until it is very thin (about 1/8 inch). Cut the dough into fourths and work in small batches. Use a bowl with a 3-to-4-inch diameter and cut pieces into rounds, making sure dough is fully cut.

Wrap each circle around a cannoli mold. Use a little of the egg wash on the edge of each round to seal it shut before pressing it closed over the mold. Flare the edges out slightly from the mold. This will allow the oil to penetrate each shell as they fry.

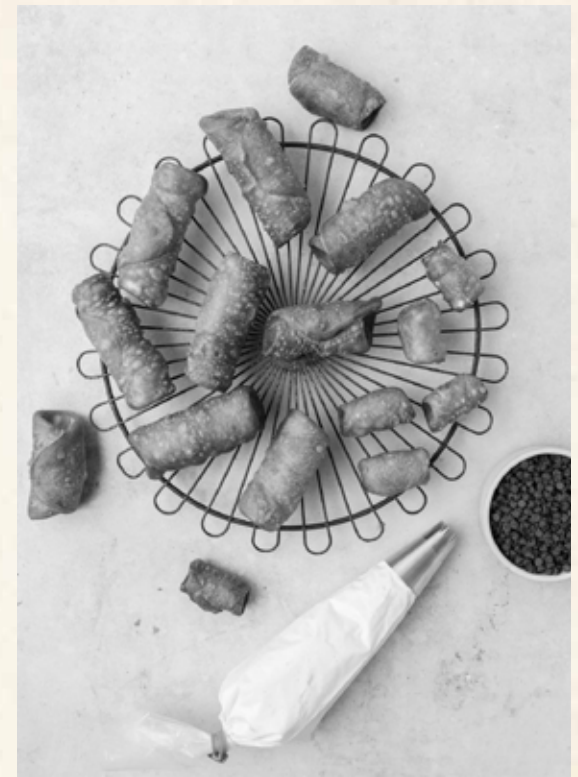
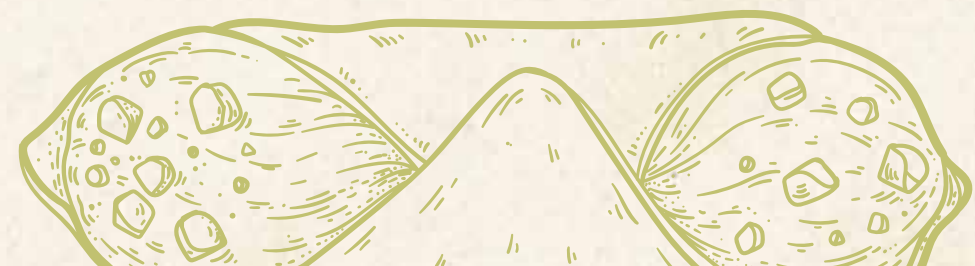


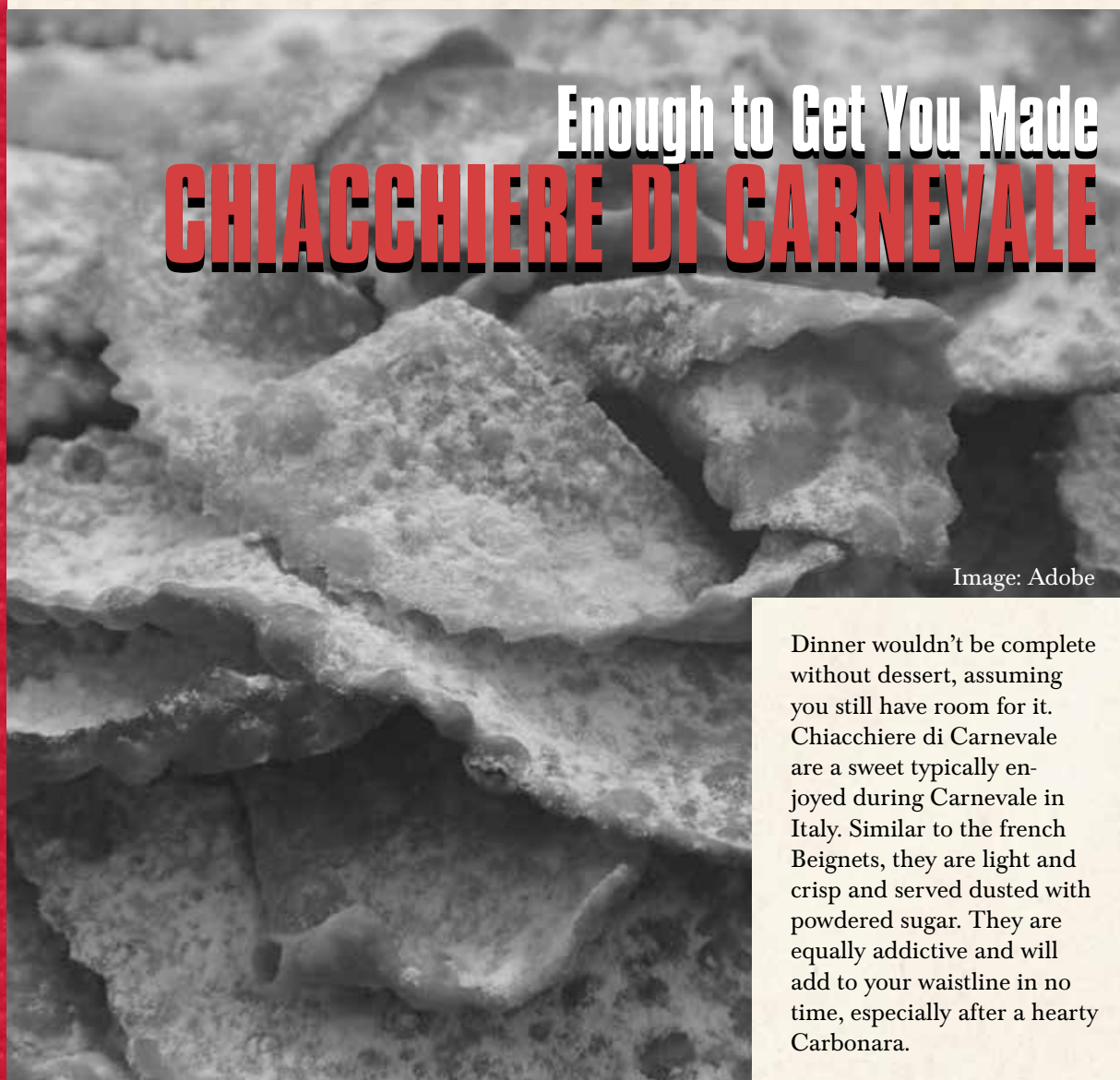
Images: TheCrumblyKitchen

Submerge molds into the oil and fry until crispy. 2-3 minutes. Remove from the oil and gently remove from mold and set aside to cool.

To Fill the Cannolis:

Just before serving, use a pastry bag without a tip to pipe the ricotta into the cannoli molds. Fill both sides of the cannoli to ensure the filling runs through the whole shell. Dust with powdered sugar and serve.





Enough to Get You Made CHACCHIERE DI CARNEVALE

Image: Adobe

Dinner wouldn't be complete without dessert, assuming you still have room for it. Chiacchiere di Carnevale are a sweet typically enjoyed during Carnevale in Italy. Similar to the french Beignets, they are light and crisp and served dusted with powdered sugar. They are equally addictive and will add to your waistline in no time, especially after a hearty Carbonara.



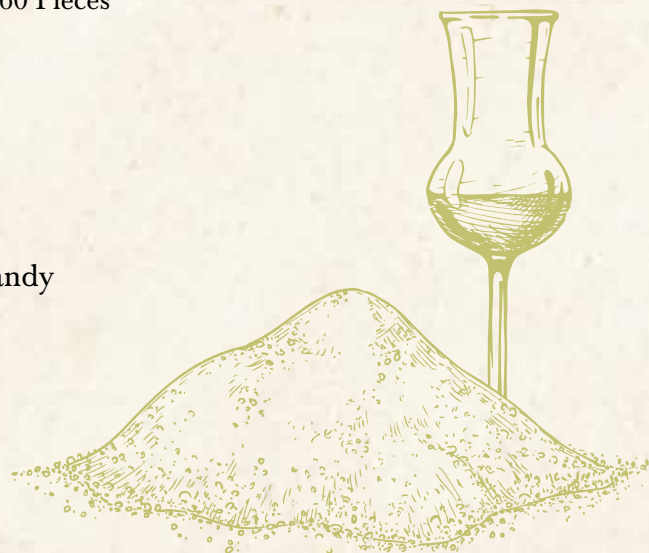
2 hr. 25 min



Makes 60 Pieces

Ingredients

3 cups All-Purpose Flour
1 tsp. Baking Powder
3 tbsp. Granulated Sugar
4 tbsp. unsalted Butter, cubed
3 large eggs
5-6 tbsp. Grappa (Marsala, Brandy or White Wine may be used)
1 Lemon, zested
Vegetable Oil, for frying
Powdered Sugar, for dusting



Images: CucinabyElena

Step I: In a large bowl, combine flour, sugar and baking powder.

Step II: Cut in cubed butter using your fingers or a pastry cutter until evenly distributed throughout the flour mixture.

Step III: Make a well in the center and add eggs, grappa and lemon zest. Use a fork to gently beat the eggs and begin incorporating the flour into the egg mixture to make a dough.

Step IV: Transfer the mixture onto a clean surface and knead until a dough is formed. This will take about 5 minutes. Cover with plastic wrap and let sit at room temperature for 1 hour.

Step V: After an hour, divide the dough in 4 pieces. Working with one piece at a time to prevent dough from drying out.



Step VI: Flatten a piece of dough with the palm of your hands and roll through the pasta roller set at the widest setting. Roll a few times, folding the dough over lengthwise until it comes out smooth.

Step VII: Continue rolling, reducing the width of the rollers until you have reached the second to last setting. Cover the sheet of dough to prevent it from drying and roll the remaining pieces of dough.

Step VIII: Use a fluted pastry wheel to cut the dough into strips. Place on a sheet pan and cover with a clean dish towel to keep them from drying out.

Step IX: Fill a wide, deep heavy bottomed sauce pan with 1 to 2 inches of vegetable oil. When the oil is hot, place a few strips of dough in the pan. When one side is browned, flip over. This will take a few seconds, therefore do not overcrowd the pan. Transfer to a paper towel lined baking sheet to cool. Dust with powdered sugar and serve once cooled.





A Cake No Wiseguy Can Refuse

PANETTONE

Image: Adobe

Panettone is a towering round of sweet bread speckled with raisins, citrus, and almonds, and with a plush, buttery texture. It makes for a dramatic Christmas dessert or breakfast treat. The final recipe in this cookbook, this is undeniably the most difficult recipe. It'd be easier to swim wearing cement shoes than to make this recipe well. Better hope you're up to it or you'll be swimmin' with the fishes.



16 hrs.



Makes 12 Servings

Ingredients

For the Dough and Sponge:

5 cups All-Purpose flour, divided
 1 tbsp. Instant Yeast
 2/3 cup Water
 5 large Eggs
 1 Orange, finely grated
 1/3 cup Sugar
 2 tsp. Vanilla
 1 1/2 tsp. Fine Sea Salt
 12 tbsp. Room Temperature Unsalted Butter, to make the dough
 1 tbsp. Cold Unsalted Butter, for the top of the dough

For the Fruit and Nuts:

1/2 cup each Dark Raisins, Golden Raisins, and Candied Orange Peel
 1/4 cup Dark Rum
 1/4 cup Hot Water
 1/2 cup Slivered Almonds, optional



On Day I:

Step I: In the bowl of a stand mixer, stir 1 cup flour and 1 tablespoon instant yeast together until blended. Add the water and mix with a spoon. It should be the consistency of thick cake batter. Cover the bowl with plastic wrap and let rise for 45 minutes. The starter should double in size.

Step II: In a small bowl, stir the dark raisins, golden raisins, candied orange peel, rum, and water together. Cover with a plate and let soak overnight. Measure and set aside almonds (optional).

Step III: In a bowl, whisk the remaining flour and salt together until blended.

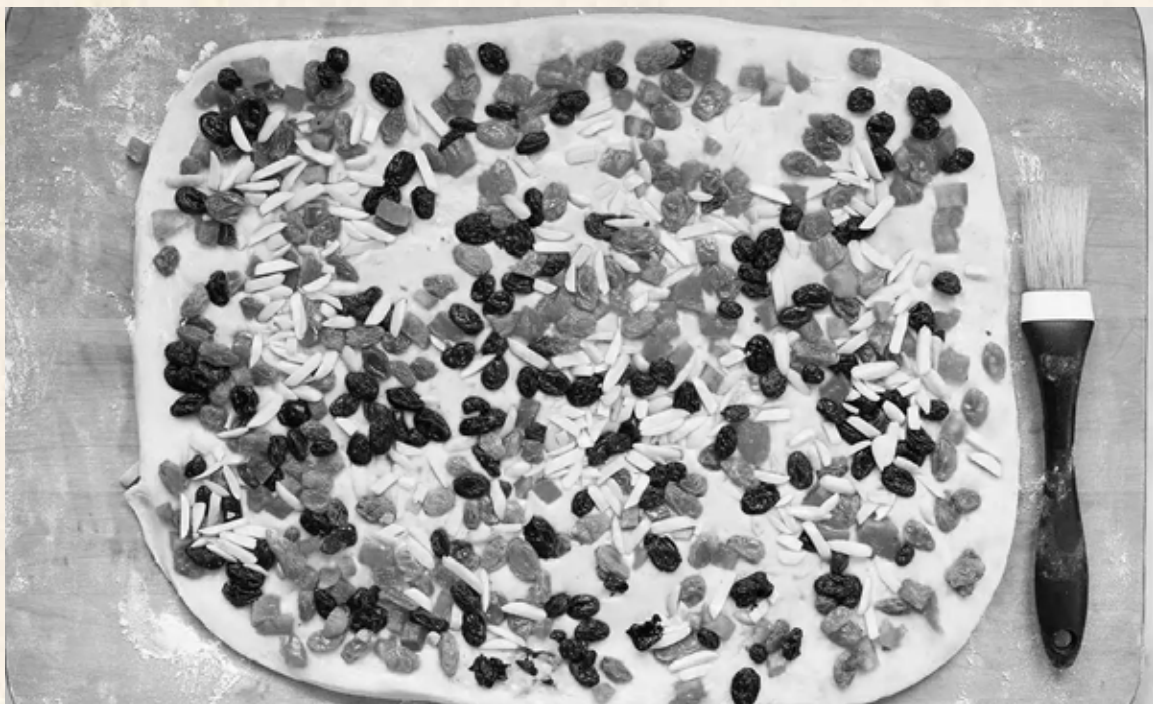
Step IV: Once the sponge has risen, transfer the bowl to a stand mixer fitted with the paddle



attachment. Set it on medium speed, and add the eggs to the sponge one at a time, until each is incorporated. Continue at medium speed and add the orange zest, sugar, and vanilla. Drop the mixer to low speed and gradually add about 2 1/2 cups of the flour mixture. Mix for two minutes or until blended. You may need to scrape the sides of the bowl. The dough should be very soft and stretchy. On low speed, gradually add the remaining 1 1/2 cups of flour until it is incorporated.

Step V: Switch to the dough hook. Knead on low for 8 minutes or until the dough is very smooth and elastic. Stop 2-3 times to push down any dough that creeps up on the hook. With the mixer on low, gradually add the butter, a few tablespoons at a time, until it is incorporated. Continue to mix for 3 minutes until the dough is silky and shiny.





If it still seems extremely sticky, gradually add 1-4 tablespoons additional flour. The dough should be very soft and still sticky and will just barely pull away from the sides of the bowl, but not the bottom.

Step VI: Keep the dough in the bowl, pat into a bowl. Spray lightly with vegetable oil spray and place in a piece of plastic wrap directly on the dough. Refrigerate for at least 8 hours and up to 2 days.

On Day II:

Step I: Place the panettone mold on a baking sheet. Drain the fruit. Turn the dough onto a floured workspace and roll into a flat rectangle approximately 12 by 15 inches. Spread the drained fruit and almonds evenly over the top. With a rolling pin, roll forcefully over the fruit and nuts to embed them into the dough.

Step II: Fold the long sides of the fruit-covered dough into thirds. You will end up with a rectangle. Then fold the bottom half of the rectangle to meet the top to form a square. Pat the square to a thickness of about 1 1/2 inches. Bring the corners in toward the center to form a ball, and pinch the loose ends together.



Images: Simplyrecipes

Cup your hands around the dough to round the ball. Place the dough with the seam side down inside the panettone mold. Cover with plastic and let rise in a warm place for 1 1/2 to 2 hours, or until the dough reaches the top edge of the mold.



Step III: About 30 minutes before the panettone is ready to be baked, set a rack in the lower third of the oven and preheat the oven to 375°F. When the dough has risen, use a sharp, serrated knife to cut a shallow cross from edge to edge. You are scoring the surface, rather than cutting into it deeply. Place the cold pat of butter in the center of the dough.

Step IV: Turn the oven down to 325°F. Bake the panettone for 30 minutes. Then place a piece of foil loosely over the top to keep it from browning too much. Continue to bake for 40 to 45 minutes, or until golden brown and an instant read thermometer inserted into the center of the dough registers 195°F. (Poke it through the side of the cake, through the paper, so you don't mar the top). Remove it from the oven, transfer to a rack, and let cool completely in the paper mold.



