

Homemade Fresh Mozzarella

1 pound of mozzarella curd

1 gallon of fresh water

1/2 cup of salt

In a 4 quart pot bring to a boil 2 quarts of water. Pour in the salt and let dissolve.

Slice the curd as thinly as possible and place in a large mixing bowl. Pour the hot water over the curd until it reaches about an inch over the curd.

With a wooden spoon, begin moving the curd around until it begins to melt.

Pour off the hot water and begin lifting the curd and pulling it gently to remove any fibers or bumps. Once the curd is smooth begin shaping into balls.

Place the balls in the saline for 5 minutes.

After 5 minutes remove the curd and place in the 2 quart of fresh water. Serve immediately.

Keep at room temperature until finished using. Refrigerate the rest. Last up to 1 week or freeze for later use.

Saline

2 quarts of water

1 1/2 pound of salt

In a 4 quart pot, bring the water to a boil with the salt. When the salt is dissolved, cool the water down to use. Do not place the cheese into hot saline.

Pan-Seared Filet of Beef with Corn Basil Succotash

Serves 4

4 ears of corn, shucked and cleaned
4 6-ounce beef filets
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons olive oil
1/4 cup of pecorino cheese
1 teaspoon butter
2 tomatoes, finely diced
1 small yellow onion, finely chopped
1 scallion, chopped
1 cup beef stock
2 tablespoons chopped fresh basil

Carefully, with a long, sharp knife, cut the corn kernels from the cob. Set aside the kernels (and reserve the cobs if you want to make a cob broth).

Preheat the oven to 400°F.

Season the beef with salt and pepper. In a large sauté pan, heat the oil and sear the beef on all sides, just until brown and caramelized. Top each filet with 1 tablespoon of the grated pecorino cheese, and place the filets in the oven for 4 to 5 minutes.

Heat the butter in a sauté pan. When it's foamy, add the corn, tomatoes, yellow onion, and scallion. Pour in the beef stock and add the chopped basil. Simmer for 3 for 4 minutes.

Divide the succotash between 4 individual bowls, and top each with one of the beef filets.

Caprese Salad

Mozzarella Cheese

Tomatoes- sliced

Basil leaves

Olive Oil

Balsamic Vinegar

Layer first three ingredients and drizzle with Olive Oil and Vinegar.