

Una Collezione di Sapori



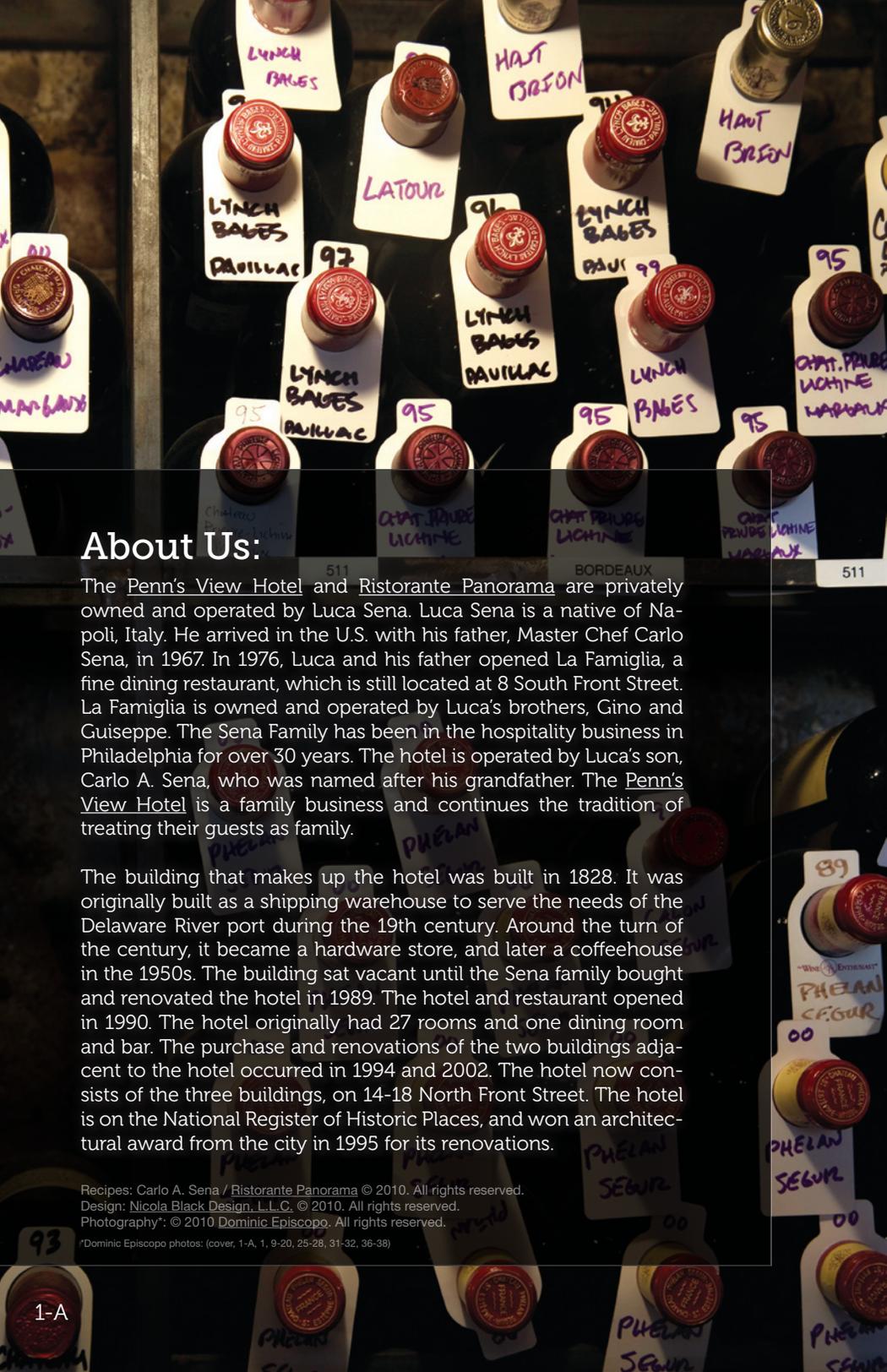
a selection of recipes from Ristorante Panorama

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This collection of recipes from Ristorante Panorama
is dedicated to Giuseppina & Carlo Sena.

The recipes were compiled by Carlo Anthony Sena.



About Us:

The Penn's View Hotel and Ristorante Panorama are privately owned and operated by Luca Sena. Luca Sena is a native of Napoli, Italy. He arrived in the U.S. with his father, Master Chef Carlo Sena, in 1967. In 1976, Luca and his father opened La Famiglia, a fine dining restaurant, which is still located at 8 South Front Street. La Famiglia is owned and operated by Luca's brothers, Gino and Guiseppe. The Sena Family has been in the hospitality business in Philadelphia for over 30 years. The hotel is operated by Luca's son, Carlo A. Sena, who was named after his grandfather. The Penn's View Hotel is a family business and continues the tradition of treating their guests as family.

The building that makes up the hotel was built in 1828. It was originally built as a shipping warehouse to serve the needs of the Delaware River port during the 19th century. Around the turn of the century, it became a hardware store, and later a coffeehouse in the 1950s. The building sat vacant until the Sena family bought and renovated the hotel in 1989. The hotel and restaurant opened in 1990. The hotel originally had 27 rooms and one dining room and bar. The purchase and renovations of the two buildings adjacent to the hotel occurred in 1994 and 2002. The hotel now consists of the three buildings, on 14-18 North Front Street. The hotel is on the National Register of Historic Places, and won an architectural award from the city in 1995 for its renovations.

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= Difficult = Hard = Medium = Simple

Recipes on the following pages are labeled according to difficulty using this legend.



Strufoli di Taralli

½ lb. butter

2 cups ground almonds

2 ⅛ lbs. flour

½ oz. yeast

2 cups warm water

1 oz. salt

½ tsp. ground black pepper

In a food processor combine almonds and black pepper, mix well then add flour. Place flour mixture to the side. Melt butter and let cool to room temperature. In a food processor combine water, yeast and salt, mix on low speed for 5 minutes. With mixer on low speed, start to add flour mixture to the water mixture alternating with butter until all are incorporated. Turn out dough and let rest in a warm place for 1 hour.

Preheat oven at 250 degrees. Cut a piece of dough and roll out into cylinder form about ½ inch in diameter, then cut into ½ inch round balls and place onto parchment paper lined on cookie sheet. Repeat until all dough is rolled out. Allow dough to rest 10 minutes then bake at 250 degrees for 1 hour or until golden brown and crisp.



Bruschetta Siciliana

2 cups tomatoes (diced into small pieces)

3 tbsp. olive oil

3 tbsp. roasted red peppers (chopped)

1 anchovy (chopped)

$\frac{2}{3}$ cup Sicilian olives or Kalamata olives

3 tbsp. capers

1 garlic clove (peeled and halved)

salt and pepper

1 loaf Italian bread or 1 baguette

First, chop tomatoes and place in colander to strain moisture. Combine tomatoes, 3 tablespoons olive oil, chopped peppers, capers, olives, and anchovy in medium bowl; season tomato topping with salt and pepper.

pieces; brush with olive oil. Grill bread until there are nice grill marks, watching closely to avoid burning, about 2 minutes per side. Immediately rub one side of bread all over with halved garlic.

Preheat grill. Cut bread into 1 inch

Top bread with tomato mixture & serve.

N.B.

DO AHEAD: *Topping can be made 2 hours ahead. Cover and let stand at room temperature, tossing occasionally.*



N.B.

The bread may be toasted instead of grilled if you do not have a grill or prefer toasted to grilled. You may also drizzle a balsamic glaze (reduction of balsamic vinegar and sugar or honey) as topping to this bruschetta.

Fontina Bruschetta

12 oz. Fontina cheese

4 tbsp. olive oil

2 tbsp. butter

1 medium onion (cut into ½-inch rings)

1 loaf of Italian bread

½ tbsp. parsley (chopped)

Melt 2 tablespoons butter with 2 tablespoons oil in heavy large skillet over medium heat. Add onions and sauté until golden, about 45 minutes. Season with salt and pepper.

Preheat grill. Cut loaf of bread into 1 inch pieces; brush bread with olive oil. Grill bread until there are nice grill marks, watching closely to avoid burning, about 2 minutes.

After first side is done flip bread over and place Fontina cheese – about the size of the bread, and top that with the caramelized onion. Move the bruschetta to a cooler spot on the grill to allow the cheese to melt. You may also transfer them onto a baking sheet and finish them in a 350 degree oven for about 6-7 minutes or until the cheese is melted. Top with some parsley and serve.



Soup:

1 tbsp. olive oil
 6 cups chicken stock
 3 butternut squash
 (halved and seeded)
 2 onions (chopped)
 1 stalk celery (chopped)
 2 Granny Smith apples
 (peeled and cored, diced small)
 1 tsp. ground cumin
 1 tsp. cinnamon
 1 ½ cup chestnuts
 (roasted preferred)
 salt & pepper to taste
 2 tbsp. truffle paste/pate
 chopped chives
 truffle cream*

Truffle Cream:

2 tbsp. softened truffle paste/pate
 2 tbsp. sour cream
 2 tsp. softened cream cheese
 (mascarpone preferred)

Zucca Zuppa

with chestnuts & truffle cream

(serves 6-8)

Soup:

Pre-heat oven to 350 degrees.

Cut the squash in half lengthwise and remove the seeds from the squash. Using a pastry brush, lightly coat the squash with olive oil and season to taste with salt and pepper. Place, cut-side down, on cookie sheet in the preheated oven. Bake for about 45 minutes or until the squash is tender when pierced with the point of a sharp knife and the flesh has taken on some color. Remove from the oven and allow to set until cool enough to handle.

Scrape the flesh from the squash and place into the bowl. Set aside.

In a large 4 quart pan heat the olive oil, add truffle paste and sauté onions and celery for 2 minutes on medium-high heat. Add cumin and cinnamon, stir and reduce heat to medium. Stir in chestnuts and diced apples and cook until the onions are translucent – about 5 -7 minutes.

Add the squash to the celery, apple, chestnut, and onion mixture. Stir

until everything is mixed. You may add 1 cup of chicken stock to help combine ingredients. Place all ingredients into the food processor. Puree until smooth, may need to add it in batches – depending on the size of the food processor.

Add stock to the food processor to help puree. Transfer puree to large bowl. Strain puree through a large sieve (if you want a finer soup and no chunks). With a soup ladle or spatula, push soup through sieve into a large pot.

In a large sauce pan, heat chicken stock and bring to a simmer. Add mixture from food processor to 4 cups of the chicken stock, stirring well and simmer. Simmer soup for an additional 25 minutes. Add salt and pepper to taste. If soup is too thick, add more stock. Can be served immediately. Ladle into bowl and drizzle truffle butter cream on top of soup and sprinkle with chives.

Soup can be refrigerated for up to 2-3 days.

Truffle Cream:

Mix all the ingredients in a small bowl and refrigerate for at least 1 hour. Remove from refrigerator before

serving the soup and spoon/drizzle in the center of soup.





Insalata Gorgonzola

(serves 4)

4 pears
(peeled & cored)

8 oz. arugula

4 oz. gorgonzola cheese

½ cup walnuts

½ qt. water

½ cup sugar

⅓ cup white balsamic vinegar

3 oz. apple juice

pinch of salt

pinch of white pepper

Place pears and sugar in pan of water and bring to a boil. Once pears are fork tender, remove and allow for cooling for ten minutes. Reserve poaching liquid from the stove and place on the side. Chop pears coarse and return them into the reserve liquid. Add the balsamic,

apple juice and salt and pepper. Into a blender, add the pears and reserve liquid, balsamic, apple juice, salt and pepper. Mix well until combined. In a large mixing bowl, toss the arugula with the dressing and place on plates. Top with walnuts and gorgonzola.



Quaglia Ripiena

(serves 8)

8 whole semi-boneless quail

½ large onion

3 tbsp. olive oil

1 ½ cup Arborio rice

½ cup Barolo wine

2-3 cups of chicken stock

½ cup Madeira wine

½ cup veal stock

In a medium skillet, sauté onions with 1 tablespoon olive oil. Sauté the onions until they are translucent. Add the Barolo wine and reduce to syrup consistency. Allow onion and wine mixture to cool completely.

In a medium pot, add the rice and enough chicken stock to cover the rice. Cook the rice completely for about 20 minutes adding more chicken stock each time it is absorbed. Once the rice is cooked, set it aside and place in the refrigerator until it is completely cooled. When it is cooled, mix the into the onion and wine mixture and season with salt and pepper.

Preheat the oven to 400 degrees.

Stuff the quail with the risotto mixture to about ¾ full. Fold over the legs of the quail. Heat the remaining olive in a large pan until smoking hot. Sear the quail on all sides. Once all the quails are seared, remove them from the pan and place in an oven proof pan.

Discard the olive from the pan used for searing and deglaze the pan with the Madeira and reduce by half. Add the reduced Madeira and veal stock to the oven proof pan. Place pan with quails and sauce and cook for 10-12 minutes. Serve immediately.



Orecchiette Panorama

(serves 8)

3 tbsp. olive oil

Pinch of red pepper flakes

½ tbsp. garlic (chopped)

1 ½ tbsp. parsley (chopped)

1 lb. Orecchiette pasta

2 lb. calamari (diced)

1 lb. shelled rock shrimp

2 tbsp. unsalted butter

¾ cup tomato sauce

2 tbsp. grated parmigiano cheese

Salt & pepper

In a large pot, heat olive oil and add garlic, red pepper flakes, and parsley. Sauté for a minute until aromatic. Add the calamari and lower the heat down to low-medium. Simmer calamari until opaque – about 5 minutes. Add rock shrimp and simmer for an additional

5 minutes. Season with salt and pepper. Bring a large pot of water to a rolling boil and cook 1 pound of the orrechiette pasta 8-10 minutes. When the pasta is cooked, add the calamari and shrimp. Add the butter, cheese and tomato sauce. Toss well and serve.



— Ferretti — Modo Nostro

(serves 8)

Sauce:

2 lbs. Pancetta (chopped)	½ cup white wine
1-2 large onions (chopped)	3 tbsp. olive oil
3 large cans whole tomatoes (crushed in a bowl)	1 cup grated Parmigiano Reggiano

In a large skillet, heat the olive oil. Add the onions and cook until translucent, 7-10 minutes over medium heat. Add the chopped pancetta and cook until well browned. Deglaze the skillet with the white wine and allow the wine to evaporate. Add the crushed tomatoes and simmer for 1 hour.

Ferretti Pasta:

1 lb. Semolina flour	7 whole eggs
1 lb. all purpose flour	1 tsp. salt

Mix all ingredients together in a bowl. Set aside to rest for ½ hour. Roll out pasta into thin sheets. Cut the sheets into 2x2 inch squares. Using a wooden dowel (may substitute bamboo skewer or meat thermometer), roll squares around dowel and slide pasta off of the dowel. Place pasta on parchment lined tray and set aside until you are ready to use.

Bring a large pot of water to rolling boil and add 1 teaspoon of salt. Add pasta and cook for 7-8 minutes. Strain pasta and combine with tomato sauce and cheese.



Paccheri Genovese

(serves 8)

- | | |
|-----------------------------------|---|
| 1 ½ oz. pancetta (minced) | 2 celery ribs (diced) |
| 1 oz. prosciutto (minced) | ½ tsp. salt |
| 1 lb. fresh tomatoes
(chopped) | 1 ¼ cup white wine |
| ¼ cup olive oil | 1 ½ lbs. Paccheri pasta
(may substitute rigatoni or tortiglioni) |
| 2 lbs. beef round
or chuck | 3 cups water |
| 2 small onions (diced) | 1 large piece
Parmigiano cheese rind |
| 2 carrots (diced) | ¼ cup Parmigiano cheese |

Heat the olive oil in a large pot. Add the pancetta, prosciutto, and beef. Brown the beef on all sides. When the beef is browned, remove and set aside. Add onions, carrots, and celery to the same pot and cook for 3 minutes on med-high heat. Add water, tomatoes, wine, cheese rind and salt, and simmer. Scrape the bottom of the pot for any of the browned meat. Return the browned beef and any juices to

the pot and cover. Cook over low heat for 2-2 ½ hours, until the meat is tender. Remove the meat and cover with foil to keep warm.

Bring large pot of water to a boil, add salt to taste. Cook pasta for 10-12 minutes and strain when done. In a large serving bowl, toss pasta with sauce and parmesan cheese. Slice beef and serve atop the pasta.



Pappadelle d'Anitra

Pappardelle with Duck Ragu

(serves 6)

Pappardelle Pasta Dough:

16 oz. semolina flour	1 tbsp. olive oil
5 eggs (beaten)	pinch of salt

In a bowl, mix together all ingredients until combined. Transfer the dough to a lightly floured work surface and knead until smooth, about 10 minutes. Cover with plastic wrap and allow to rest for 1 hour. Divide the dough into 4 equal parts and roll each through a pasta machine, starting with the thickest setting and ending with the second to last. Cut the pasta sheets into 1½" wide by 6" long strips. Sprinkle with flour and refrigerate until needed.

Duck Ragu:

6 duck legs (skinned)	2 cloves of garlic (minced)
4 tbsp. olive oil	8 oz. of Chianti
1 medium onion (minced)	28 oz. imported tomatoes (chopped)
1 medium carrot (minced)	1 cup chicken stock
1 stalk of celery (minced)	salt & pepper

In a large sauté pan, brown the duck legs in the olive oil over medium heat, approximately 8 minutes. Remove the duck legs and keep warm on a plate tented with foil. Add to the skillet the onion, celery, carrot and garlic and cook for 10 minutes. Deglaze the pan with wine, and add the tomatoes and chicken stock. Return the duck to skillet, cover with foil, place on the middle rack of a 350 degree oven and cook for about an hour, or until the duck is tender when poked with a fork. When the duck has cooled, remove the meat from the bones, cut into 1" pieces and add to the sauce. Season with salt and pepper.

To finish: bring a sauce pan of salted water to a boil. Add the pasta and simmer until cooked, about 3 minutes. Strain the pasta and add to the sauce. Toss with parmigiano cheese and serve.





N.B.

Pesto sauce can be very versatile. Add it to pasta with some shrimp and/or chicken. It can be great as a stand alone dipping sauce or a topping to bruschetta, salads, and different cheeses.

Pesto

2 cups basil leaves

½ cup Parmigiano Reggiano Cheese

2-3 cloves of garlic

½ cup shelled walnuts

½ cup olive oil

Combine basil, cheese, garlic, and walnuts in a food processor. Process into a coarse paste. Slowly add the olive oil to the processor in a slow drizzle. If the pesto is a bit dry, feel free to add more olive oil as needed. Season with salt & pepper. Makes about a cup of sauce. The sauce should use immediately or can be refrigerated up to 7-10 days





2 ½ lb. medium eggplants (about 3)
(cut lengthwise into ½-inch-thick slices)

salt and pepper

3-4 cups tomato sauce

1 ½ cups olive oil

2 large garlic cloves (finely chopped)

10 fresh basil leaves (torn in half)

1 cup all-purpose flour

5 large eggs

3 ½ cups panko breadcrumbs
(may use regular style breadcrumbs)

2 oz. grated Parmigiano-Reggiano (⅔ cup)

1 lb. chilled fresh mozzarella, thinly sliced
(can use shredded if you prefer)



Melanzane Parmesan

Put oven rack in middle position and preheat oven to 375°F.

Stir together flour, ¼ teaspoon salt, and ¼ teaspoon pepper in a shallow bowl. Lightly beat eggs in a second shallow bowl. Then stir together panko and ⅓ cup Parmigiano-Reggiano in a third shallow bowl.

Working with 1 slice at a time, dredge eggplant in flour, shaking off excess. Then dip in egg, letting excess drip off and dredge in panko until evenly coated. Transfer eggplant to sheets of wax paper, arranging slices in 1 layer.

Heat remaining 1 ½ cups oil in a deep 12-inch nonstick skillet over moderately high heat until hot, but not smoking. Then fry eggplant slices a few at a time, turning over once until golden brown, 5-6 minutes per

batch. Transfer with tongs to paper towels to drain.

Add chopped garlic to the tomato sauce. Spread 1 cup tomato sauce, in bottom of a rectangular 3 ½-quart (13" by 11" by 2") baking dish. Arrange about one third of eggplant slices in 1 layer over sauce, overlapping slightly if necessary. Cover eggplant with about one third of remaining sauce (about 1 ¼ cups), basil leaves, Parmigiano-Reggiano cheese, and one third of mozzarella. Continue layering with remaining eggplant, sauce, basil, cheese, and mozzarella. Sprinkle top with Parmigiano-Reggiano. Save some grated cheese and tomato sauce for serving.

Bake, uncovered, until cheese is melted and golden and sauce is bubbling, 40 to 45 minutes.



Gamberi l'Arancia

(serves 6)

Orange Vinaigrette:

1 tbsp. olive oil	1 ½ cup vegetable oil
1 medium shallot (diced)	2 tbsp. honey
1 pint orange juice	¼ cup sugar
¼ cup white balsamic vinegar	Salt and pepper (to taste)

Heat olive oil in a small pan and sauté diced shallots until translucent. Add 1 pint of orange juice and sugar. Reduce down to syrup. Once the mixture has reduced, set aside to cool. When cool, add syrup to a blender with honey, white balsamic vinegar, salt, and pepper. With the blender running slowly, drizzle in a steady stream of the vegetable oil to create an emulsion. Blend until the oil is incorporated and set aside.

Gamberi l'Arancia:

30 pieces U-10 shrimp (peeled and deveined)	1 tbsp. roasted pumpkin seeds (shelled)
1 large fennel bulb (sliced ¼-inch pieces)	1 large orange (peeled and segmented)
1 tomato (seed and pulp removed & diced)	4 tbsp. olive oil

Sauté the fennel in 2 tablespoons of olive oil until tender - for 5-7 minutes. Place the fennel in a bowl and let cool. When the fennel is cooled, add the chopped tomato, toasted pumpkin seeds, orange segments, and 2 tablespoons of the orange vinaigrette and mix well. Sauté the shrimp with remaining olive oil and cook 3-4 minutes on each side until cooked through. To plate the dish, place fennel and orange salad in the center of the plate, arrange 5-6 shrimp around the salad and drizzle remaining vinaigrette around and on top of shrimp.



Vitello Lamponi

(serves 8)

12 veal medallions (cut veal 1-inch thick slices)

2 whole shallots (finely diced)

2 tbsp. butter

2 tbsp. olive oil

1 tsp. black peppercorns

¼ balsamic vinegar glaze

½ bottle port wine

1 pint raspberries

2 tbsp. raspberry jam

2 cup veal stock

1 bunch of fresh thyme

Salt & pepper

In a small pot, melt the butter over medium heat. Add the shallots and cook until translucent. Add the black peppercorns and sauté for an additional minute. Add salt, pepper, balsamic glaze, port wine, raspberries (saving a few for garnishing), and raspberry jam into the pot and reduce to half. When sauce is reduced, add stock and thyme and reduce again by half. Strain sauce through a fine sieve and keep warm.

Preheat oven to 450 degrees. In a large skillet, heat olive oil. Sear veal medallions on both sides and place in oven proof pan. Cover loosely with foil. When you are ready to serve, place pan in oven for 3-4 minutes while bringing the raspberry sauce to a boil. Place veal medallions on plates and spoon sauce over medallions. Garnish the pate with fresh raspberries.



Osso Bucco

4-6 veal shanks or
 1 whole veal shank (3-4 lb.)
 6 tbsp. extra-virgin olive oil
 1 medium carrot
 (cut in half moons)
 1 medium onion
 1 celery stalk
 (cut into ¼-inch slices)
 4 slices of pancetta (chopped)
 2 cups of tomato sauce
 2 cups veal or chicken stock
 2 cups dry white wine
 1 tbsp. of fresh thyme leaves
 (chopped)
 1 bay leaf
 kosher salt & fresh ground pepper
 1 sprig of rosemary

Saffron Risotto

1 ½ cup Arborio rice
 3 cups chicken broth
 ½ cup dry white wine
 1 small onion
 3 tbsp. unsalted butter
 1/4 cup freshly grated Parmesan
 1/4 tsp. crumbled saffron threads

Osso Bucco with Saffron Risotto

(serves 4)

Preheat the oven to 375 degrees.

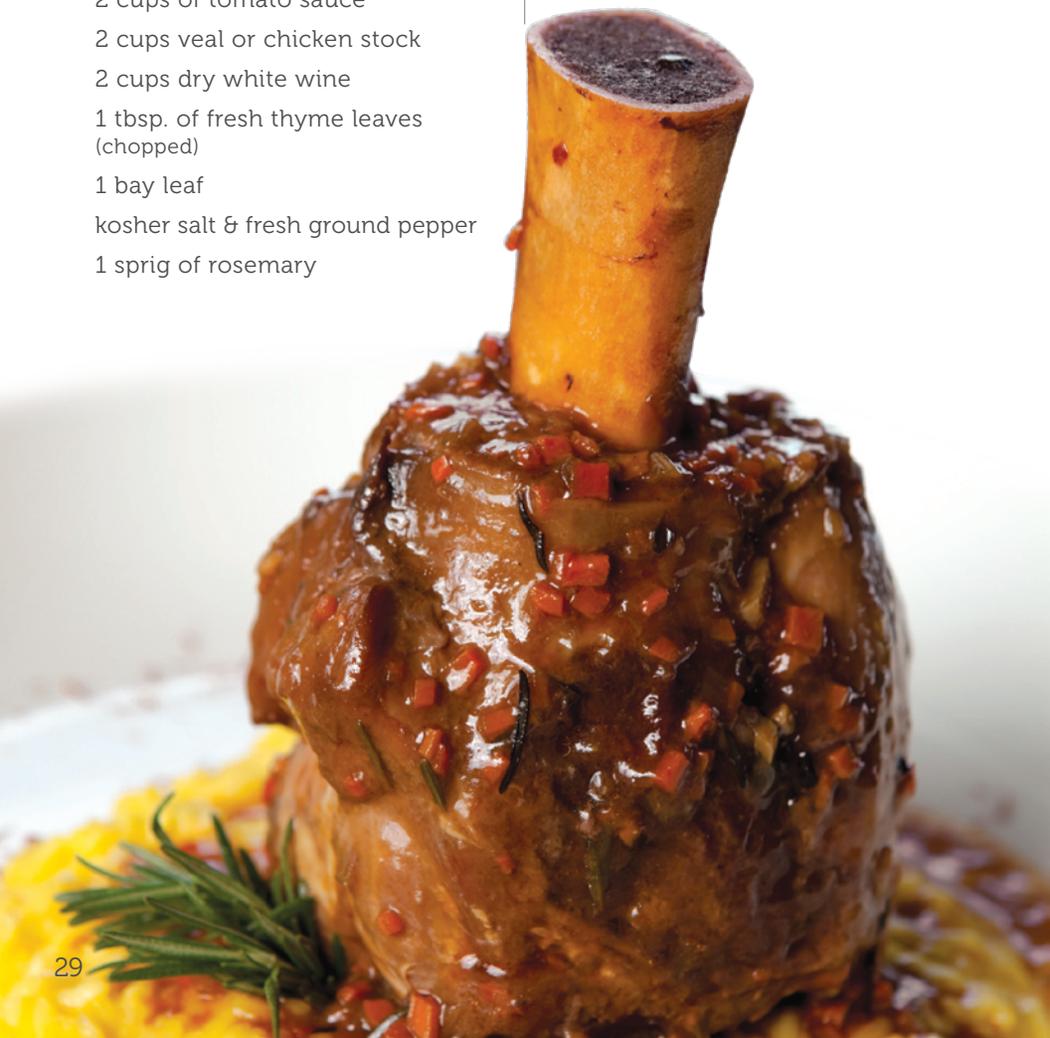
Season the shanks with salt and pepper. In a heavy bottomed 6-8 quart casserole, heat the olive oil until hot. Place the shanks in the pan and brown all over for 10-12 minutes, making sure each side is browned evenly. Remove the shanks after they are browned.

Reduce the heat to medium and add the onions, carrots, pancetta, celery and thyme. Cook while stirring regularly, until vegetables and pancetta are golden brown – 8-10 minutes. Add the tomato sauce, stock, wine, rosemary, and bay leaf and bring to a boil. Place the shanks back to the pan submerging them at least half way. Cover the pan with a foil lid, making sure it has a tight seal. Cook in the oven for 2 hours, then remove the cover and cook for an additional 30 minutes.

About a half hour before the meat is done, start the risotto. In a saucepan, bring broth and wine to a simmer and keep at a bare simmer.

In a 2 1/2 to 3-quart heavy saucepan, melt tablespoons of butter over moderate heat. Add the onions, stirring occasionally until softened. Add rice, stirring to coat with butter. Add 1 cup simmering broth mixture and cook, stirring constantly and keeping at a simmer until absorbed. Continue cooking at a simmer and adding broth mixture ½ cup at a time. Stir constantly until rice is tender and creamy (but still al dente) letting each addition be absorbed before adding next – about 18 minutes total (there may be broth mixture left over). Stir in Parmesan, saffron, remaining tablespoon butter, and salt and pepper to taste and cook over low heat until heated through - about 3 minutes.

Remove the casserole from the oven and let it stand for a few minutes. Discard the sprig of rosemary and bay leaf. Plate out the risotto onto the 4 plates. Place each veal shank on top of the risotto in the center of the plate and spoon out some of the sauce. If the sauce is too watery, heat it on the stove top and reduce it a little.





Petti di Pollo

(serves 4)

8 chicken breasts

8 slices of Prosciutto di Parma

8 pieces of fontina cheese
(cut 1 inch by 2 inches wide)

1 sprig of rosemary

1 cup of veal stock

Preheat grill to 400 degrees.

Make a small cut into the side of the chicken breast — making a pocket. Wrap each piece of cheese with prosciutto. Stuff cheese and prosciutto into each chicken breast. Brush the chicken breast with the olive oil and season with salt and

pepper. Place chicken on the grill and cook a few minutes on each side for grill marks. Transfer the chicken to an oven proof pan and add the stock and rosemary. Cook for an additional 10-12 minutes at 400 degrees. Remove rosemary and place chicken on the plates. Spoon sauce on top of chicken breast and serve.

N.B.

For a lighter version, substitute the fontina cheese for fresh mozzarella and basil, and exchange the veal stock with chicken stock.

Tiramisu

(serves 10-12)

2 ½ cups espresso coffee (room temperature)

2.5 oz. of Nocello hazelnut liquor
(can substitute Frangelico or good quality dark rum)

6 large egg yolks

⅔ cup sugar

½ tsp. salt

1 ½ lbs. Mascarpone cheese

1 cup heavy cream

14 oz. ladyfingers 48-54 cookies
(Savoirdi brand is the best)

1 tbsp. cocoa

¼ cup semisweet chocolate (grated)

6 tbsp. Nutella chocolate hazelnut or
melted chocolate (room temperature)

Brew espresso, add 5 tablespoons of liquor and set aside to cool to room temperature. In a stand mixer with whisk attachment, beat yolks at low speed. Add sugar and salt then beat at medium speed until pale yellow – 1-2 minutes. Add remaining liquor to egg mixture and mix for an additional 30 seconds. Add Mascarpone and beat at medium speed until there are no lumps. Transfer mixture to a large

bowl and set aside.

In the mixer, beat cream at medium speed until frothy, 1-2 minutes. Add Nutella chocolate. Increase speed to high and continue to beat until cream holds stiff peaks. Fold ⅓ of the whipped cream into Mascarpone mixture, then gently fold in the remaining whipped cream until no white streaks remain. Set mixture aside.



Working with one ladyfinger at a time, dip the ladyfingers into coffee mixture. Roll and remove the ladyfingers. Transfer them to a 13x9 inch glass baking dish. Do not soak the ladyfingers too long in the coffee mixture, it should be a quick dip, 2-3 seconds for each one. Arrange the ladyfingers in a single layer at the bottom of the baking dish. You may break a few in order to get a uniform fit.

Spread ½ of the Mascarpone mixture over the ladyfingers, use a rubber spatula to spread the mixture to sides and corners of dish.

Repeat dipping and arrangement of ladyfingers, spread remaining Mascarpone mixture and dust with cocoa. Cover and refrigerate for at least 4 hours. When ready to serve, sprinkle with grated chocolate.



Poached Pears

(serves 8)

Pears:

8 Bartlett pears (peeled & cored)	8 whole peppercorns
½ cup orange juice	Pinch of nutmeg
½ cup water	Pinch of cinnamon
¼ bottle of Moscato wine	Pinch of ground cloves
1 whole vanilla bean	½ cup sugar

Place all of the ingredients into a large pot. Cover with a dish towel. Cover over high heat for 20-30 minutes. Remove pears from the pot and reduce the sauce even more to a consistency of a syrup for about 20 minutes.

Filling:

6 tbsp. toasted chopped hazelnuts	8 oz. mascarpone cream cheese
2 tbsp. powdered sugar	8 mint leaves

In a bowl, mix together mascarpone, hazelnut (save some for garnishing) and powder sugar. Mix well until the are no lumps. Place into a pastry bag and fill each cored pear with the filling. Place pears on the center of a plate and drizzle the reduced sauce over and around the pears. Garnish with mint leaves and hazelnuts.

Bavarese Fragola

2 packs granulated gelatin
2 pints fresh strawberries
(pureed)
6 egg yolks
10 tsp. sugar

1 tbsp. confectioners' sugar
1 pint heavy cream
9-inch cake pan



N.B.

You may substitute the strawberries with any other berries (raspberry, blueberry) and other fruits like banana, pineapple or mango.

Dissolve the gelatin in water. Prepare a double boiler. Crack the eggs and place egg yolks, gelatin and 6 tablespoons sugar in the double boiler. Stirring continuously in the same direction, whip until the egg yolks are thick enough to coat the back of a spoon. Remove from the heat and let cool for at least an hour.

In stand mixer, prepare the whipped cream. Place heavy cream, confectioners' sugar and 4 tsp. of sugar and beat well until the cream

is firm and has soft peaks. When the cream is firm, fold in the cold egg mixture 1/3 at a time. When that is complete, fold in the strawberry puree. Roll a large sheet of plastic and place into pan. Pour Bavarese mixture into the pan. Cover with plastic wrap and place in freezer. Freeze at least 6 hours or overnight. When you are ready to serve, flip the pan onto a dish and pull plastic off to unwrap the dessert. Slice Bavarese with a warm knife and garnish with fresh fruit and whipped cream.

Panorama Fresco:

6 fresh basil leaves
2 lemon slices
1 1/3 oz. of Limoncello
3/4 oz. quality vodka
splash of grapefruit
splash of club soda
Ice

In a cocktail shaker, muddle 5 basil leaves with 1 slice of lemon. Add Limoncello, vodka, grapefruit juice and ice. Shake well. Pour into a Collins glass, add club soda. Garnish with basil and lemon wedge.

N.B.

Neutral spirits, such as a high alcohol percentage Vodka can be substituted for grain alcohol. However, the lemon flavor is not as strong and the taste is less desirable.

It is very important to let the simple syrup cool before adding the alcohol and lemon mixture together!

Limoncello

(makes 2 quarts)

12 to 14 high-quality, thick-skinned,
unblemished, organic lemons

1 liter grain alcohol (such as Everclear)

5 cups water

3 1/2 cups sugar

Wash and dry the lemons (if you can not find organic lemons, be sure to scrub your lemons well with baking soda). With a vegetable peeler, peel off the lemon rind in thin strips. There should not be any white pith attached to the strips. In a one-gallon glass or other non-reactive container, add alcohol and lemon peels. Cover with plastic wrap and let steep on a counter top for seven days – away from heat.

When peels have finished steeping, bring 5 cups of water to a boil in a large saucepan. Add sugar & mix well to make a simple syrup. Let cool.

Mix the simple syrup and the alcohol/lemon mixture together. Strain the peels and pour liquid into a bottle. Store in the freezer. It's best if it cures for at least two weeks or more for a smoother flavor. Serve icy cold, directly from the freezer.

try this:

*Use the Limoncello recipe above in our signature cocktail, the Panorama Fresco! See page 39 for details.


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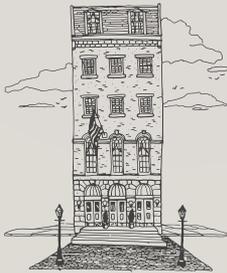
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