
ITALIAN
KITCHEN SHOPPE



COOKING SCHOOL
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Florida Keys Cooking

Derby Pie

Recipe by Kristy Schweiss who won Best of Show in the 'Island Jubilee Cook-off' for this pie. Kristy is the sister of Kathy Whitehurst who runs the famous Caribbean Club bar in Key Largo along with her brother. The Caribbean Club is where the 1948 movie 'Key Largo' starring Humphrey Bogart, Edward G. Robinson, Monte Blue, Lauren Bacall, Lionel Barrymore, Claire Trevor and Thomas Gomez.

- 1 frozen pie shell or use my cousin's recipe below
- 1 teaspoon pure vanilla extract
- 3 large eggs beaten
- 1/8 teaspoon salt
- 3/4 cup light corn syrup
- 1/2 cup pecans chopped
- 1/2 cup pecan halves
- 3 tablespoons granulated sugar
- 1/3 cup bourbon
- 3 tablespoons brown sugar
- 3 tablespoons butter, at room temperature
- 1 cup chocolate morsels

Place chocolate morsels on bottom of pie crust. Mix remaining ingredients, except pecan halves, together in a bowl. Pour mixture in the pie shell on top of the chocolate morsels. Arrange pecan halves on top. Cover edges of pie shell with foil to prevent excessive browning. Bake in a preheated 350 degree oven for about 45 minutes.

Summer Plum and Blueberry Galette

1 pound fresh ripe plums, pits removed and cut into ½ inch slices
1 cup fresh blueberries
½ cup toasted pecans, coarsely chopped
½ cup sugar
4 tablespoons cornstarch
½ teaspoon cinnamon
¼ teaspoon fresh nutmeg
1 sheet of prepared puff pastry

1 cup 10X confectioners sugar
A few tablespoons water

Combine the first 7 ingredients in a bowl and allow to sit for at least 30 minutes. Roll out the puff pastry to about a 15 inch square. Don't worry if the shape is irregular or not square as you will adjust when final shaping. Place puff pastry on a half sheet pan lined with parchment paper. Pour the plum and berry mixture into the center of the puff pastry. Start folding the corners of puff pastry towards the center leaving an opening in the center exposing the prepared fruit, about 4 inches in diameter. Continue to fold in the pastry dough to form the galette. The finished product should be somewhat round with pastry folded all around forming a nice package with the center exposed. Bake in a preheated 375 degree oven for about 45 minutes or until the pastry is nicely golden brown and the fruit is bubbling.

Mix together the 10X sugar with a bit of water to develop the glaze into a syrupy consistency.

Allow to cool a bit and drizzle the glaze over the pastry and serve warm, either plain or with a scoop of your favorite ice cream.

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Cousin Suzie's Clams and Mussels in White Wine, Garlic and Butter

1 stick unsalted butter
1 cup regular olive oil
Plenty of chopped garlic
1 cup dry white wine
1 lemon juiced
Chopped Italian flat leaf parsley
5-6 pounds of clams and mussels, washed and scrubbed
Fresh cracked pepper
Bread for soaking up the juices

Melt the butter in the oil in a large low pot. You can use a braising pan, a deep sauté pan or even a Paella pan. Make sure you have a cover that fits. After the butter and the oil are warmed up add the garlic and allow the garlic to cook for about 5 minutes. Make sure the heat is low enough that the garlic does not color. You want the garlic to sweat out its juices and flavor the oil and butter. Now add the wine, lemon juice, parsley and add some fresh pepper. Bring to a simmer, cover and cook for about 5 minutes. Remove the cover, add the mussels and clams, place the cover back on and simmer until all the mussels and clams open. Remove the cover and discard any mussels or clams that don't open. Place the pot in the middle of the table and dig in! Make sure and serve some crusty bread to soak up some of the wonderful juices.

Robin's Coconut Shrimp

Robin is a close friend of my cousin's Suzie, JR, his wife Jeanette. I first met Robin at a party in her home in Key Largo. That was when I tasted her delicious coconut shrimp. They are the best I have ever had. Robin is a landscape design Architect who loves tropical birds. I believe she has 4 or five wonderful birds that share her lovely home.

3/4 cup Bisquick
1 tablespoon granulated sugar
3/4 cup beer
3/4 cup all-purpose flour
2 1/2 cups shredded coconut
2 pounds U-15 size shrimp, cleaned and de-veined tails left on
Canola or vegetable oil for frying

Whisk together in a medium glass or non-reactive bowl the first 3 ingredients, Bisquick, sugar and beer and allow to sit for 10 minutes. Set up a station with 3 bowls; flour in the first bowl, the batter or Bisquick, sugar and beer in the second bowl and the shredded coconut in the third bowl. Dredge the shrimp, first in the flour, then in the batter and finally in the shredded coconut. Lay out on a tray lined with parchment paper and when finished allow to sit in the refrigerator for at least 30 minutes. This can be done the day before and kept covered in the refrigerator or even frozen.

Pre-heat the oil to 345-375 degrees, depending on the type of oil you are using. Deep fry the shrimp until golden brown. It should only take 1-3 minutes depending on the number of shrimp you are doing at one time. Frozen shrimp will take a bit longer. Drain on a tray lined with paper towels and serve hot.

Cousin Joe Silvestri's Strawberry and Rhubarb Sauce

1 pound rhubarb, sliced into 1/2 inch pieces
1 quart strawberries, stems removed and strawberries sliced 1/4 inch
1/2 cup granulated sugar
1/4 cup water

Combine all ingredients in a saucepan, cover and place over medium heat. Simmer until all ingredients break down and become an oatmeal consistency. Allow to cool and serve over ice cream, fruit, cake or simply eat as a fruit compote.

Recipe as dictated by Cousin Joe Silvestri 2009

**Thank you,
Chef David Martone**

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