



Espresso Martini

Ingredients

- 2 oz premium vodka
- ½ oz coffee liqueur
- 1 oz of cooled, slightly sweetened espresso
- 3 coffee beans

Instructions

- Chill martini glass by filling with ice and water
- In a martini shaker, add ice, espresso, vodka and coffee liqueur
- Shake vigorously for 1 minute
- Empty martini glass of the ice and water
- Pour the shaker contents into the martini glass and top with 3 coffee beans



Struffoli

Ingredients

- 2 cups sifted flour
- 1 zest of one lemon
- zest of ½ large orange
- 3 tablespoons of granulated sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon baking powder
- 1/2 stick unsalted room-temperature butter, cut into 1/2-inch pieces
- 3 large eggs
- 1 tablespoon white wine
- 1 teaspoon pure vanilla extract
- Canola oil
- 1 cup honey
- 1/2 cup sugar
- 1 tablespoon lemon juice
- 1 tablespoon of limoncello
- 1 1/2 cups of toasted hazelnuts or nut of your choice (Nana used candied fruit)
- Sugar sprinkles

Instructions

- Wisk dry ingredients into a bowl : 2 cups of flour, lemon zest, orange zest, sugar, salt, and baking powder. Transfer to stand-up mixer.
- Add the butter and blend until incorporated. Add the eggs, wine, and vanilla.
- Cut dough in half and wrap separately with plastic wrap. Refrigerate for 30 minutes.
- Remove one ball of dough from the refrigerator, leaving the other until you have finished preparing the first ball.
- Cut the dough into 4 equal-sized pieces. Using both hands and a lightly floured surface, Roll the dough into long snake-like logs. Cut into ½” pieces. Using your palms, roll each piece into a ball.
- In a large heavy-bottomed saucepan, fill the pan about a third of the way with oil and heat over medium flame.
- Place one ‘test’ ball into the oil. Once bubbles form, the oil is ready to begin frying.



- Remove the 'test' ball from the oil. Working in small batches (no more than 20 balls), fry each batch until lightly brown. Transfer to a paper towel-lined plate to drain.
- In a large saucepan, combine the honey, sugar, and lemon juice over medium heat. Stir until the sugar is dissolved, about 3 minutes. Add optional tablespoon of limoncello before removing the pan from the heat.
- In a large bowl combine honey mixture with the fried dough and hazelnuts. Stir until coated.
- Plate the struffoli in a mound-shape and decorate with sprinkles.



Sesame Cookies

Ingredients

- ½ cup of sugar
- ½ lb of margarine 2-sticks
- 1 large egg
- 2 cups of flour
- 2 teaspoons of baking powder
- 1 teaspoon of vanilla
- 1 cup of milk
- 1 cup of sesame seeds

Instructions

- Preheat oven to 375 degrees
- Sift flour, sugar and baking powder into a bowl
- Cream margarine, add vanilla, and eggs
- Slowly add dry mixture and mix until dough forms
- Using your palms, roll a small piece of dough into a 1” log, about ½” thick.
- Dip each piece in milk and roll in sesame seeds
- Place on parchment lined baking sheet, about 2” apart
- Bake until golden, about 15-20minutes



Pignoli Cookies

Ingredients

- ½ cup sugar
- ½ cup confectioner's sugar
- ¼ cup of all-purpose flour
- 1/8 teaspoon of salt
- 8 oz of almond paste
- 2 egg whites
- ¾ cups of pignoli nuts

Instructions

- Preheat oven to 300 degrees
- Sift dry ingredients into a bowl and set aside
- Soften the almond paste in a standup mixer using the paddle attachment
- Add egg white and continue to mix until thoroughly blended
- Slowly add dry ingredients
- Wet hands (the dough will be very sticky) and roll a rounded teaspoon of dough into a ball
- Place ball on a baking sheet lined with parchment paper
- Lightly press the top of the ball to flatten
- Lightly press the pignoli nuts onto the dough (other method is to lightly press the ball into a bowl of pignoli nuts before placing onto the baking sheet)
- Bake 20-25 minutes or until light golden. Allow to cool on the parchment paper.



Holiday Biscotti

Ingredients

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 cup sugar
- 1/2 cup (1 stick) unsalted butter, room temperature
- 1 teaspoon grated lemon zest
- 1/4 teaspoon salt
- 2 large eggs
- 3/4 cup pistachios, coarsely chopped
- 2/3 cup dried cranberries
- 12 ounces good-quality white chocolate, chopped

Instructions

- Preheat the oven to 350 degrees F.
- Line a heavy large baking sheet with parchment paper.
- Whisk the flour and baking powder in a medium bowl to blend.
- Beat the sugar, butter, lemon zest, and salt in a large bowl to blend. Beat in the eggs 1 at a time.
- Add the flour mixture and beat just until blended. Stir in the pistachios and cranberries.
- Form the dough into a 13-inch long, 3-inch wide log on the prepared baking sheet.
- Bake until light golden, about 40 minutes. Cool for 30 minutes.
- Place the log on the cutting board. Using a sharp serrated knife, cut the log on a diagonal into 1/2 to 3/4-inch-thick slices. Arrange the biscotti, cut side down, on the baking sheet.
- Bake the biscotti again for about 15 minutes. Transfer the biscotti to a rack and cool completely.
- With the microwave set to defrost, Microwave the chocolate in a microwave-safe bowl for 10 seconds at a time until melted.
- Dip half of the biscotti into the melted chocolate. Gently shake off the excess chocolate.
- Refrigerate until the chocolate is firm, about 35 minutes.