

### Recipe Template

Culinary and Management Teams must complete this form prior to the competition. It is unnecessary to send this in with your registration. However, culinary teams need to make FOUR copies to turn in at Product Check-in and management teams need to make ONE copy to turn in at Team Check-in, in addition to copies included in the written proposal.

<b>School Name</b>	OCM BOCES Syracuse
<b>Educator Name</b>	Canorro / Smith

<b>Menu Item</b>	Butternut Squash and Goat Cheese Ravioli with brown butter and Chiffonade of Sage		
<b>Number of Portions</b>	2	<b>Portion Size</b>	3
<b>Cooking Method</b>	Sauté / Boiling		
<b>Recipe Source</b>	Epicurious.com		

Ingredients	
Item	Amount
(Dough)	
All-Purpose Flour	1 ½ cups, plus 1/2 cup for kneading
water	¼ cup
Olive oil	1T
Cinnamon	¼ t
Egg	2 eggs
Salt	Pinch
(filling)	
Butternut Squash	½ #
Minced onion	1.5 ounce
Minced garlic	1 small clove
Goat cheese	3 oz.
Butter	1 T
Fresh sage	15 leaves
(Garnish)	
Butter	3 oz.
Fresh sage	15 leaves

### Procedure

#### Dough:

In a bowl, make a flour, salt, and cinnamon mixture; create a well and add eggs that have been slightly beaten, oil, and water, mix to combine then transfer to a floured work surface and knead until smooth. Cut in 1/4s and allow dough to rest 20 minutes before rolling. Roll dough thin, 1/8" thick.

#### Filling:

Peel and cube squash and boil in salted water. When soft, drain off excess water. In a sauté pan, sauté onion until translucent, then add garlic and sage. Cook for one minute. Add in squash. Mash as it cooks until soft, tender, and dry. Remove from heat and let it cool. Form the goat cheese into pea sized balls. Fold into filling. On one half of the rolled out dough, use a 60 scoop to portion out the filling. Lay the second half of the dough over the filling and seal out air, use a ravioli press to cut. Boil for 12 minutes in salted water. Drain

#### To Finish:

Brown Butter in sauté pan. Cook ravioli until browned, add sage and toss for one minute. Serve.

### Recipe Template

Culinary and Management Teams must complete this form prior to the competition. It is unnecessary to send this in with your registration. However, culinary teams need to make FOUR copies to turn in at Product Check-in and management teams need to make ONE copy to turn in at Team Check-in, in addition to copies included in the written proposal.

<b>School Name</b>	OCM BOCES Syracuse		
<b>Educator Name</b>	Canorro / Smith		

<b>Menu Item</b>	Tre Amico		
<b>Number of Portions</b>	2	<b>Portion Size</b>	2 pieces of thigh, 1 piece chicken breast (5 oz)
<b>Cooking Method</b>	Boil		
<b>Recipe Source</b>	Class developed		

Ingredients	
Item	Amount
(Chicken)	
Chicken breast	1 breast
Chicken thighs	2 thighs
Salt	1 tsp
Black pepper	½ tsp
Oregano	1 T
Egg	1 egg
Flour	¼ C
Bread Crumbs	½ C
Parmesan cheese	¼ C
Crushed Tomato	¼ C
Cooking oil	½ cup
Milk	¼ C
Chicken stock	1 C
Mushrooms	5 Oz.
Onions	¼ C
Green Peppers	¼ C
Large Carrot	½ Carrot
Tomato	4 Tomato
Garlic	1 Clove

### Procedure

#### Procedure:

#### Chicken:

Fabricate a chicken into 8 pieces. You will only use the 2 thighs and 1 breast so refrigerate the rest of the chicken. Debone the breast and thigh, removing the breast tenderloin and the skin. Cut the breast in half as well as the thighs. Season the chicken with pepper, salt, and oregano. Flour the seasoned chicken, then coat the floured chicken in breadcrumbs. Set aside.

#### Cooking the Ragu:

Put oil in sauté pan and wait until it's hot. Put in hard vegetables (onion, green pepper, carrot, and garlic) cook until soft. Once sautéed add in mushroom and half of the chicken stock, cook until stock starts to thicken. Then add in tomato products and cook until tomato is soft. Once ready to be plated put back on heat and add stock.

#### Cooking the Chicken:

Put oil in sauté pan and wait until pan is hot. Pan Fry the breaded chicken till browned on all sides. Set on plate with napkin to absorb unwanted grease with top until ready to be plated.