



# THANKFUL FOR ITALIAN WINE

Recipes for the Holiday Season

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# Spezzatino di Manzo

## Ingredients:

2 ½ pounds chuck roast, cubed	8 ounces cremini mushrooms, sliced
¼ cup olive oil	1 cup dry red wine
1 medium onion, diced	2 cups low-sodium beef stock
3 medium carrots, diced	1 tablespoon fresh rosemary
2 large celery ribs, diced	1 large bay leaf
	Salt and pepper to taste

## Prep Time:

20 mins

## Cook Time:

2.5 hours

A slow-braised chuck roast stew with earthy cremini mushrooms, perfect for fall and paired with creamy polenta.

## Directions:

1. Preheat oven to 300°F. Heat olive oil in a Dutch oven over medium heat and sauté onion, carrots, and celery for 5 minutes. Add mushrooms and cook until softened.
2. Pat beef dry, season with salt and pepper, and add to the pot. Brown all sides.
3. Add red wine, deglaze the pot, and reduce for 5–7 minutes. Stir in beef stock, rosemary, and bay leaf.
4. Cover and braise in the oven for 2 ½ hours or until tender. Remove the lid for the final 30 minutes to thicken the sauce. Adjust seasoning before serving.



## Stuffed Flank Steak with Prosciutto, Provolone, and Spinach

### Ingredients:

2–2.5 pounds flank steak  
5–6 slices Prosciutto di Parma  
3–4 slices provolone cheese  
Olive oil  
Butcher's twine

5–6 ounces fresh baby spinach  
2 tablespoons olive oil  
1 shallot, sliced  
Salt and pepper to taste

### Prep Time:

30 mins

### Cook Time:

1 hour

Tender flank steak filled with prosciutto, provolone, and sautéed spinach. A festive holiday entrée!

### Directions:

1. Sauté the spinach in olive oil with garlic and shallots for 2 minutes. Add salt, and pepper, and cook until wilted. Remove from heat.
2. Pound flank steak evenly flat between two sheets of plastic wrap. Remove wrap, and layer with prosciutto, provolone, shallots, and sautéed spinach.
3. Roll tightly and secure with twine. Roast or grill until desired doneness



### Ingredients:

2 ¼ pounds purple eggplant, cubed  
1 pound plum tomatoes, deseeded  
and cut into strips  
2 tablespoons tomato paste  
1 onion, thinly sliced  
1 cup celery, sliced

1 ½ ounces pine nuts  
20 green olives, pitted and sliced  
2 tablespoons salt-packed capers,  
rinsed  
¼ cup red wine vinegar  
Basil leaves, torn  
Brown sugar, extra-virgin olive  
oil, and salt

### Prep Time:

1 hour

### Cook Time:

30 mins

A classic Sicilian eggplant dish, perfect as an appetizer or side.

### Directions:

1. Toss eggplant cubes with salt and drain in a colander for 30–40 minutes. Squeeze gently and pat dry.
2. Brown onion in olive oil over low heat. Add celery, tomatoes, olives, capers, and pine nuts. Cook for 5 minutes.
3. Fry eggplant in batches until golden. Add to the pan with vegetables.
4. Add vinegar, a tablespoon of sugar, basil, and salt. Let vinegar evaporate, then cool. Ideally, prepare a day ahead for best flavor.



## Fennel Salad with Peach and Avocado

### Ingredients:

1 fennel bulb, ends trimmed and thinly sliced  
1 peach, cut into wedges  
1 avocado, sliced  
Parsley, chopped

Lemon juice  
Extra-virgin olive oil  
Salt and pepper to taste

### Prep Time:

20 mins

A refreshing, light salad with a citrusy kick.

### Directions:

1. Combine fennel, peach, avocado, and parsley in a bowl.
2. Toss lightly with lemon juice, olive oil, salt, and pepper. Serve immediately.



## Burrata Salad with Lemon-Thyme Oil

### Ingredients:

For the Lemon-Thyme Oil:  
½ cup extra-virgin olive oil  
1 garlic clove, crushed  
Peel from 1 lemon  
4 thyme sprigs

### Prep Time:

30 mins

A colorful platter of heirloom tomatoes, peach, and burrata, drizzled with aromatic lemon-thyme oil.

### Directions:

1. Make the oil by gently warming olive oil with garlic, lemon peel, and thyme over low heat. Let steep for 20 minutes, then strain.
2. Arrange tomatoes, peach, and burrata on a platter. Drizzle with oil, sprinkle with basil, mint, and pistachios. Season to taste.



## Lemon Mascarpone Cookies

### Ingredients:

8 ounces mascarpone cheese, room temperature  
½ cup unsalted butter, room temperature  
1½ cups granulated sugar  
Zest and juice of 1 large lemon (about ¼ cup juice)

1 teaspoon vanilla extract  
2 eggs  
2¾ cups all-purpose flour  
1½ teaspoons baking soda  
1 cup powdered sugar for dusting

### Prep Time:

2.5 hours

### Bake Time:

12-14 mins

A colorful platter of heirloom tomatoes, peach, and burrata, drizzled with aromatic lemon-thyme oil.

### Directions:

1. Combine mascarpone, butter, sugar, and lemon zest in a bowl. Mix until smooth. Add lemon juice, vanilla, and eggs; mix well.
2. Gradually add sifted flour and baking soda to form dough. Scoop into small rounds and refrigerate for 2 hours.
3. Preheat oven to 325°F. Roll dough balls in powdered sugar and place on a baking sheet. Bake for 12–14 minutes. Cool and dust with more sugar before serving.