Bresaola Salad

Ingredients:
- 6 cups arugula
- 1 lemon
- 1 pound bresaola
- Extra-virgin olive oil, for drizzling
- A small chunk Parmigiano, 1/3 pound minimum
- 2 burrata cheese

Directions:
- Cover bottom of plate or platter with bresaola
- Drain burrata and place on platter
- Cut burrata into quarters
- Place arugula around the cheese
- Slice lemon and remove pits
- Squeeze lemon over the salad
- Drizzle oil olive over the whole platter
- Place lemon slices on the arugula
- Shave cheese over the salad and serve
Spinach, Ricotta and Hot Sausage Cannelloni

Ingredients:

- 4 tablespoon extra-virgin olive oil (split)
- 2 large eggs
- 1lb of sweet Italian sausage, casings removed
- 1 (10-ounce) box frozen chopped spinach, thawed and squeezed dry
- 1 1/2 cups plus 1/2 cup freshly grated Parmesan cheese
- 1 container ricotta cheese
- Freshly ground black pepper
- 1 tbsp. of ground nutmeg
- 4 cups Simple Tomato Sauce
- Fresh Pasta Dough, rolled out and cut into 6 by-7-inch rectangles

Directions:

- In a large skillet, heat the 2 tbsps. olive oil over medium-high heat and add the Italian sausage meat, breaking it up and brown it until no longer pink, about 10 to 12 minutes.
- In a large bowl, add two eggs and scramble
- Add spinach and grated cheese to bowl
- Add ricotta and 2 tbsps. of oil
- Add black pepper and nutmeg, the stir ingredients together
- Place sausage in a bowl to cool for 2 mins
- After cool, add meat to the filling bowl
- Place 2 cups of tomato sauce on the bottom of a baking dish
- Working with 1 pasta sheet at a time, spread filling in the middle, then roll the pasta sheet up tightly, leaving the ends open. Repeat
- Place pasta in baking dish and cover with remaining sauce, sprinkle with grated cheese (drizzle with olive oil – optional)
- Place baking dish in 400 degree oven
- Bake the cannelloni for 20 minutes and let it stand for 10 minutes before serving.