



OFFICIAL RECIPE

HUNTER MORTON
EXECUTIVE CHEF, MAX DOWNTOWN

AS SEEN IN HARTFORD MAGAZINE

RICOTTA & SPINACH GNUDI (Makes six first course servings)

INDGREDIENTS

2 pinches salt, plus 1/2 teaspoon salt	Pinch of white pepper
1 cup fresh spinach	Pinch of ground nutmeg
1 Tbsp butter, melted	1 lb. fresh ricotta cheese
1 egg	3/4 cup all purpose flour, plus flour on hand to roll gnudi balls
1/3 cup parmesan cheese, plus 2 Tbsp, grated	

METHOD

- Blanch spinach in a pot of salted boiling water for five to eight seconds before putting it into a bowl of ice water.
- Squeeze excess water from spinach and chop.
- In a large mixing bowl, mix eggs, 1/3 cup parmesan, salt, pepper and nutmeg. Fold in ricotta. Add spinach.
- Sprinkle flour into mixture and fold in. Cover and chill in refrigerator for an hour. The flour in the mixture needs to relax.
- Bring the pot of water back to a boil. In the meantime, place some flour in a bowl. Place a heaping teaspoon of the gnudi mixture into the flour, then roll it into a ball the size of a ping pong ball. Place it in a bowl containing flour and continue making balls with the remainder of the gnudi mixture.
- Cook the gnudi in the boiling water for six to eight minutes, until they pop to the top of the water.
- Toss in a bowl with the melted butter and the two tablespoons of the parmesan cheese.
- Serve over sauce of choice (see suggested sauce below). Garnish with a garlic crisp, microgreens and parmesan reggiano.

MAX A MIA BOLOGNESE SAUCE (Yields 2 pounds)

INDGREDIENTS

1.5 lbs of Ground Beef (Angus)	1 oz shallots
2/3 lb. of sweet Italian sausage	2 oz marsala wine
1/8 of a large onion	3 oz heavy cream
1 oz. carrots	16 oz tomato sauce
1 celery stalk	1/4 tsp. red pepper flake
1 oz chopped red peppers	One pinch each of fresh basil, oregano, parsley, rosemary, and sage.
1/3 oz chopped garlic	1/2 oz of 10% blended oil

METHOD

- Place ground beef and sausage in a pan and cook on medium heat and render down.
- Drain out all the oil and fat. While draining, cook garlic until it is translucent and puree all vegetables.
- Add vegetables and red pepper flake to garlic and cook down.
- Add meat back into pan; add in marsala, stir, and increase heat to high.
- Add heavy cream and tomato sauce and reduce.
- Add in herbs, salt and pepper to taste, and cook on low heat until done.