

VIRTUAL
FRIENDS OF COOPER'S HAWK EVENT

FEATURING

Fabio Viviani
since 1978

MONDAY, OCTOBER 12
6:30PM CST

VISIT
CHWINERY.COM/FABIO
TO JOIN

VIRTUAL FRIENDS OF COOPER'S HAWK EVENT FEATURING

F A B I O V I V I A N I

TONIGHT'S
MENU

.....

CHEESY
PULL-APART BREAD

.....

ENTRÉE

TRUFFLE GNOCCHI

Roasted Chicken, Pancetta, Parmesan Cream,
Truffle Sage Brown Butter

.....

DESSERT

FABIO'S MOM'S TIRAMISU

.....

*We have selected Cooper's Hawk Lux Chardonnay
or Cooper's Hawk Lux Pinot Noir to perfectly pair
with your meal. We hope you enjoy!*

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FABIO VIVIANI

VIRTUAL
EVENT
TIMELINE

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VIRTUAL FRIENDS OF COOPER'S HAWK EVENT FEATURING

F A B I O V I V I A N I

5:30 PM

It's time to unwind after a long day...
Pour yourself a glass of wine and pre-heat your oven to 375°F.

5:50 PM

Warm your *Cheesy Pull-Apart Bread* in the oven.

5:55 PM

Remove bread and turn off your oven.

6:00 PM

Start your main dish – *Truffle Gnocchi!*

6:15 PM

Assemble your final dish.

6:20 PM

Pour yourself another glass of wine.

6:30 PM

Sit back, relax and enjoy an exciting virtual event with
Cooper's Hawk & Chef Fabio Viviani!

7:00 PM

Time for dessert!

.....
Times are based on CST.

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F A B I O V I V I A N I

REHEATING INSTRUCTIONS

PLEASE NOTE:

*Reheating times are dependent on food quantities and food temperature
(how chilled the food items are) as well as different appliance manufacturing.*

CHEESY PULL-APART BREAD

Set oven to 375°F.

Place the bread on a sheet pan for approximately 5 minutes until heated through and Parmesan cheese is golden brown.

GNOCCHI

Best on Stove: Add cream sauce to a medium pan, bring to a simmer, then add the gnocchi.

Simmer on low for approximately 5 minutes.

Add the roasted chicken and simmer for 1 minute, just to warm through.

Turn off the heat and fold in half of the Parmesan cheese into the sauce. Reserve the remaining Parmesan for serving.

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F A B I O V I V I A N I

TRUFFLE SAGE BROWN BUTTER

Best in Microwave: Transfer to a microwave-safe dish and loosely cover with a paper towel.

Heat on 50% power for 15 seconds just to melt.

CRISPY PANCETTA

Best in Microwave: Transfer to a microwave-safe dish and loosely cover with a paper towel.

Heat on 50% power for 15-second increments until pancetta is just warm to the touch.

ASSEMBLY OF FINAL DISH

Spoon warmed gnocchi with chicken into a serving bowl or platter with a lip.

Sprinkle with crispy pancetta and the remaining Parmesan cheese.

Finish by drizzling the truffle sage brown butter over and across the entire dish.

TIRAMISU

Cut the tiramisu in half and, with a spatula, lift each portion out and onto the middle of a plate.

Drizzle the Grand Marnier crème anglaise around the tiramisu portion and finish by sprinkling with chopped chocolate.

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COOPER'S HAWK LUX
CHARDONNAY

“The creamy gnocchi and brown butter have a toasty, rich flavor that dovetails perfectly with the buttery, soft texture of Chardonnay. The wine also has a bright, tropical acidity that helps balance the richness of the dish.”

— EMILY WINES
MASTER SOMMELIER



ORIGIN
California

PERSONALITY
toasty & rich

PAIRING
*grilled seafood, chicken
& creamy sauces*

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COOPER'S HAWK LUX
PINOT NOIR

"This wine is a great alternative for our red wine lovers. It is light enough to not overwhelm the gentle flavors of the gnocchi. The pancetta adds a nice smoky flavor that is highlighted by the tangy fruit in the wine."

— EMILY WINES
MASTER SOMMELIER



ORIGIN
California

PERSONALITY
pretty & spicy

PAIRING
chicken & pork



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F A B I O V I V I A N I

A B O U T

FABIO

Fabio Viviani has harbored a passion for food since his childhood growing up in Florence, Italy. Between training in Italian and Mediterranean cuisine at top hospitality schools and working with culinary luminaries such as Alessandro Panzani and Saverio Carmagnini, Fabio also owned, operated and successfully executed several concepts in Florence by the time he was 27. In 2005 Fabio moved to California where he opened his first USA-based restaurants and Hospitality Ventures.

Fabio Viviani Hospitality has opened 34 restaurants to date.

Best known for his participation in Bravo's *Top Chef* seasons 5 and 8 - earning the "Fan Favorite" title - his on-screen appearances and off-screen successes have propelled him to become one of the most influential culinary and hospitality names in the country.

Fabio is a recurring guest on national television shows such as *Good Morning America*, *The Rachael Ray Show*, and countless Food Network shows, such as *Cutthroat Kitchen: All-Star Tournament*, which he won. In 2016, Fabio released a successful YouTube cooking series, *Fabio's Kitchen*, now in its third season.

Off-screen, Fabio is a regular headliner at global food events, and aside from his restaurant businesses, in addition to owning lines of cookware and culinary gadgets, he is also a spokesperson for international brands such as Bialetti Cookware, Lavazza Coffee, and several others.

He has authored four successful cookbooks: *Café Firenze Cookbook*, New York Times Best-Seller *Fabio's Italian Kitchen*, *Fabio's American Home Kitchen*, and most recently *Fabio's 30-Minute Italian*, released in May 2017.

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RECIPE
INSTRUCTIONS

TRUFFLE
GNOCCHI

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F A B I O V I V I A N I

INGREDIENTS

G N O C C H I

6 Idaho Russet Potatoes

1 cup all-purpose flour (plus a little more as needed)

1 cup Grana Padano cheese, grated (plus a little as needed)

Pinch of ground nutmeg

Salt & pepper to taste

Crispy sage leaves for garnish

T R U F F L E S A U C E

1 Shallot (minced)

2 cloves garlic (minced)

4 Tbsp olive oil

1 quart heavy cream

1 cup Grana Padano cheese, grated

Salt & pepper to taste

2 Tbsp truffle paste or sauce

DIRECTIONS

G N O C C H I

Bake the potatoes in oven at 350°F until fork tender.

Once cool enough to handle, peel and discard skin. Pass potatoes through a potato mill and refrigerate for 2-3 hours.

Remove potatoes from refrigerator and place in a stand-up mixer with paddle attachment along with flour, Grana Padano cheese and nutmeg. Mix all ingredients on low until well combined, being careful not to over mix.

Divide dough into 4 equal portions, cover with a clean damp towel and let rest for 30 minutes.

Roll each portion of dough to about ½-inch thickness (resembling a rope). Dust with flour as necessary. Cut into 1 inch pieces and slightly dust with flour. Set aside until ready to cook.

T R U F F L E S A U C E

In a large saucepan, sauté shallot and garlic with olive oil until translucent.

Add cream and bring to a boil, reduce by half, then whisk in the Grana Padano cheese. Adjust seasoning with the salt and pepper as needed.

Keep warm until ready to use with gnocchi.

F I N A L A S S E M B L Y

Bring a pot of lightly salted water to a boil, add enough salt to where you can taste it in the water and add gnocchi.

In another large sauté pan, heat up truffle cream sauce.

Once gnocchi is floating in the boiling water, take it out using a spider or a strainer, and add to the sauce.

Add the truffle paste to the pan and incorporate thoroughly. Divide between 4 plates and garnish with crispy sage leaves, crispy pancetta, and freshly grated Grana Padano, and serve.

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MOM'S
TIRAMISU

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F A B I O V I V I A N I

INGREDIENTS

12 egg yolks

½ cup granulated sugar

*2 lb mascarpone cheese
(room temperature)*

*1 pot (3 cups) strong
coffee, "chilled"*

1 Tbsp vanilla extract

30-35 ladyfinger cookies

*1 chunk dark chocolate
(large enough for
grating)*

DIRECTIONS

In a medium bowl, beat the egg yolks and sugar with an electric mixer until light and fluffy. Either fold in the mascarpone or use the electric mixer on low to mix it in. Place the mixture in the refrigerator for about 30 minutes, until it sets. Meanwhile, pour the cold coffee into a mixing bowl and add the vanilla extract. When the mascarpone mixture is ready, spread it in a thin layer on the bottom of a 6-x-9-inch baking dish.

Dip the ladyfingers one by one very quickly into the coffee, then lay them on the mascarpone mixture. Repeat until the mascarpone is covered. With a cheese grater, shave some of the chocolate on top of the ladyfingers. Repeat the layers, starting again with the mascarpone, this time layering over the top of the ladyfingers, until the dish is full. The top layer should be mascarpone with chocolate grated over it. Serve immediately or keep, covered, in the refrigerator for up to three days.