



LOCAL FLAVORS

“Local Flavors ” is a new magazine column and Web video collaboration with chefs Fabio Viviani and John Palone, co-owners of Moorpark’s Café Firenze (cafefirenze.com). They’ll highlight the best local ingredients in fresh seasonal recipes. Café Firenze co-owner and mixologist Jacopo Falleni will also demonstrate a tasty cocktail. We’ll get your taste buds going with luscious photographs and detailed descriptions in the magazine, then here at 805living.com, you’ll find the recipes and a helpful video demonstration with the chefs. We think this sounds like the perfect recipe: Viviani’s, Palone’s, and Falleni’s talents paired with the 805’s amazing locally grown and raised foods, all topped with the ease and accessibility of recipes and videos on 805living.com.

For more about Viviani, visit fabioviviani.com. For more about Falleni, go to jacopofalleni.com.

Seared Scallops With Sautéed Swiss Chard, Pancetta,
and Limoncello-Caper Piccata Sauce

For the scallops

6 to 8 jumbo scallops, side muscles removed

Sea salt and cracked pepper to taste

1 teaspoon olive oil

Preheat a small nonstick pan on medium-high. Season the scallops with salt and pepper. Add the olive oil to the pan, followed by the scallops. Sear on both sides for 1 to 2 minutes until a nice crust forms and the scallops are just opaque in center. The cooking time will vary depending on the size of the scallops. Set them aside to rest for 1 minute.

For the Swiss Chard

3 tablespoons diced pancetta

1 tablespoon extra-virgin olive oil

1 tablespoon chopped garlic

Salt and cracked black pepper to taste

1 bunch of rainbow Swiss chard, cleaned, tough stems removed, and blanched

Preheat a medium sauté pan. Add the pancetta and olive oil. Cook for 2 to 4 minutes on low heat to render the fat and crisp the pancetta. Remove the pancetta and add the garlic. Season with salt and pepper. Add the blanched Swiss chard and sauté for 2 to 3 minutes until the chard is fully cooked. Finish with the crispy pancetta and serve.

For the Piccata Sauce

1 clove of garlic, diced

1 tablespoon olive oil

Salt and cracked black pepper to taste

3 tablespoons capers

Splash of white wine

¼ cup vegetable stock (can use fish stock)

¼ cup Ventura Limoncello Originale

2 tablespoons butter

On low heat in a medium sauté pan, add the diced garlic and olive oil. Season with salt and pepper. Sauté for 1 to 2 minutes until the garlic is cooked. Add the capers, white wine, and stock and simmer until the liquid is reduced by half. Then turn the heat to low, and whisk in the limoncello and butter. The sauce should thicken and emulsify. Season to taste with more salt and cracked black pepper if needed. Serve scallops over bed of Swiss Chard and spoon sauce over both.

Serves 2.

Tai Tini

The perfume of this refreshing, pale orange drink is strongly dominated by the Caribbean essence of lime and the sweetness of the delicious Orangecello; it's balanced by the delicate cardamom fragrance. The drink is thick and pulpy, very tasty, and well balanced.

2 orange slices

2 lime wedges

½ ounce simple syrup

¼ teaspoon ground cardamom

¾ ounce Ventura Orangecello Blood Orange

1½ ounces mango-flavored rum

Splash orange juice

Garniture: Run orange or lemon wedge around the rim of a martini glass, then dip the rim into a mixture of sugar and cinnamon.

Place two lime wedges and two orange slices in a rocks glass with ½ ounce simple syrup. Add the cardamom. Muddle to bring out the aroma out of the spice (pulp should be a light orange-color in the glass). Taste it to make sure it's balanced. Add the amazing Orangetello and 1½ ounce of mango-flavored rum. Now fill the glass with ice, cover it, shake it hard, and strain it into a cinnamon-sugar-rimmed martini glass. The good part of this drink is the pulp from the smashed fruit floating in it, so make sure not to overstrain.

Makes 1.

Recipes courtesy of Fabio Viviani, John Palone, and Jacopo Falleni, co owners of Café Firenze Italian Restaurant and Martini Lounge in Moorpark (cafefirenze.com).