



With the March issue of *805 Living* comes the introduction of “Local Flavors,” a new magazine column and Web video collaboration with chef Fabio Viviani, co-owner of Moorpark’s Café Firenze (cafefirenze.com). He’ll highlight the best local ingredients in fresh seasonal recipes. 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 chef. We think this sounds like the perfect recipe: Viviani’s talent 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.

Herb-Roasted Rack of Lamb

Ingredients

- 1 (7- to 8-bone) rack of lamb, trimmed and frenched
- 2 tablespoons Dijon mustard
- 2 tablespoons minced garlic
- 1 tablespoon chopped fresh rosemary plus 5 long sprigs
- 1 tablespoon chopped fresh sage plus 3 sprigs

1 tablespoon chopped fresh thyme

2 tablespoons olive oil

Sea salt and cracked black pepper to taste

Directions

1. Preheat oven to 375° F (preferably convection). Move oven rack to the center position.
2. Brush both sides of the lamb with mustard, then sprinkle garlic and chopped herbs on both sides, pressing into lamb. Season the rack all over with salt and pepper. Drizzle top side of lamb with olive oil.
3. Arrange the lamb on a rack on a baking sheet, tucking herb sprigs under lamb. Roast the lamb for 18 to 30 minutes, depending on the degree of doneness you want. With a meat thermometer, take a reading in the center of the meat after 12-15 minutes. For rare lamb, remove the meat from the oven once the temperature reaches 120°F. For medium-rare meat, let it cook another 5 minutes or so until the temperature reaches 135-140°F. For medium doneness, cook until the thermometer reads 155°F.
4. Remove lamb from the oven and let it rest for 5 to 7 minutes, loosely covered in aluminum foil. Plate with herbs tucked underneath rack. Carve between the ribs.

Sautéed Asparagus With the Perfect Fried Egg

Ingredients

1 bunch of jumbo asparagus, trimmed, peeled

2 tablespoons olive oil

Sea salt and cracked black pepper to taste

The Perfect Fried Egg (see recipe below)

Directions

1. Blanch asparagus for 2 to 3 minutes. Strain, then submerge in ice water to stop cooking.
2. In a medium-size sauté pan toss the asparagus with the olive oil, then season with the salt and freshly cracked pepper.
3. Over medium heat, sauté the asparagus for four to five minutes, until browned.
4. Arrange the asparagus on a platter and top with fried egg (see recipe below).

The Perfect Fried Egg

Ingredients

1 egg

1 tablespoon light olive oil

Sea salt and cracked pepper to taste

1 teaspoon water

Directions

1. Preheat a small non-stick pan over medium-low heat.
2. Crack the egg in a small bowl and set it aside.
3. Add the oil to the pan.
4. Once the oil is hot, add the egg being careful not to break the yolk.
5. Season with salt and pepper.
6. Add 1 teaspoon of water to the pan and cover it. Cook until the white of the egg becomes opaque, about 1 minute or so. Do not overcook the yolk. It should be slightly runny.

Mojitalian

Almond-flavored liqueur and muddled rosemary (rather than mint) put the Italian in this sexy mojito.

Ingredients

½ lime, cut into wedges

¾ oz. simple syrup

2 rosemary sprigs

1½ oz. light rum

½ oz. Disaronno Amaretto

Ice cubes

Crushed ice

½ oz. soda water

Directions

1. Place the lime wedges in a tall mixing glass and add simple syrup and 1 rosemary sprig (broken into pieces). Using a muddler (or the handle of a wooden spoon), muddle everything together, making sure to break down all ingredients until the juice turns green in color.
2. Add the light rum and Disaronno Amaretto. Add ice cubes. Cover the glass and shake hard for five seconds to release even more flavor.
3. Strain and pour into a tall glass filled with crushed ice. Add soda water and garnish with remaining sprig of rosemary.

Note: After you've made this drink once, you can adjust the amount of simple syrup depending on how sweet you like your drinks.

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