



## the best of a tuscan table

*Famous for its rich, yet simple fare, Tuscany is a food-lovers paradise! With miles of lush rolling hills descending to a thriving seacoast, Tuscan cuisine incorporates the best of everything — homemade olive oils and homegrown herbs, the ripest fruits and vegetables. Meats are renown for flavor, and seafood so fresh it could only have been caught moments ago! Chef Owen will show you how to bring the very best of a Tuscan Table to yours, with ease. Buon Appetito!*



Tuscan Parmesan Crusted Shrimp as seen on package, not as recommended in menu.

## Starter

### Bruschetta

Toast thick bread slices; chop 1-2 tomatoes, garlic (just a pinch), a red onion, and 2-3 fresh basil leaves. Top your toasted bread and drizzle with a splash of olive oil (plan on 3 slices per guest).

## Main Course

### Tuscan Shrimp over Orzo Sauté

Sauté chopped garlic (2 cloves or to taste) and onion (1 small), diced zucchini (3), sliced black olives (to taste), 1 diced red pepper. Toss in cooked orzo pasta (2 boxes), some fresh oregano (if available, if not dried will do), a sprinkle of grated Parmesan cheese, and season with salt and pepper. Place on serving platter and arrange cooked Tuscan Shrimp on top (plan on 4 pieces of shrimp per guest).

## Dessert

### Amaretto Pound Cake with Berry Coulis

Such a fancy name for a quick and easy dessert! Slice a ready-made pound cake and arrange slices on a serving platter as if they were fallen dominos. Drizzle Amaretto liqueur (or honey mixed with almond extract if you do not want to use alcohol) across the cake. For the coulis sauce (just another fancy word for uncooked!) place a package of frozen mixed berries (choose your own favorite, as you cannot go wrong) in a blender and add a little apple juice to thin it out. Blend until smooth and drizzle across the Amaretto-splashed cake. Top with some whipped cream if desired.

## Beverage

### Basil Lemonade

For an Italian splash to an American classic, add a few basil leaves to your favorite store-bought or homemade recipe for lemonade. Remember to tear the basil first to release the flavor!

