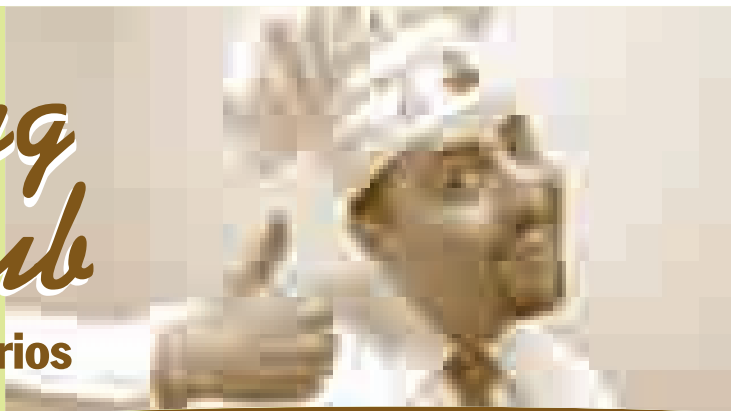


# Cooking with the Club

by Chef Robert Larios



## Send Us Your Recipes!

If you would like your recipe published in the next issue of *Alive!*, you may fax your recipes to (213) 620-0398 or e-mail us at [talkback@cityemployeesclub.com](mailto:talkback@cityemployeesclub.com).



### [ A Cook's Dictionary ]

#### Parmesan cheese:

A hard, dry cheese made from skimmed or partially skimmed cow's milk.

— From the *The New Food Lover's Companion*, Sharon Tyler Herbst, 1995, Barron's Educational Series.

## Spinach Ricotta Ravioli

### INGREDIENTS:

- About 9 ounces, or about 12 medium-size ravioli pieces
- 1 1/2 cups of water
- 1 tablespoon of chile oil
- 1 tablespoon of extra virgin olive oil
- Parmesan cheese
- 3 basil leaves
- Sea salt and pepper



**Cooking Tidbit:** You may also substitute other dry cheeses, including Asiago!

### DIRECTIONS:



Place water in a medium-size pot and turn stovetop knob to medium high heat. Season water by adding a pinch of sea salt and freshly cracked pepper.



Although you are free to make your own homemade ravioli, for the sake of keeping the cooking steps quick and easy, I have used store-bought fresh ravioli pasta.



Add extra virgin olive oil to the boiling water and begin to add the ravioli. The extra virgin olive will add a light flavor and keep the pasta from sticking together. Once the water begins to boil, let boil for about three minutes. Then pour into a straining bowl in the kitchen sink.



Place strained ravioli in a large dish, add Parmesan cheese crumbles and drizzle with chile oil or extra virgin olive (if you don't like it spicy).



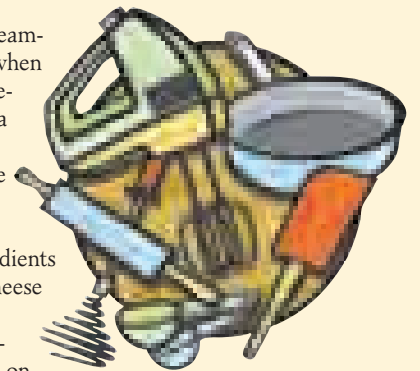
Lastly, place basil on dish and serve.

## Two for the Money

While pasta dishes taste best with tomato- or cream-based sauces, I also believe there was a time when complex sauces didn't exist. So the simplest of ingredients were used to heighten the flavors of the pasta dish. In the recipe I use here, I love the use of Parmesan and extra virgin olive oil, along with some kind of spicy ingredient such as chile oil, red chile pepper flakes, etc.

You can make several other dishes with the ingredients used in these recipes. You may substitute Asiago cheese instead of Parmesan. There are others that can be used, but I prefer a hard (dry) cheese, since the texture lends itself to the ability to crumble the cheese on the pasta. Also, you are free to use any kind of bread, but it's always a good idea to use flat bread. So the easiest flat bread to find is from a loaf of sandwich bread. And lastly, you may make your own ravioli for that great homemade experience, but I decided to speed up the process by using store-bought ravioli pasta. You may use the dry version, too, but the cooking time is usually twice as long.

Enjoy!



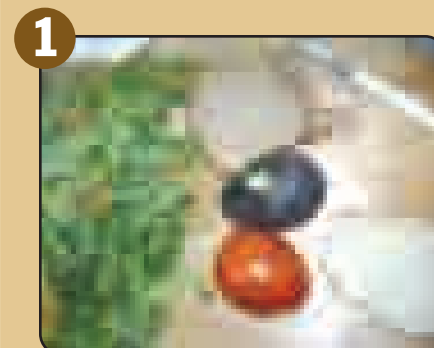
## Avocado Bruschetta

### INGREDIENTS:

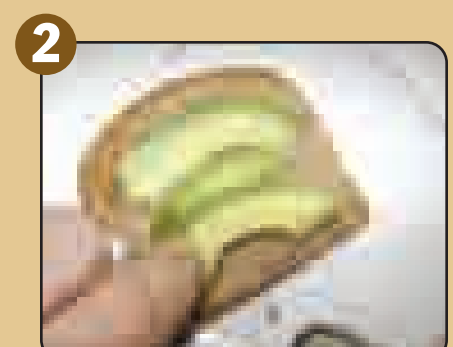
- 2 basil leaves
- Cilantro
- One medium Hass avocado
- One medium Roma tomato
- Parmesan cheese
- Sea salt and pepper
- Extra virgin olive oil
- Your favorite bread or toast, thinly sliced



### DIRECTIONS:



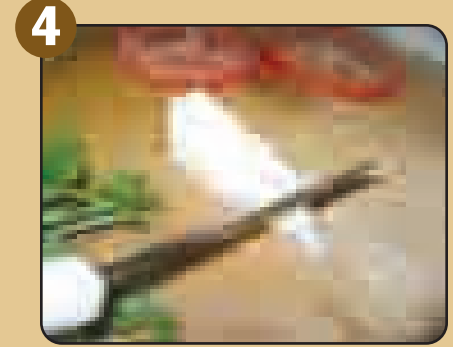
Have all your ingredients — the basil, cilantro, and tomato — washed and prepared.



Peel and slice the avocado into thin slices. Toast the bread and add a dab of honey mustard on it, then add the thin slices of the avocado over that.



Place the basil leaves, thin slices of tomato, and cilantro after that.



Cut a few slices of Parmesan cheese, or crumble the slices up.

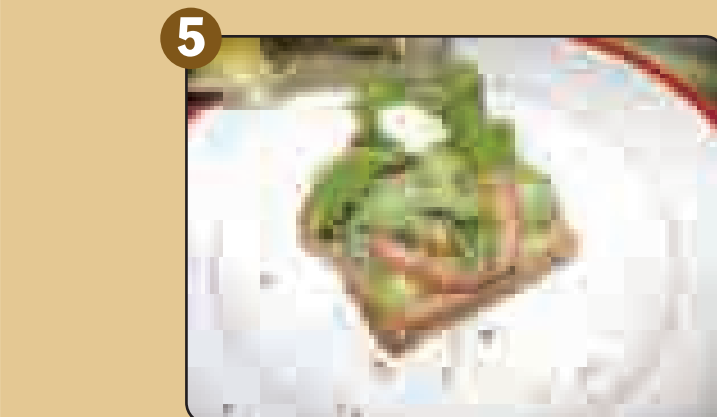


Plate it and have it set aside as you begin the ravioli dish.