

Cooking with...

## Chef Corradino Suriano

### of Rare, The Steak House

By Rhonda L. Rivera, Photos by Dan Epstein

**B**ill Hedge, executive chef at Kings Food Markets, has just returned from a food-focused trip to Cuba, where he visited many of the finest privately owned restaurants on the island country. The culinary and cultural tour included preparing an authentic Cuban pig roast with all the trimmings.

Chef Corradino "Dino" Suriano's love affair with food started at a very young age. He was only thirteen when he got his first job in a pizzeria, and his passion led him to open restaurants in Madison and Montclair. Although experience is a wonderful teacher, he decided to go to the New York Restaurant School at night in order to fill the gaps in his culinary education. He is now the Executive Chef at Rare, The Steak House.

What inspires him? Fresh ingredients. In fact, he regularly frequents farms in both Vineland and Hackettstown in order to procure the freshest local produce from which to make delicious meals. He often spends his mornings "playing around" with these ingredients to create recipes for the specials that will grace the menu that evening.

Chef Corradino recommends that you make the preparation of this recipe a family affair. Kids will love getting their hands dirty (literally), and everyone will enjoy the unforgettable taste of fresh pasta.

Sample Chef Corradino's cuisine at Rare, The Steak House, 440 Main Street, Little Falls, 973-256-6699, [www.rarestk.com](http://www.rarestk.com).



# Butternut Squash-Potato Gnocchi in a Radicchio, Endive and Arugula Sauce

## For the Gnocchi:

### INGREDIENTS

1 lb. butternut squash	2 Tbs. grated Parmesan cheese
2 Tbs. olive oil	2 eggs
½ tsp. nutmeg	Organic parsley
Salt and pepper	One 13 x 9 x 2-inch disposable foil pan
1 lb. russet potatoes	
2 lb. semolina flour	

### DIRECTIONS:

Preheat oven to 400°. Peel, seed and cut the butternut squash into cubes and place onto a cookie sheet in a single layer. Drizzle with olive oil, add nutmeg, salt and pepper (to taste). Roast for 45 minutes, until fork tender.

Meanwhile, peel the potatoes and put them in a large pot. Cover with cold water and add a liberal amount of salt. Bring to a boil, then reduce to simmer for 15-20 minutes, or until fork tender. Drain.

Put the butternut squash and potatoes through a ricer or food mill and place the mixture into a large bowl. Add the semolina flour, cheese and eggs. Mix with a spoon, then your hands, until a dough is formed. The dough will be a bit wet, but not so wet that it is sticky. If it is too wet, add a little more flour.

Place a portion of the dough onto a floured work surface, form it into a log and cut into small pieces. You may add decorative lines to the gnocchi by using a grooved gnocchi maker or a fork. Repeat with the remainder of the dough.

Blanche the gnocchi in boiling water for approximately 2 minutes, or until they rise to the surface. Drain.

If you are going to eat the gnocchi later the same day, you can place them on a sheet pan and store in the refrigerator until ready for use. If you will not eat the gnocchi the

same day, place them onto a sheet pan, cover and freeze for up to 3 months. Cook as directed above, except note that the frozen gnocchi will take slightly longer to rise to the surface.

## For the Sauce:

### INGREDIENTS

2 Tbs. olive oil	¼ cup white wine, chicken or vegetable broth, or water
½ garlic clove, sliced	½ cup arugula (can substitute spinach or broccoli rabe)
1 cup smoked and cured bacon, cubed (can substitute pancetta, bacon or turkey bacon, if preferred)	1 Tbs. grated Parmesan cheese
1 cup endive, sliced	Salt
1 cup radicchio, sliced	

### DIRECTIONS:

Heat a sauté pan over high heat. Add the olive oil. When the oil is hot, add the garlic and cook for 30 seconds. Add the bacon to the pan and render, draining off excess fat. Place the endive and radicchio in the pan with the bacon and garlic, and cook until wilted, about 1 minute. Deglaze the pan with the wine, broth or water, then add the arugula and gnocchi. Heat through. You can add a little water to the pan if the sauce seems too dry. Top with cheese and salt to taste. Serve immediately. Serves 10.

### BONUS TIPS:

*Feel free to make the gnocchi with pumpkin or acorn squash rather than butternut squash. For a little crunch, add toasted pine nuts (or your favorite nut) to the sauce. Instead of the sauce, serve the gnocchi with brown butter and sage.*

