



SPECIAL EDITIONS

WITH JESSE FORD



**Classic Car Club's
Chef Jesse Enjoys
Preparing Food
That Warms The
Soul Of Those
We Serve.**

Like all great chefs, Jesse's influences are strongly shaped by family. Namely, his grandmother.

And what better place to channel grandma vibes than Arthur Avenue in the Bronx? Arthur Avenue is New York's authentic Little Italy. You won't find Monsanto-sized conglomerates peddling faux imports here. Rather, you'll dip and out of small shops that have been operating for decades. Each makes their own specialty in-house, the traditional way.





ARTHUR AVENUE

Who Has The Best What?

MADONIA BAKERY

For a century, Madonia has been baking up rustic loaves for the neighborhood. CCC recommends you pick up a loaf of prosciutto bread and ask for a cannoli – they'll fill the cream only after you order. No sitting and sweating on a shelf at Madonia.



VINCENT'S MEAT MARKET

Straight from Calabria, Vincent's has been a family business since Vincent DeLuca landed in America in 1954. Vincent's is where you'll find prime cut veal shanks for osso buco, sweet and hot sausage and Locatelli.

BORGATTI'S RAVIOLI & EGG NOODLES

Hook a left at 187 and head to Borgatti's. For 80 years, the Borgatti family has been making the best raviolis in America. In the corner, you'll find the same pasta-making machine Lindo Borgatti used every day to roll out classic raviolis. CCC suggests the small-sized ravioli for optimum filling-to-pasta proportions.

COSENZA'S FISH MARKET

Everything is fresh. Pick up some baccala for next winter for your own feast of the seven fishes, or hit them up in the summer for clams on the half shell, served curbside.

CLASSIC CAR CLUB

Braciole Over Polenta With Puntarelle.

By Chef Jesse Ford

BRACIOLE:

- 4x 6-7oz** | Pieces of Braciole (*Top Round Beef, Pounded Thin*)
- 5 Cloves** | Garlic, Minced
- 3 Tbsp** | Parsley, Chopped
- 3 Tbsp** | Golden Raisins
- 2 Tbsp** | Pine Nuts, Crushed
- 4 Tbsp** | Pecorino Romano Cheese, Grated
- 6oz** | Fresh Mozzarella, Torn Into Small Pieces
- 3 Tbsp** | Panko Bread Crumbs
- 2 Tbsp** | Kosher Salt
- 1 Tbsp** | Cracked Black Pepper
- 4x 8oz** | Canned Plum Tomatoes (*Pureed or Chopped w/ Juice*)
- 6oz** | Red Wine
- 4 Tbsp** | Extra Virgin Olive Oil

POLENTA:

- 1 Cup** | Polenta
- 4 Cups** | Water
- 3 Tbsp** | Butter
- 1 Cup** | Heavy Cream
- To Taste** | S&P

PUNTARELLE:

- 1 Head** | Puntarelle or Chicory Trimmed, Divided: 4 servings
- 1 Tbsp** | Extra Virgin Olive Oil
- 1 Tbsp** | Lemon Juice
- To Taste** | S&P



INSTRUCTIONS:

- 1 Lay out each piece of beef flat. Divide evenly and sprinkle parsley, raisins, pine nuts, cheeses, panko and 3 cloves of chopped garlic, salt and pepper.
- 2 Gently roll up, tuck in the sides and try to keep all the filling inside. You can tie up with butcher's twine or you can secure with toothpicks.
- 3 Heat olive oil in a sauté pan and sear meat on all sides, until golden brown.
- 4 Remove meat and put in a baking dish or pan. Add remaining crushed garlic and add wine to saute pan and reduce in half and pour over meat. Cover and bake at 325F for 1 hour.
- 5 While meat is braising bring water and butter to a boil. Add polenta and stir vigorously with a whisk and cool until soft and add heavy cream at the end. Season with salt and pepper to taste.
- 6 Bring sauté pan up to high heat and add 1 tablespoon olive oil. Sear Puntarelle until lightly charred on the outside, remove from heat and toss with lemon juice, olive oil and salt and pepper.
- 7 To plate, put one large kitchen spoon size dollop of polenta on a plate. Place puntarelle over and top with braciole, remember to remove twine or toothpicks. Blow minds. Take compliments. Thank grandma.



Braciole With Charred Puntarelle Over Creamy Polenta.

SERVED THE WEEK OF FEBRUARY 10



Hover your phone
camera here to watch
the film of Jesse's
story and preparation.

