



Father's Day Special Aperitivo "Spritz"

½ Oz. Campari
 ½ Oz. Aperol
 OR 1 Oz. Either Campari or Aperol
 2-3 Oz. Prosecco
 Splash of soda
 Ice
 Orange slice

Papá Burger Serves 4

For The Patties:

10 Oz. Lean Ground Beef
 10 Oz. Ground Pork
 10 Oz. Ground Veal
 15 Oz. Ricotta Cheese – Drained
 2 Pcs. Eggs, Lightly Beaten
 3 cloves Garlic – Very Finely Minced
 ½ Cup. Breadcrumbs
 1 Tbsp. Dried Oregano
 1 Tbsp. Dried Basil
 1 Tbsp. Dried Rosemary
 ½ Tbsp. Ground Fennel Seed
 1 Tbsp. Ground Coffee





1. Mix all the ingredients into a large bowl and season with salt and pepper.
2. Divide the mixture into 4 equal portions and form into a large, flat disk about 7" in diameter.
3. Place in a tray lined with parchment paper, cover and refrigerate for a few hours.

For The Toppings:

- 4 pcs. Focaccia bun – 6" in Diameter
- 4 Pcs. Prosciutto di Parma DOP – Sliced A Little Thick
- 1 Pc. Zucchini
- 8 Oz. Pecorino Toscano DOP – 5" x 5" squares about 1/16" thick
- 1 Bunch Rapini – Washed and Trimmed
- 4 Tsp. 'Nduja

1. Slice the buns in half, if the focaccia is very thick, cut out some of the bread in the middle to make a thinner bun.
2. Cut the zucchini into long strips about ¼" thick and place in a bowl.
3. Drizzle olive oil into the bowl and toss coating all of the zucchini. Add some salt and pepper and toss again.
4. Blanch the Rapini in boiling water for about 1 minute or until the stalks are tender.
5. Remove from the boiling water and place into ice cold water for 3 minutes to cool them down and stop the cooking.
6. Drain well and add to the bowl with the zucchini.
7. Add a little more olive oil, salt and pepper and toss well.

To Cook:

1. Preheat your grill, then turn down to medium heat.
2. Remove the burgers from the fridge and place directly on the grill.
3. Cook for about 3 minutes, then rotate 60° and continue to cook until you start to see little balls of blood popping out of the top of the meat.





4. Flip the burgers over and repeat the process on the other side. This side will be a little quicker than the first side.
5. Once the blood has started to show, place 1 slice of cheese on top of the patty allowing it to melt completely, then remove from heat and allow to rest in a warm location for at least 5 minutes.
6. Cook hamburgers slowly, trying not to move them around too much. You should only move the patties if there is a big flair up of flames under them, or to rotate them to achieve the crosshatch grill marks.
7. While the patties are cooking, grill the remainder of the ingredients.
8. Place the prosciutto over a cold corner of the grill and cook very slowly, rotating and flipping them just as you do with the patty trying to get some dark grill marks on them.
9. Once they are cooked, they will be quite crispy and crumbly, so gently remove them from the grill and set them aside.
10. Meanwhile, place the zucchini and the rapini over a hot part of the grill and cook following the same rotation and flipping process. These will cook quickly, about 2 minutes a side.
11. Once they are cooked remove from the heat and set aside.
12. Finally, toast the buns over a warm part of the grill with the cut sides down

Assembly:

1. Spread some of the 'nduja on the bottom piece of the bun, then layer the rapini and zucchini on top.
2. Next comes the patty, then the crispy prosciutto.
3. Top with the other half of the bun and secure with a toothpick topped with some olives.

Recipe by
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