**Fresh Egg Pasta**

*Serves 3 to 4*

*Ingredients*

* 2 egg yolks
* 4 whole eggs
* Pinch of salt
* ½ tsp pepper
* 1 tsp olive oil
* 2 cups flour
  + Plus, extra on the side in case the eggs are bigger than usual

*Instructions*

1. Place the egg yolks and whole eggs in a food processor using the blade attachment. Add the salt, pepper and olive oil, and pulse a few times.
2. Add half of the flour and pulse until the eggs absorb it and you have a semi-thick paste. Add the rest of the flour and allow the blade to rotate continuously. When the dough is ready, you should see a ball-shaped mass of dough bouncing around the canister. If the dough is still too wet to the touch, add an extra tablespoon of flour. If it is a bit dry, add a little water.
3. Take the pasta tough out and roll/shape according to the directions of the recipe you are making. If you are saving some of the unshaped dough for later, wrap it in plastic wrap and place in the fridge for up to six days.

**Grilled Sea Bass with Red Pepper and Pistachio Gremolata and Mascarpone Sauce**

*Serves 4*

*Ingredients*

* 4 sea bass fillets, skin on
* 2 T lemon juice
* 2 T orange juice
* 2 T red wine vinegar
* ¼ panko breadcrumbs
* ¼ parsley, chopped
* ¼ pistachios, chopped
* ½ cup roasted red bell peppers, minced
* Zest of two lemons, oranges, and limes
* 3 cloves garlic, grated on micro plane
* 4 T butter
* ¼ cup heavy cream
* Salt and pepper
* Olive oil
* Cooking spray

*Instructions*

1. Pat dry fish, season with salt and pepper, and spray flesh side of fish with cooking spray. Clean grill to ensure grill marks.
2. Combine lemon and orange juice, vinegar, breadcrumbs, parsley, pistachios, bell peppers, citrus zest and garlic. Season with salt and pepper. Add olive oil until mixture just starts to loosen up, about ½ cup.
3. Heat grill to high and lay fish down. Cook on flesh side for 2-3 minutes, rotating a quarter turn midway through for hatch marks. Flip and cook for another minute and then remove.
4. Add butter, cream, mascarpone and salt to a pot. Cook on high heat and reduce until creamy, about 4 to 5 minutes. Serve on the table family style or if you prefer, plate individual servings.

**Asparagus Soup with Basil Pesto and Tarragon Grape Salad**

*Serves 4*

*Ingredients*

* ¼ cup white wine
* 4 cups vegetable broth
* 2 bay leaves
* 2 lbs. fresh asparagus, chopped coarsely (and a few thin slices for garnish)
* 2 tsp fresh thyme
* 2 T butter
* ½ cup half-and-half
* 1 tsp minced fresh tarragon
* ½ cup halved red grapes
* 12 leaves whole tarragon, for garnish
* ½ cup basil pesto, store-bought or homemade
* Salt and pepper
* Olive oil

*Instructions*

1. Combine the white wine, broth, bay leaves, asparagus and thyme in a large pot and bring to a boil. Cook for 5 minutes until asparagus has softened. Add the butter and half-and-half and cook for another minute. Season with salt and pepper.
2. Remove bay leaves and blend until smooth with immersion blender.
3. In a small bowl, toss the thin slices of asparagus together with the minced tarragon, grapes and whole tarragon and a touch of olive oil, salt and pepper.
4. Garnish soup with pesto and top with grape salad.