

LAKE NORMAN

CURRENTS

Here's to
summer

The
WINE
& FOOD
issue

Four local chefs
dish on what's
hot in the kitchen

Micky's Bistro
gets creative

The legacy of
Mallard Head
Country Club



CHEF VINCENT
DIGIORGIO,
CAMPANIA CAFÉ
& TRATTORIA



Torta di Granchio (prosciutto crab cakes)
with roasted red pepper mayonnaise

FAVORITE DISH TO PREPARE AT YOUR RESTAURANT AND WHY?

Penne Pomodoro. I love to make it. It's a fresh tomato sauce. You grab a bunch of romas, boil them down, peel the skin, and when you are ready to make the dish, you throw them in. It's just

so nice and fresh, and when you're done, you throw the basil in at the end. I love that smell.

FAVORITE DISH TO PREPARE AT HOME AND WHY?

At home, I grill. It's nice and easy, and you are outside. When

you are at work you are inside cooking all day. Sun is out, a nice day — a steak or a pork chop, just throw it on the grill.

WHAT ITEM CAN YOU NOT BE WITHOUT IN THE KITCHEN?

A knife! Just a regular 9-inch

blade. It's the only thing that I really can't do without. Actually, my favorite knife I got when I first went to culinary school. It was made by a German company (Friedrich Dick Cutlery). It's still sharp, the perfect knife.

WHY DO YOU ENJOY BEING A CHEF?

I love to cook. I have always loved to cook since I was a little kid. While my mother and father were at work, I was in my grandmother's kitchen all day. At 15 I started in a pizzeria, and since then, I have worked in restaurants.

HOW OFTEN DO YOU COOK AT HOME?

Sundays. It's just one day a week, otherwise I am here [at the restaurant] all week.

Continued on page 26

Continued from page 24

BEST PIECE OF ADVICE TO GIVE A BUDDING CHEF?

Make sure you really love to cook. The pressure in the kitchen, the long hours — it is not as glamorous as TV makes it seem. And take a little bit of knowledge from everybody you meet. You never know everything. There is always something that you can learn — especially in this business. Everything changes so quickly.

TORTA DI GRANCHIO (PROSCIUTTO CRAB CAKES) WITH ROASTED RED PEPPER MAYONNAISE

Ingredients

1 pound fresh lump
crabmeat

1/2 cup finely chopped
prosciutto
1/2 cup homemade bread-
crumbs
1 large egg, lightly beaten
2 tablespoons grated white
onion
2 teaspoons white wine
Worcester sauce
1/2 teaspoon salt
1/2 tablespoon melted butter
2 tablespoons vegetable oil

Directions: Combine crabmeat, prosciutto and breadcrumbs in a bowl and toss gently.

Stir together onion, salt and Worcester sauce, and then gently fold into the crabmeat.

Cover and chill for a half hour. Shape into patties on a wax-paper-lined baking sheet.

Cover and chill for one hour. Place oil and one tablespoon of butter in a non-stick skillet and

cook patties over medium heat for about six minutes per side.

RED PEPPER MAYONNAISE

Ingredients

2 cloves garlic
1/2 cup diced roasted red
peppers
1/2 teaspoon lemon juice
1 cup mayonnaise

Directions: Combine all ingredients in a food processor until very smooth (about one minute). Cover and chill.

CAMPANIA CAFE &
TRATTORIA
416 S. Main Street
Davidson
704.987.5111
www.campaniacafe.com



The red pepper mayonnaise sets off the flavor in the prosciutto crab cakes.