

SPRING  
DIYs

WIN A  
kitchen

MASSIMO CAPRA'S  
favourite foods

DESIGN RULES  
to break

CHOOSE THE  
perfect lamp

# CANADIAN HOME trends

CanadianHomeTrends.com

EXPERT TIPS!

FREE HOME  
UPDATES

## SUPER-EASY *makeovers* FOR EVERY BUDGET

### 17+ BACKYARD IDEAS

*money  
Saving  
secrets*

DISPLAY UNTIL JULY 14, 2014

SPRING 2014 \$5.50



*Plus 20% more  
content in iPad version*

*Marc Stuydil*

PM 41438018

# Massimo's 30-Minute ENTREE

## Lamb Chops Scottadito with Artichokes and Peas

**SERVES 4**

*Dinner is not complete without meat! Here's a simple tasty dish that my wife loves.*

- 12** lamb chops, from the rack
- flour for dusting (optional)**
- 4** medium artichokes, cleaned and julienned
- 1 cup** niçoise olives, coarsely chopped
- 2 cups** honey mushrooms, also known as Shimeji or other mushroom of choice
- 2** garlic cloves
- 2 Tbsp.** white onions, finely chopped
- 2** sprigs of Thyme
- 1 pint** cherry tomatoes, cut in half
- 4 oz.** white wine
- 4 oz.** chicken stock
- olive oil for frying**
- butter to finish the sauce**
- salt and pepper to taste**

**1. Season the chops with salt and pepper** and lightly dust them with flour. Shake well to remove excess.

**2. Preheat a sauté pan**, add olive oil and sear the chops on both sides until golden. Set aside on a plate and keep warm.

**3. In a pan, add the onions and garlic** along with the thyme and cook until translucent. Add the mushrooms, olives and artichokes and sauté for a few minutes then return the chops to the pan and sprinkle with wine and evaporate well. Add some chicken stock and simmer for a minute.

**4. Place the chops in a platter** and reduce the sauce to a creamy consistency. Add a nugget of butter and pour over the chops. Serve immediately.

**Recipes** Massimo Capra  
**Photography** Stephani Buchman

### IPAD EXCLUSIVE

Check out my chicken dumpling soup and roasted pears with chocolate sauce recipes found exclusively in Canadian Home Trends' digital edition.



# Massimo's 15-Minute BREAKFAST

## Eggs Massimo with Crispy Mortadella

**SERVES 2**

**Prep 10 min. | Cook 15 min.**

*The idea of having eggs for breakfast with bacon and potatoes is relatively foreign to me. I grew up in the land of cappuccino and brioches. While apprenticing in Italian hotels, I had to cook eggs for dinner. As a young chef, I had the busiest station in the kitchen cooking poached, fried, scrambled and everything in between. Who knew you could cook eggs in so many ways?*

- 1 Tbsp. olive oil**
- 8 oz. tomato passata (strained tomato sauce with no seeds)**
- 1 plum tomato cut into 4 wedges**
- 2 Tbsp. white onions, finely chopped**
- 4 eggs**
- 4 bread slices**
- 1 tsp. Italian parsley, chopped**
- 4 slices of mortadella, finely julienned**
- salt and pepper to taste**

**1. Preheat a skillet and add a little oil.** Add the mortadella and cook until completely crispy. Remove from oil and place on a paper towel.

**2. Preheat a skillet (non-stick if you prefer, or a cocotte).** Add oil, onions and the plum tomato and cook for a minute or two.

**3. Add the passata sauce** and simmer for a minute.

**4. Break the eggs onto the sauce** while being careful not to break the yolk. Season with salt and pepper. Bake at 350F.

**5. When the eggs are done** to your liking, add crispy mortadella and serve with grilled crusty Italian bread on the side.

