

Created by: Debra C. Argen

Executive Chef Michele Mazza Recipes - Il Mulino New York, Acqualina Resort and Spa - Sunny Isles Beach

Executive Chef Michele Mazza of [Il Mulino New York](#) at **Acqualina Resort & Spa on the Beach** in [Sunny Isles Beach, Florida](#) shares a delicious taste of Italy with his recipes for Soft-Shell Crabs, Fried Calamari, and Ravioli Porcini.

Hailing from the Sorrento, Italy region, cooking is in Chef Michele Mazza's blood; his family is involved in the pastry business in Italy. After attending the Italian Culinary Institute in Rapallo, Genoa, Italy, he honed his craft by working on cruise ships around the world where his culinary style was influenced by the many ports of call that he visited.

He moved to the United States and ran his own successful restaurants, and joined Il Mulino Restaurant Group in 2003 as Executive Chef. Having stayed at Acqualina Resort & Spa on the Beach and having dinner at Il Mulino New York in May 2009, I was interested in learning more about this interesting chef. When I asked him about his program of cooking classes that are held in the suites at the hotel for adults, and in the restaurant Il Mulino New York for children, Chef Michele replied that as someone who learned to cook early in life, he enjoys sharing his passion with others.



Chef Michele Mazza

Chef Michele Mazza changes the menu often at Il Molino New York according to the season, and always looks forward to the time of year when soft-shell crabs and zucchini flowers arrive, and in the winter, he likes to add venison recipes to the menu. He graciously shares a taste of Il Mulino New York until you can visit the restaurant in Florida.

The Menu

Soft-Shell Crabs

Fried Calamari

Ravioli Porcini

Soft-Shell Crabs

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Ingredients:

4

Soft-Shell Crabs

1

Ounce (28 grams)

Garlic in Oil

2

Ounces (59 ml)

White Wine

3

Ounces(89 ml)

Clam Juice

1

Pinch

Capers

1.5

Ounces (43 grams)

Butter

0.5

Ounce (15 ml)

Lemon Juice

Flour, as needed

2.5

Ounces (74 ml)

Blended Oil

8

Ounces (227 grams)

Sautéed Spinach

1

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Plum Tomato Slice

1

Parsley Sprig

Method: Flour soft-shell crabs, shaking off excess flour. Heat blended oil in a sauté pan. Brown crabs on both sides. Drain all but one teaspoon of oil; add garlic to pan and cook for 30 seconds. Add white wine, clam juice, lemon juice, and capers. Reduce. Add butter and season with salt and pepper.

Presentation: Add spinach to the center of a large round plate. Position soft-shell crabs on the plate at 12, 3, 6, and 9 o'clock. Spoon sauce over the top, and garnish with plum tomato slice and parsley sprig.

Fried Calamari

Ingredients:

2

Ounces (57 grams)

Calamari Tentacles

4

Ounces (113 grams)

Calamari Tubes, cut in half

1.5

Ounces (43 grams)

Zucchini, julienne

4

Lemon Slices

Salt and Pepper, to taste

Flour, as needed

3

Ounces (89 ml)

Il Mulino Marinara Sauce

1

Pinch

Red Pepper Flakes

1

Pinch

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Italian Parsley, chopped

1

Wrapped Lemon

Method: Place calamari, zucchini, and lemon in a bowl and season with salt and pepper. Add flour to bowl and toss ingredients until completely coated. Shake off excess flour and place calamari and zucchini in a fry basket. Calamari takes approximately 2 minutes to cook. When the calamari and zucchini are done, place on a paper towel to absorb excess oil, and season again with salt and pepper.

Presentation: Heat the Il Mulino Marinara Sauce and pour into a small glass bowl and add a pinch of red pepper flakes. Stack calamari and zucchini in a proper napkin fold and place on an oval plate. Garnish the calamari and zucchini with chopped parsley. Place half a wrapped lemon next to the sauce on the plate.

Ravioli Porcini

Ingredients:

16

Porcini Stuffed Ravioli

1

Cup (237 ml)

Cream

2

Ounces (57 grams)

Unsalted Butter

1/8

Ounce (28 grams)

Black Truffle

1

Cup (237 ml)

Champagne

1

Cup (227 grams)

Parmigiano, grated

2

Teaspoons

Sea Salt, coarse

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Fresh Ground Black Pepper, to taste

Method: Boil the fresh ravioli in salted water for 4 minutes. Drain, and add cream sauce.

Cream Sauce Method: In a sauté pan, place 2 ounces of butter and 1 cup of champagne. Bring to a boil. Lower the heat, and stir continuously until sauce is reduced. Then add, 1 cup of cream and 1/8 ounce of black truffle and bring to a boil. When sauce begins to thicken, add the cooked ravioli. Mix together until creamy. Turn off heat, and add Parmigiano and black pepper. Toss to coat ravioli evenly.

Presentation: Serve ravioli with the rounded sides facing up. Buon Appetito!

Il Mulino New York is open for lunch from Monday - Friday from 11:30 am - 2:00 pm, and for dinner Monday - Saturday from 5:00 pm - 10:00 pm, and Sunday from 5:00 pm - 11:00 pm.



Il Mulino New York at Acqualina Resort & Spa

Read other articles on **Il Mulino New York** and **Acqualina Resort & Spa on the Beach** in the **Hotels and Resorts, Restaurants, and Spas** sections.

Il Mulino
NEW YORK


ACQUALINA
RESORT & SPA ON THE BEACH

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