

Myerberg - Cooking with Chef Alba
"Inspiring Elegant Brunch Dishes"

Chocolate Zucchini Cake

2 medium zucchini, trimmed and grated on medium holes of a box grater
9 tablespoons of unsalted butter, at **room temperature, divided**
2-3/4 cup flour
1/4 cup unsweetened cocoa, sifted
1-1/4 teaspoon baking soda
1 teaspoon salt
1-1/2 cup sugar
1/2 cup vegetable oil or avocado oil
2 eggs
1 teaspoon vanilla extract
1/2 cup buttermilk (or ½ milk with ½ tablespoon vinegar)
1/4 cup confectioner's sugar, topping

1. Working in batches, put a small mound of the grated zucchini in center of a large square of double-layer cheesecloth (I used a thin tea towel). Gather corners together and squeeze out as much water as possible from the zucchini. Transfer zucchini to a bowl and set aside.
2. Preheat the oven to 325 degrees F. Butter a deep 9" cake pan with 1 tablespoon of the butter. Sift flour, cocoa, baking soda and salt together into a mixing bowl and set aside.
3. Beat together the remaining 8 tablespoons of butter and sugar in a large bowl with an electric mixer on medium speed until fluffy, 3-4 minutes. Add oil, beating well. Beat in one egg at a time, add vanilla, reduce speed to low and beat in flour mixture and buttermilk in **3 alternative batches**. Stir in reserved zucchini.
4. Pour batter into prepared pan and bake until toothpick inserted in center comes out clean, about 1 hour and 15 minutes (Start checking after 1 hour - baking time could be faster.) Remove from oven and set aside to cool for 15 minutes. You can if you like Invert onto a rack to cool completely. Dust with confectioners' sugar.

Balsamic Smashed Potatoes

1 1/2 tbsp balsamic vinegar
3 tbsp extra virgin Olive Oil
1 ½ pounds fingerling or small potatoes
2 tsp salt
1 clove minced garlic
3 sprigs fresh thyme

1. Rinse potatoes while keeping the skin on and transfer them to a large saucepan. Cover with water and add 1 tsp salt. Cook until easily pierced with a fork. Drain the water and let cool.
2. Smash the potatoes by pressing them down.
3. Whisk olive oil with Balsamic Vinegar and garlic. Drizzle over potatoes. Season with salt and thyme.
4. In a skillet, add a drizzle of olive oil on medium to medium-high and cook the potatoes turning until golden brown.
5. Serve hot and enjoy!

Lemon Camembert Scramble with Chives

1 tablespoon of olive oil	Zest of 1/2 lemon
2 eggs	2 teaspoons of chives, chopped
1/4 cup of heavy cream	Salt and black pepper
1/4 cup of camembert	

1. Heat some olive oil in a pan.
2. Whisk together eggs, cream, ½ the lemon zest, salt, and pepper.
3. Cube the camembert into small bits and stir into the egg mixture. Add the eggs to the pan and scramble.
4. When the eggs are cooked to your liking, plate the eggs and top with the chopped chives, a thin slice of camembert and lemon zest. Serve with crusty bread or salad.