

MYERBERG CENTER – COOKING WITH CHEF ALBA
IRRESISTIBLY ELEGANT TEA PARTY – NOVEMBER 19, 2020 – 2:30-4PM
aeihome@yahoo.com, EasycookingwithAlba.blogspot.com

English Cucumber Cream Cheese-Lemon zest

1/2 loaf white bread

3/4 cup cream cheese, softened

1 English cucumber, thinly sliced

Zest of 1 lemon

Lemon juice to taste

Salt and pepper to taste

Decoration (optional)

½ stick room temperature softened unsalted butter

1 large carrot, finely grated

1. For every two slices of bread, spread both slices evenly with cream cheese.
2. Cover one side of the sandwich with thinly sliced cucumber and a pinch of zest of lemon
3. Season with salt and pepper to desired taste
4. Put the 2 slices together, cut off the crusts, and slice the sandwich diagonally two times to create four triangle finger sandwiches. Repeat.
5. Decorate 1 or 2 sides of the sandwich, spread softened butter, then sprinkle with finely grated carrot.

What to Prep ahead:

- Have all the ingredients measured and out on a tray, ready to cook
- Rinse and dry the cucumber, lemon, and carrot
- Place butter and cream cheese out 30 minutes before class
- Have a small cutting board and knife ready

Downton Abbey Egg Salad

4 hard-boiled eggs, peeled

1 stalk of celery with leaves, minced

¼ red onion, minced

1-2 teaspoons Dijon mustard

1-2 teaspoons fresh lime juice

¼ cup mayonnaise

½ whole wheat or grain loaf bread

Decoration: (optional)

½ stick room temperature softened unsalted butter

½ bunch fresh Italian Parsley or fresh chive, finely chopped

1. In a bowl, mash the boiled eggs. Add the celery, red onion, Dijon mustard, lime juice, and mayonnaise to taste; mix well.
2. On one side of the slice bread, add the egg mixture. Place the other slice on top. Repeat.
3. Cut off the crusts. Cut the bread in rounds or rectangle pieces (finger shapes).
4. Decorate 1 or 2 sides of the sandwich. Spread the softened butter, then sprinkle with parsley or chive.

What to Prep ahead:

- Have all the ingredients measured and out on a tray, ready to cook
- Rinse and dry the celery, lime, and parsley leaves or chive
- Have a bowl ready to mash the eggs
- Have a small cutting board and knife ready

Posh Double Salmon and Dill

6 ounces smoked salmon slices, *separated*
2 tablespoons of vodka or cognac, *optional*
zest of 1 orange
½ bunch fresh dill
White or black pepper to taste
4-5 ounces whipping cream
Small loaf round or square rye bread

1. In a small blender or food processor, pulse 2/3 of salmon, vodka or cognac, grated orange zest, pinch of white pepper and 1-2 tablespoons chopped fresh dill. Transfer to a bowl.
2. In another bowl, whip the whipping cream to stiff. Add in the bowl with the salmon mixture.
3. Refrigerate and cover the mousse about 30 minutes.
4. When you are ready to serve, put a spoonful of mousse on 1 round or square piece of bread. Garnish with a piece of salmon and a small sprig of fresh dill.

What to Prep ahead:

- Have all the ingredients measured and out on a tray, ready to cook
 - Rinse and dry the orange and fresh dill
 - Have a medium bowl in the freezer 10-15 minutes before class (for the salmon mousse)
 - Place a small bowl in the freezer 10-15 minutes before class (for the whipping cream)
 - Have a small cutting board and knife ready
-

Stuffed Oranges in Mascarpone and Chocolate

2 juicy oranges, cut in half, round
7 ounces mascarpone, room temperature
1/4 - 1/3 cup Powdered sugar
Juice ½ orange, from pulp
½ cup Chocolate chips, mini or regular, *separated*

1. Cut the oranges in half, round like cups.
2. Cut a thin tiny piece at the base of each orange half, so that they can remain still.
3. Gently empty the inside of each orange half with a teaspoon, reserve the pulp in small bowl.
4. In another bowl, add the mascarpone and icing sugar. Mix and blend well.
5. Mash the pulp with a fork or squeeze with one hand. Filter the pulp to juice. Add it to the mascarpone and sugar mixture. Stir and add some chocolate chips. Reserve a few for the topping.
6. Fill the half oranges with the mascarpone mixture, top with a few chocolate chips to decorate.

What to Prep ahead:

- Have all the ingredients measured and out on a tray, ready to cook
- Rinse and dry the oranges

IRRESISTIBLY ELEGANT TEA PARTY

Grocery list for 4 servings – For 2 servings cut the ingredients by half.

<p style="text-align: center;"><u>Produce:</u></p> 1 English cucumber 1 lemon 1 lime 3 oranges 1 large carrot 1 celery stalk with leaves 1 small red onion 1 container chive <u>or</u> 1 bunch Italian Parsley 1 bunch dill	<p style="text-align: center;"><u>Miscellaneous-Pantry Items:</u></p> Salt Black pepper <u>or</u> white pepper 2 teaspoons Dijon mustard ¼ cup mayonnaise ¼ - 1/3 cup powdered sugar ½ cup chocolate chips (mini or regular)
<p style="text-align: center;"><u>Refrigerated:</u></p> 6 ounces smoked salmon slices	<p style="text-align: center;"><u>Dairy:</u></p> 1 (8 ounce) contain cream cheese 1 stick unsalted butter 4 hard-boiled eggs 1 small container whipping cream (4-5 ounces) 1 small container mascarpone cheese (7 ounces)
<p style="text-align: center;"><u>Bakery:</u></p> 1 small loaf white bread 1 Light whole wheat of whole grain bread 1 loaf round/square slices rye bread (or any of the 2 breads above)	<p style="text-align: center;"><u>Optional:</u></p> 2 tablespoons vodka or cognac

From your home for show and tell:

- Fancy cup of tea and saucer if you have it
- Your favorite tea bag or steeped hot tea