

## MYERBERG CENTER – COOKING WITH CHEF ALBA

### “Evening in Paris, C’est si bon! “



#### Stuffed Pears in Blue over Mixed Greens

2 pears, cut in half lengthwise

Honey

½ - ¾ cup blue cheese

¼ cup lightly toasted chopped walnuts

Mixed greens

For Dressing mix:

1 tablespoon finely minced shallot

2-3 tablespoon extra-virgin Olive oil

1-2 tablespoons Champagne vinegar

Salt and black pepper

1. Preheat oven to 400F. Oil or butter a glass baking pan or use parchment paper.
2. Place the pears in the dish. Drizzle some honey on top; bake for 10-20 minutes until just tender. Cool slightly; with a teaspoon remove the seeds in the center. Add the blue cheese in the center where the seed were. Top with a walnut.
3. Serve over a bed of greens with your favorite dressing or the dressing in recipe.

#### Warm Leeks in Fresh Thyme

4 medium leeks, cleaned and sliced

Juice of ½ lemon

1 tbsp thyme leave

Paprika

Salt and black pepper

1-2 tablespoons extra virgin oil olive

1. Blanch the leeks in hot salted water for a few minutes. Strain and cool.
2. In a skillet, add the olive oil and the leeks and cook until tender. Add the thyme and lemon and toss. Lastly add the paprika. Taste for seasoning. Transfer to a serving bowl

### Provençal-Style Tilapia

1-2 tablespoons extra virgin olive oil  
1 shallot, thinly sliced  
2 ripe tomatoes, chopped  
1 handful Italian parsley, chopped  
1/4 cup black Niçoise olives  
1 cup vegetable or chicken broth or white wine  
2 medium Tilapia fillets, patted dried  
Fresh black pepper

1. Heat the olive oil in a wide sauté pan. Add the shallots and cook until softened, about 5 minutes. Add the tomatoes cook about 5 minutes. Add the olives. Add a cup of broth or white wine and simmer the sauce a couple minutes. Reduce the heat to low and carefully slide the two fillets into the sauce so they are submerged. Simmer until the tilapia is opaque and flakes easily, about 8-10 minutes.

2. Carefully lift the fillets with a spatula onto plates and spoon some of the sauce over top. Sprinkle with the parsley and season with fresh black pepper.



### Tartine aux Pommes

Ready-made puff pastry, cut in 4 circles  
3 apples mixed variety, peeled and sliced thinly  
Juice of 1 lemon  
1 tbsp unsalted butter  
1 tbsp brown sugar  
Sea salt  
Apricot jam

1. Preheat oven to 400F.
2. Transfer the puff pastry circles on a parchment paper lined baking sheet
3. Put the sliced apples in a bowl, sprinkle with lemon juice to prevent browning.
4. Arrange apples attractively on the pastry, dot with butter and sprinkle with brown sugar.  
Bake 15-20 minutes to golden.
5. Warm the apricot jam.
6. Remove tarts from oven brush with jam. Sprinkle with sea salt.