

MYERBERG CENTER – COOKING WITH CHEF ALBA

“NEW SIDES FOR THE HOLIDAYS “

Cookingwithchefalba.blogspot.com



Spinach with Crumbled Amaretti

2-3 tablespoons extra virgin olive oil

2 cloves of garlic, finely sliced

2 tablespoons golden raisins (if too dry soak in water, then drain)

1 small box container fresh baby spinach

Salt and pepper to taste

3-5 Amaretti cookies, crumbled

1. Add the olive oil and garlic in a cold skillet; cook on low heat just until fragrant and barely golden color. Add the raisins and stir.
2. Add the spinach on medium heat: cook quickly, turning until just wilted. Season with salt and pepper. The entire batch does not need to be completely wilted.
3. Transfer to a serving dish and crumble the Amaretti cookies on top and serve.

What to prep ahead:

- Have all ingredients measured and ready on a tray

Baked Tomatoes with Ricotta

8 medium-large ripe tomatoes
8 ounces whole ricotta, drained
8-10 pitted black olives, minced
½-¾ cup grated parmesan cheese
1/2 bell pepper, red or yellow, minced
2-3 tablespoons extra virgin olive oil
2-3 tablespoons chopped fresh basil
Salt and black pepper

1. Preheat oven 350°F. Line a baking sheet with parchment paper.
2. Cut the top of the tomatoes. Remove the seeds and gently scoop the inside of tomatoes.
3. Drizzle a little olive oil over the inside of tomato and sprinkle with salt and pepper. Bake for 20 minutes.
4. While tomatoes cool, in a bowl mix ricotta with olives, bell pepper, basil, salt, pepper.
5. Sprinkle grated cheese on bottom of each tomatoes. Spoon filling into the tomato and they are ready to be served. Drizzle a little more olive oil on top with more fresh basil.

What to prep ahead:

- Have all ingredients measured and ready on a tray
- Drain the ricotta in a sieve for a few hours before class

Caramelized Belgian Endive

6-8 Belgium endives
1- 2 tablespoons extra virgin olive oil
2 tablespoons apple cider and white wine vinegar
2-3 tablespoons honey
salt and black pepper

1. Cut each endive in 4 pieces lengthwise.
2. In a large skillet, add the oil and cook the endive on medium heat. Season with salt and pepper. Simmer over low heat and cover with lid for about 5-6 minutes.
3. Add the vinegar and raise the heat to medium.
4. Drizzle honey over the endive stirring with a spoon careful not to burn. Cook until the endive is caramelized.

What to prep ahead:

- Have all ingredients measured and ready on a tray

Purée of Potatoes 3 ways

1-pound golden Yukon potatoes

3-4 tablespoons unsalted Butter

½ - 1 cup whole milk

½- ¾ cup grated parmesan cheese

½ teaspoon ground nutmeg

salt and black pepper

1 large carrot, cut in small pieces

1 cup broccoli florets

1-2 tablespoons ready-made pesto

1. Boil the potatoes with skin on until tender. When ready, drain and cool on dry cloth
2. Boil the carrot and broccoli in two separate pans. Cook until done, then drain.
3. Peel the potatoes and mash with a fork or use a potato ricer to mash the potatoes. Return to the pan and add the butter, milk, cheese, nutmeg and salt and pepper. Taste for seasoning.
4. Separate the cooked mashed potatoes in 3 separate bowls: Bowl 1: keep natural color, Bowl 2: after mashing the cooked carrot add to mixture, and Bowl 3: after mashing the broccoli add with pesto to mixture. Now you will have 3 bowls and 3 colors.
5. When ready to serve, warm each pure and serve.

What to prep ahead:

- Have all ingredients measured and ready on a tray
- Boil the potatoes, carrot, and broccoli florets 45 minutes before class and drain.