

MYERBERG CENTER – COOKING WITH CHEF ALBA

“EASY ENTERTAINING FOR THE HOLIDAYS”



FOCACCIA WITH ROSEMARY AND GRAPES

2-3 tbsp extra-virgin olive oil, more for drizzling
1 ready-made pizza dough (leave to rise 1 ½ to 2 hours before class)
1/3 cup seedless green grapes, halved lengthwise
1/3 cup seedless red grapes, halved lengthwise
Coarse salt for sprinkling
1 shallot, cut into thinly sliced rounds
1 1/2 tbsp rosemary leaves, roughly chopped
1-2 tbsp granulated sugar
1/2 cup chopped blanched almond, *optional*

1. Preheat the oven to 400 F. Line a baking sheet with parchment paper.
2. Roll the dough into a rectangle like shape about 1/3 inch thick. It will probably not cover the entire area of the pan. It doesn't need to. It should look rustic and not perfect. Place it on a baking sheet. Press with your thumbs to create little dimples.
3. Sprinkle the dough with coarse salt, shallot, and rosemary. Spread the grapes over the top of the dough pressing down firmly into dough. Sprinkle with sugar and almonds.
4. Drizzle with of oil on top. Bake until golden 20 to 30 minutes depending on the thickness of the dough.

What to prep ahead:

- Have all ingredients measured and ready on a tray
- Place the dough in a lightly oiled bowl and cover at room temperature for 1 ½ - 2 hours before class to rise
- Rinse, dry, and cut the grapes



ZUCOTTO CAKE FOR FESTIVE OCCASION

2 (12-ounce) rectangular pound cakes, sliced in 1/3 inch thick slices
1/4 cup amaretto, rum, or other liquor for brushing
2 cups heavy whipping cream for filling
1 cup frozen strawberries, thawed and crushed
1/2 teaspoon almond extract or amaretto liquor for whipping cream
1 cup toasted sliced almonds
Additional whip cream for topping

1. Cover a medium bowl with plastic wrap and let the wrap hang over the edges. Slice the pound cake into thin slices. Cover around the bowl with the pound cake slices starting with the center. Save some slices for the top. Brush the cake slices with liquor of choice.
2. In a dry cold metal bowl, whip the heavy cream with almond extract until thickened. Fold in the crushed berries into whip cream. Spread half of the mixture of the whip cream mixture into cake, add a few toasted almonds and cover the mixture with another layer of cake slices. Repeat the process one more time and cover the top of the bowl with remaining cake slices. Make sure that the entire bowl is covered with the cake slices, sides, top and bottom. Wrap tightly with the plastic wrap pressing down slightly.
3. Chill the Zucotto for 2-3 hours, or overnight. Unmold onto a cake plate or platter. Dust with cocoa powder, powdered sugar, or layer with additional whipped cream and toasted almond on top. Fresh fruit can also be added as decorations.

Note: You can cut the ingredients by half if you prefer a smaller cake by using a smaller bowl.

What to prep ahead:

- Have all ingredients measured and ready on a tray
- Cover bowl with plastic wrap prior to class
- Cut the slices of cake ahead

PATATINE RIPIENI CON SPINACI E FORMAGGIO

8 medium size potatoes (or 4 larger potatoes)
1 ½ tablespoons unsalted butter
2 spring onions, minced
1 clove of garlic
1 tablespoon crushed walnuts or almonds
8 sundried tomatoes in oil, drained
1 small container of baby spinach
2-3 ounces goat cheese
A few tbsp of milk
Salt and black pepper

1. Boil the potatoes until done but not mushy. Drain, cool, and dry. (You can also bake them)
2. Preheat oven to 375F. Line a baking sheet with parchment paper.
3. In a skillet, heat the butter and add the spring onion and garlic, cook until just golden. Add the spinach, nuts, and dried tomatoes and season. Mix well.
4. Scoop out the middle of the potatoes carefully leaving a wall around, so the potatoes do not break.
5. Place the scooped out potatoes pieces, add a little milk, and half of the goat cheese in a processor or masher. When mashed, mix this with the spinach mixture to fill the potato shells. Crumble the remaining goat cheese and spread it over the stuffed potatoes. Bake 10-12 minutes.

What to prep ahead:

- Have all ingredients measured and ready on a tray
- Bake or boil the potatoes ahead, drain, cook and dry

TARTINE AL SALMONE CON CREMA ALLO YOGURT GRECO

8 slices of dark bread
4 ounces plain whole Greek yogurt, drained
4 ounces whole ricotta, drained
3-4 ounces smoked salmon, cut in long strips
1 ½ tablespoons finely minced Italian parsley
1-2 tablespoon minced fresh dill
Sea salt Freshly ground black pepper
Extra virgin olive oil

1. In a bowl, mix the Greek yogurt with the ricotta until aerated and frothy mixture. Combine pinch of salt, and parsley. Divide the mixture on top of each bread piece.
2. Arrange a slice of salmon on top. Sprinkle with pepper, a drizzle of oil and fresh dill on top.

What to prep ahead:

- Have all ingredients measured and ready on a tray
- Drain the ricotta and yogurt overnight