

Myerberg Center – Cooking with Chef Alba
“Brunch for Any Day of the Week”



Rotolo di Frittata al Forno

6 large eggs
2 tablespoons whole milk
2 tablespoons grated parmesan
¾ cup shredded mozzarella
½ cup arugula, roughly chopped
1/4 cup minced basil, parsley, or dill
Salt and black pepper

1. Preheat oven to 350F. Line a ¼ size baking sheet with parchment paper.
2. In a bowl, add the eggs, milk, parmesan, salt and pepper, and herbs. Beat well to mix. Pour the mixture in the baking sheet. Bake about 15 minutes or until the has thickened.
3. Turn the frittata upside down on a large surface covered with foil paper. Remove the parchment paper. Add the shredded cheese, and arugula. Roll it up with the help of foil paper. Place in fridge about an hour. Take the roll out and cut into slices about 1-2 inches in thickness and serve. If you like it water, heat in the oven a few minutes.

Pear Cheese and Honey Challah Crostini

1 bosc pear, sliced thinly with skin on
1/2 cup crumbled blue cheese
Honey or maple syrup to drizzle
4 slices fairly thick Challah or brioche bread

1. Preheat oven to 450F. Line a baking sheet with parchment paper.
2. Place the bread slices on the baking sheet. Add the pear slices, and about a tablespoon of blue cheese on top.
3. Bake in the oven until the top of the pear is slightly golden and the cheese has melted.
4. When ready, drizzle with honey or maple syrup on top

Smoked Salmon Pâté Recipe

3/4 pound smoked salmon fillet, skin discarded, flaked into small pieces

1 (8-ounce) package cream cheese, softened

1/4 cup finely chopped fresh dill

1 tablespoon lemon juice

Salt and black pepper

1-2 tablespoons minced red onion

1 tablespoon capers, drained

Lightly toasted sunflower seeds for topping, *optional*

1. In a large bowl, mix salmon, cream cheese, dill, lemon juice, pepper, Worcestershire, and salt. Line a small serving bowl or dish with plastic wrap and spoon in pâté, pressing down firmly and smoothing the top. Cover and chill until somewhat firm, about 2 hours.
2. To serve, unmold salmon onto a platter so that rounded side faces up; remove and discard plastic wrap. Garnish with onion, capers, and seeds. Serve with crackers.

BONUS RECIPE: "Yogurtmisù"

2 cups whole plain Greek Yogurt

1 cups whipping cream

1 tablespoon powdered sugar, optional

1 cup frozen berry medley

1/4 cup brown sugar

4 lady finger cookies

2 fresh mint leaves

1. Pour the brown sugar into a saucepan, add 1 tablespoon of water and bring to a boil without stirring. When the sugar is completely dissolved, add the mixed berries. Cook about 5-6 minutes. Transfer to a bowl and puree with a stick blender until creamy. Transfer the puree in a bowl and set aside.
2. In a bowl, add the whip cream, slowly add the sugar and whip until stiff. Add the yogurt slowly and fold from bottom to top.
3. Break a cookie in two. Dip the cookies in the warm berries puree. Place some of the cream in a serving glass and 1 piece of cookie. Repeat. Add the puree on top. End with some cream on top. Place in the refrigerator about an hour before serving. Top with fresh mint on top.