

Myerberg Center – Cooking with Chef Alba

“SIDES FOR THE HOLIDAYS”



Soufflé di Patate

1 pound golden potatoes
2-3 ounces whole milk
2 ounces melted unsalted butter, more for ramekins
2 eggs, separate yolks and whites
Ground nutmeg
Salt and black pepper
Breadcrumbs
Small ramekins

1. Butter the ramekins and sprinkle with breadcrumbs. Preheat oven to 350F.
2. Boil the potatoes starting from cold water, then peel them and pass them to the potato masher. Add the melted butter to the mashed potatoes.
3. Separate the yolks from the egg whites. Add the yolks to the potatoes; mix well. Add the milk, salt, pepper, and nutmeg and mix again.
4. Whip the egg whites until stiff. Gently incorporate them with gentle movements from bottom to top.
5. Fill ramekins with the potato mixture to about 2/3 of the way. Place them on a small baking sheet with water on the base of the oven. Bake the soufflés about 30 minutes. Do not open the oven during cooking!

What to prep ahead:

- Have all ingredients measured and ready on a tray
- Boil the potatoes ahead and cool

Tortino di Spinaci con Mozzarella

16 ounces baby spinach
2 eggs
6 ounces diced Mozzarella
Salt and black pepper
3 tablespoons grated parmesan cheese
Extra virgin olive oil
Breadcrumbs

1. Butter a baking dish and sprinkle with breadcrumbs. Preheat oven to 400F.
2. In a skillet, sauté the spinach with a drizzle of extra virgin olive oil and a pinch of salt. Drain them well.
3. in a bowl beat the eggs, season them with a pinch of salt, pepper and 2 tablespoons of grated cheese. Add the diced mozzarella.
4. Place the spinach in the baking dish. Then pour the egg mixture over the spinach and finish with a good sprinkling of grated cheese. Bake about 15 minutes. Broil for 3-4 minutes.

What to prep ahead:

- Have all ingredients measured and ready on a tray

Insalata Invernale

3-4 ounces green cabbage, thinly sliced
3-4 ounces purple cabbage, thinly sliced
2-3 tablespoons toasted peanuts
1 small fennel bulb, thinly sliced
1 green apple, skin on and thinly sliced
1 red apple, skin on and thinly sliced

Dressing:

Extra virgin olive oil
Apple cider or white balsamic vinegar
salt and pepper
Honey or Maple syrup

1. In a large platter, arrange all the vegetables and apples in sections.
2. Make the dressing and taste for flavors. Drizzle dressing over the salad.
3. Add toasted peanuts.

What to prep ahead:

- Have all ingredients measured and ready on a tray
- Rinse and dry all vegetables and fruit