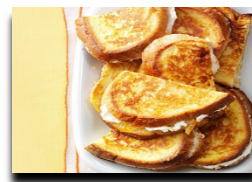


Myerberg center – Cooking with Chef Alba  
**SIMPLY ELEGANT MOTHER'S DAY BRUNCH!**



**STRAWBERRIES IN WHITE CHOCOLATE AND PISTACHIOS**

10 large strawberries, rinsed and delicately completely dried  
4 ounces white chocolate  
½-¾ cup pistachios, finely crumbled  
10 toothpicks

1. Place a toothpick in the center of each strawberry. Do not remove leaves.
2. Chop the chocolate and melt in a bain-marie (In a small bowl over a small pan half filled with water). Place bowl over the pan making sure the bowl doesn't touch the water. Do this on low heat.
3. When the chocolate has melted about 85%, remove from heat and quickly stir.
4. Dip the strawberries by the toothpick in the melted chocolate. Transfer on parchment paper, sprinkle the pistachio on top. Cool. After about 10 to 15 minutes, they will be ready to serve.

**MARMALADE FRENCH TOAST SANDWICHES**

4 ounces whipped cream cheese  
6 slices bread of choice  
½ cup orange marmalade  
2 large eggs, room temperature  
2 tablespoons milk  
1-2 tablespoons unsalted butter to cook  
Maple syrup, *optional*

1. Spread cream cheese over 3 slices of bread: top with marmalade and remaining bread slices.
2. In a shallow bowl, whisk eggs and milk.
3. Heat a large cast-iron skillet or frying pan over medium heat. Dip both sides of sandwiches into egg mixture. Place sandwiches in skillet; cook until golden brown, 2-3 minutes on each side. If desired, serve with maple syrup.

## TRE COLORI STUFFED EGGS (GREEN, RED & NATURAL)

6 hard-boiled eggs, separated

3 small bowls

### Green:

2 ounces cream cheese or mascarpone cheese

3 ounces fresh baby spinach, chopped

Salt and black pepper

Extra virgin olive oil

### Red:

4 ounces cream cheese or mascarpone cheese

1 ounces tomato concentrate (paste)

Paprika to taste

Salt and black pepper

### Natural (yellow)

5 tablespoons organic whole yogurt

1 teaspoon mustard

1 teaspoon finely chopped chive

**Eggs:** cut all 6 eggs in half lengthways. Scoop yolks and separate in 3 bowls. Create the mixture of choice, spoon each mixture back into the eggs.

### **Spinach filling (Green)**

Chop the spinach in a small pan with a few drops of olive oil, cook until it wilts and dries. Cool pass then mix with the other ingredients. Pass thru a stick blender. Stuff the 4 egg halves.

### **Tomato Concentrate and Paprika filling (red)**

Put the cream cheese into a small bowl, add the tomato paste and the paprika, season. Mix well with a spatula. Stuff the 4 egg halves.

### **Natural:**

Mix all ingredients in a small bowl. Stuff the 4 egg halves.

### **ELEGANT BRUNCH**

Small cucumber, thinly sliced

Red onion, thinly sliced

Ripe tomatoes, thinly sliced (multi colored)

Radishes, thinly sliced

Large capers

Lemon, thinly sliced

1 small bulb fennel, thinly slices

Place all ingredients on a large platter alternating colors.

### **Cream Cheese Sauce with Sundried tomatoes**

2 (8 oz) packages cream cheese, softened or whipped

1 teaspoon chopped garlic

1 teaspoon salt and pepper

1 (14 ounce) can artichoke hearts, drained and chopped

½ cup chopped black olives

6 green onions, chopped

3 ounces sun-dried tomatoes in oil, drained and chopped

¼ cup chopped Italian parsley

1 tablespoon chopped fresh chives

In a medium bowl, mix cream cheese, garlic and salt; stir and blend in artichoke hearts and olives. Add green onions, tomatoes, parsley and chives; gently mix together.