

Myerberg Center– Cooking with Chef Alba
“Delicious Poolside Appetizer”



Raspberry Cordial

1 cup raspberries
¾ cups sugar
Juice of ¼ to ½ lemon
1 cup water
Sparkling water

1. Put the raspberries, sugar, lemon and ½ cup of the water into a saucepan over medium heat. Stir and cook for about 5 minutes until the raspberries begin to break down.
2. Stir in the other half of the water, bring to a boil, and simmer on low for 15 minutes.
3. Transfer the mixture to a food processor or a blender and puree until smooth consistency.
4. Strain into a bowl through a sieve using the back of a spoon.
5. Serve 1 part raspberry cordial and 3 parts cold sparkling water.

Potato Pizzette

3 Yukon gold potatoes, peeled and sliced 1/3 inch thick
1 to 1½ cups tomato sauce
1 mozzarella, sliced
Salt and black pepper
Extra virgin olive oil
Pinch dried oregano

1. Preheat oven to 375F. Line a baking sheet with parchment paper.
2. Place the potato slices on the parchment paper. Bake for 10-12 minutes.
3. In a small skillet add the olive oil, salt, pepper, and oregano. Cook for 5-6 minutes or until thickened.
4. When potatoes slices are halfway through cooking, add tomato sauce and slices of mozzarella on top. Bake for another 10 minutes in a ventilated oven.
5. They should be golden on the surface. You can serve them cold and hot.

Spinach Ricotta and Mozzarella Mini-Tarts

2 puff pastries, thawed in frig
1 container of spinach, roughly chopped
2 cloves garlic, minced
2 eggs, beaten
8 ounces whole ricotta, *drained overnight*
3 tablespoons grated parmesan cheese
Salt and black pepper
Shredded mozzarella
1 egg, lightly beaten to brush on pastry
Topping:
Sesame seed or grated cheese

1. Preheat oven to 425F. Line baking sheet with parchment paper.
2. In a skillet add the minced garlic and a drizzle of extra virgin olive oil. Add the spinach and sauté for a few minutes. Be sure there's no liquid left in the spinach. Turn off the stove and let cool.
3. Roll out the rolls of puff pastry. Meanwhile in a bowl mix, eggs, ricotta, grated cheese, mozzarella and spinach. The mixture should remain creamy but not too soft, if it is too soft add a tablespoon of breadcrumbs.
4. Divide the mixture in two and place into the center of each puff sheet. Roll it evenly leaving about ¼ inch from the edges. Roll the dough with the help of parchment paper, form a sausage like shape, wrap it in the same paper and close the ends. Store in the fridge for at least 30 minutes, you can prepare in advance the night before.
5. Take the stuffed pastry rolls and cut them into slices about 1-inch thick. Place the dough swivels apart on the baking sheet, brush with the lightly beaten egg and sprinkle over sesame or grated cheese, bake for about 15 minutes until golden brown of the puff pastry appetizers.

Carpaccio di Zucchine e Feta

1 medium zucchini, thinly sliced rounds
½ cup feta cheese, crumbled
Zest 1 lemon, juice ½ lemon
Extra virgin olive oil
Salt and pepper
Minced Fresh mint or basil
Walnuts, *optional*

1. Place the first layer of zucchini slices on a large plate.
2. Zest ½ lemon, squeeze lemon juice, drizzle with olive oil, season, add fresh minced herb, add half of the feta cheese. Repeat the process with another layer of the same ingredients.
3. Lastly, top with walnuts if desired. Refrigerate for at least 1 hour. Serve cold or at room temperature.

Chef Alba's latest book is available on:

Amazon: <https://amzn.to/42mr0xl>

Barnes & Noble: <https://bit.ly/3LXALNe>

Hippocrene: <https://bit.ly/3nCgbIB>