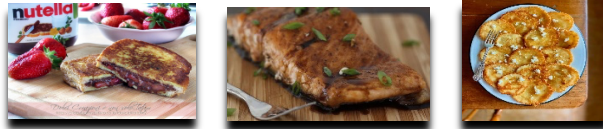


Myerberg Center – Cooking with Chef Alba
“Mediterranean Brunch”



Salmon in Maple and Balsamic

2 (3 ounce) slices wild caught salmon, whole or cut in smaller portions
1-2 tablespoons extra-virgin olive oil
2-3 tablespoons Maple syrup
1-2 tablespoons thick balsamic
1 spring onion, finely minced

1. Lightly season the salmon with salt and pepper. In a small bowl mix the maple syrup and balsamic vinegar.
2. Heat a skillet over medium heat until hot. Add a tablespoon of olive oil to the skillet. When hot, cook the salmon skin side down to preferred doneness. Flip only once to other side to golden. Cover and set aside.
3. In the same skillet add a drizzle of olive oil on low heat. When warm add the maple syrup and balsamic vinegar. Cook until it just starts to bubble. Pour sauce over the salmon and top with spring onion.

French Toast Fresh Strawberry and Nutella

2 slices of brioche, hallah or croissant bread
2-3 tablespoons Nutella
A few fresh strawberries, rinse and pat dry, slice thinly
1 egg, lightly beaten
3 tablespoons milk
Unsalted butter to cook

1. Spread 2 slices of bread with a layer of Nutella, making sure to leave a clean border all around.
2. Place strawberry slices in center of bread on top of Nutella. Place the other slice on top pressing gently.
3. In a bowl beat the egg and milk; dip the French toast on both side including outer edges.
4. Melt a knob of butter in a non-stick frying pan. Cook the French toast 2-3 minutes on each side, turning once when golden. Transfer to a serving dish and cut in half. Serve warm.

Feta Cheese Pancakes

2 Eggs
2 tablespoons of Olive Oil or melted unsalted butter
1/2 cup whole milk or non-dairy milk
1/2 cup Sour Cream
1 ½ cups Self-Rising Flour, sifted
Pinch of fine salt
2 ounces piece of feta, grated

Honey for topping

1. In a large mixing bowl, whisk together the eggs, oil, milk, and sour cream until smooth.
2. Sift in the self-rising flour and salt. Whisk until smooth and no lumps remain.
3. Add and mix in the cheese. It should be evenly distributed to avoid pockets of cheese.
4. Heat a non-stick skillet on medium and add oil or butter. Add a teaspoon at a time for each batch.
5. Pour a scoop of batter; cook about 2 minutes, or until bubbles appear on the surface. Flip the pancake and leave to cook for 2 minutes to golden. Repeat until you have cooked all the batter.
6. Top with honey while warm.