

Myerberg Center – Cooking with Chef Alba

“Best Served Cold Delicious Dishes”

Green Olive and Almond Pâté Crostini

5 ounces pitted green olives in oil, drained
2 ounces blanched almonds
2-3 tablespoons extra virgin olive oil
4 to 6 capers in brine, drained
1 small clove garlic
Black pepper
Red pepper flakes
2 tablespoons freshly chopped mint or basil

In a food processor add the almonds and garlic; pulse a few times. Add the olives, capers, pepper, red pepper flakes, and basil, pulse again. Taste for seasoning and add salt if needed. Drizzle in the oil in the processor; pulse until you have a pâté consistency that you like. It should be creamy with some texture. Serve with rustic bread or with raw vegetables.

Chickpea Spinach Salad, Cumin Dressing & Yogurt Sauce

2 (15-ounce) cans chickpeas, drained
1/4 cup chopped Italian parsley, chopped
1/2 cup finely chopped red onion (or thinly sliced)
2 cups baby spinach leaves

Dressing:

1/4 cup extra virgin olive oil
2-3 tablespoons lemon juice
1/2 teaspoon lemon zest
1 1/2 teaspoons ground cumin
1/8 teaspoon cayenne pepper
Salt and pepper

Yogurt Sauce:

1 cup whole yogurt
1 tablespoon minced fresh mint
1 tablespoon extra-virgin olive oil

In a medium bowl combine the chickpeas, parsley, and onion. In a small bowl whisk together ingredients for salad dressing. Pour the dressing over the chickpea mixture and toss to combine. Serve the chickpea salad over a bed of spinach leaves. Mix the yogurt ingredients, taste for seasoning. Dollop on top of the salad.

Italian Affogato (Ice Cream and Espresso)

1 scoop vanilla ice cream
1 shot of freshly make espresso coffee

Put a scoop of ice cream in a bowl, bearing in mind that the bowl should be small enough for the espresso to form a pool around the ice cream. Pour the espressos over the ice cream and eat quickly.

Tartufini di Banana

14 ounces Dry cookies of choice
2-3 Bananas, not too ripe
Cocoa powder, to dust

Place the cookies in a large bowl. Add the bananas and mash everything with a potato masher until soft and creamy. Cut the mixture into small balls making sure it adheres well. Place the treats on a tray and store them in the fridge for at least 30 minutes before serving. Coat with cocoa powder and serve cold.