

Myerberg Center – Cooking with Chef Alba
“UNIQUE SIDES FOR THE HOLIDAYS” – November 5, 2024, 11:30AM

Baked Honey Roasted Garlic Potatoes

1-pound Yukon gold potatoes, peeled
1/2 head garlic
3 tablespoons extra virgin olive oil
3 tablespoons honey
½ - 1 teaspoon sweet smoked paprika
1 teaspoon rosemary
Sea salt
Black pepper
Handful minced fresh parsley

1. Preheat the oven to 400F. Line a baking sheet with parchment paper.
2. Cut the potatoes into evenly sized wedges or in half if small, and transfer to a bowl.
3. Separate the cloves from the head of garlic, cut a slit on each one (leaving the skins on) and add in bowl.
4. Drizzle the olive oil over the potatoes and garlic, then add in the honey, paprika, rosemary and season with salt and black pepper. Toss and mix well.
5. Transfer the potatoes to the baking tray. Place potatoes in a single layer skin side down. Bake for 20-30 minutes depending on size of potatoes. Test by inserted a toothpick in the center of a potato.
6. Gently mix the potatoes in the baking tray before transferring into a serving dish, sprinkle with parsley.

Zucca con Glassa Dolce e Sesamo

1/2 pound of pumpkin cubes (about 2 inch) or Butternut squash
1 ½ tablespoons brown sugar
3 tablespoons balsamic vinegar
1 ½ tablespoons sesame seeds, lightly toasted
Drizzle extra virgin olive oil
Salt and black pepper

1. Place the toasted sesames in a mortar and coarsely crush them.
2. Blanch the pumpkin cubes in hot water for 2 minutes. Strain, cool, and completely dry.
3. Pour the sugar and balsamic into a pan and melt over low heat. Add the pieces of pumpkin to the pan and let them flavor for a few minutes. Drizzle with oil and a few drops of water and cook for 10-15 minutes until the cooking juices are just dry.
4. When the pumpkin is soft and well caramelized, turn off the heat and let it cool. Distribute the pumpkin on individual plates, sprinkle with toasted sesame seeds and serve.

Apple Celery and Feta Salad

1 large red apple, unpeeled, cored and thinly sliced
1 large green apple, unpeeled, cored and thinly sliced
2 celery stalks, sliced
6 iceberg lettuce leaves, torn
2-3 ounces feta cheese, crumbled
1/2 red onion, thinly sliced
½ cup walnut halves, lightly toasted, chopped

Dressing:

2-3 tablespoons extra-virgin olive oil
1 tablespoon lemon juice
1-2 teaspoons Dijon mustard
1 clove garlic, peeled, and crushed
Salt and black pepper

1. Combine the apples, celery, lettuce, feta, and onion in a bowl.
2. **Dressing:** Whisk the oil, lemon juice, mustard, and garlic in a small bowl. Season with salt and pepper.
3. Drizzle dressing over salad and toss to combine. Serve salad sprinkled with toasted walnuts.

Palline di Cocco e Ricotta

1 ½ cups whole milk ricotta cheese, ***drained overnight***
½ cup powdered sugar
1/2 cup shredded coconut
Garnish: 5 tablespoons shredded coconut

1. Place the COLD drained ricotta in a bowl and add the powdered sugar, stir well to combine. Once you obtain an even mixture, add the shredded coconut, and stir once more until fully incorporated. Take 1 teaspoon of this mixture and place it on the palm of your hand and roll it into a ball.
2. Place each ball on a platter where you will roll them in the additional shredded coconut. As you make the coconut bites, place each one on a serving tray and refrigerate for at least 30 minutes.