

## MYERBERG CENTER – COOKING WITH CHEF ALBA “SPRING BRUNCH IDEAS”

### Vibrant Kale Apple and Crispy Cheddar Salad tossed in a tangy vinaigrette

<p><b>DRESSING</b></p> <p>1 small shallot, minced          3 tablespoons apple cider vinegar          1/2 teaspoon smooth Dijon mustard          1 tablespoon mayo or Greek plain yogurt          6 tablespoons olive oil          Salt and black pepper</p>	<p><b>CRISPY STUFF</b></p> <p>1 cup sharp cheddar, coarsely grated          1 cup sliced almonds          2 tablespoons powdered sugar          1/4 teaspoon salt          1/4 teaspoon ground cayenne</p> <p><b>SALAD:</b></p> <p>5 ounces Tuscan kale leaves, cut in thin ribbons          1 large crisp apple, halved, cored, and cut thin</p>
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1. Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper.
2. Make cheddar crisps: Scatter cheddar evenly over half baking sheet, in about an 8×12-inch, 1/4-inch-thick rectangle. Sprinkle with a little cayenne or black pepper if you like.
3. Make Sugared Almonds: In a colander, rinse almonds under cold water and shake off excess liquid. In a bowl, toss wet almonds with powdered sugar, salt, and 1/4 teaspoon cayenne until evenly coated. Spread on 2<sup>nd</sup> half of baking sheet in a thin, even layer, leaving an inch around it bare so it can spread.
4. Bake almonds and cheddar together for 4 to 9 minutes, until the cheese is melted into a lacy, evenly deep golden crisp and the almonds are dark at the edges and lightly golden throughout. Be careful not to overbake/burn. Check it at 4 minutes, then every minute or two thereafter until the pan is just right. Remove and cool.
5. Dressing: In a medium bowl, combine shallot and apple cider vinegar and set aside. Add shallots, vinegar, Dijon, mayo or yogurt, mix well. Then drizzle the olive oil in a stream and whisk. Season with salt and pepper to taste.
6. Assemble: In a large salad plate, toss greens with 2/3 the dressing to first. Arrange the apple slices over the greens, fanning out slices. Break off clustered of almonds scatter over the salad. If the cheddar crisp seems very oily, you can blot it with a paper towel, before tearing or cutting it into large bite-size pieces and scattering them over the salad. Drizzle remaining dressing.

### Challah Blueberry Bread Butter Pudding

<p><b>Full loaf</b></p> <p>1 loaf challah bread (14 to 16 slices) day old          4 tbsps. unsalted butter, melted, more for the pan          1 ½-2 cups fresh blueberries          6 tablespoons sugar          Zest of 1 lemon          2 teaspoons vanilla extract          6 large eggs          3 cups whole milk          1/4 teaspoon fine sea salt          Powdered sugar or maple syrup to finish</p>	<p><b>Half loaf</b></p> <p>½ challah bread (7-8 slices) day old          2 tbsp unsalted butter, melted , more for pan          1 cup fresh blueberries          3 tablespoons sugar          Zest ½ lemon          1 teaspoon vanilla extract          3 large eggs          1 ½ cups whole milk          Pinch fine sea salt          Powdered sugar or maple syrup to finish</p>
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1. Dab bread slices with melted butter. If bread is too fresh, heat oven to 350F degrees. Spread slices on baking sheet and bake for 5 to 10 minutes, until firm to the touch but not browned.
2. Lightly butter a casserole dish. Fan bread slices out in pan. Scatter blueberries over and be sure to tuck some between slices so that they can burrow and collapse.
3. Place sugar and lemon zest in the bottom of a small dish and use your fingertips to rub the zest into the sugar, so it breaks up a bit and also releases the most flavor. Sprinkle half of lemon sugar over bread and blueberries.
4. Whisk eggs in a large bowl and slowly whisk in milk. Stir in vanilla and salt. Pour custard slowly and evenly over bread, berries and sugar. Sprinkle with remaining lemon sugar.
5. Let mixture soak for 15 minutes at room temperature or overnight in the fridge if possible. When ready to bake, heat oven to 375F degrees. Bake pudding until a knife inserted into the center of the casserole and turned slightly causes no liquid custard to spill into the crack, approximately 30-40 minutes.
6. Let cool slightly before cutting. Dust with powdered sugar or serve with a maple syrup, if desired.

### **Savory Eggs Nestled with fresh Spinach and Earthy Mushrooms**

Drizzle of olive oil

1 pounds (16 ounces) ounces fresh baby spinach (rinse and dry)

1 shallot, finely chopped

2 small garlic cloves, minced

2 tablespoons unsalted butter

½ pound mushrooms, thinly sliced

½ cup heavy cream

Salt and black pepper

1/4 teaspoon freshly grated nutmeg

4 large eggs

3 tablespoons finely grated Parmesan cheese

1. Spinach: Add the spinach in a skillet with a tiny drizzle of olive oil. Cook spinach until wilted. Drain well.
2. Mushroom: Wipe skillet dry, then melt butter over medium-low heat. Cook shallot and garlic until softened, 2 to 3 minutes. Add mushrooms and increase heat to medium-high, then cook, stirring, until mushrooms have softened, exuded liquid and that liquid has cooked off, about 5 minutes. Stir in cream, salt, pepper, nutmeg (if using), and chopped spinach and bring back a simmer. Remove skillet from heat.
3. If baking eggs oven: make 4 large indentations in mixture in same skillet or baking pan, each large enough to fit an egg. Press the backs of them together to “pinch” up the spinach mixture to form taller walls so that the eggs will not merge together. Crack the eggs in the indentations. Bake in 450F preheat oven for 15-30 minutes depending how you like your eggs. Bake until whites are firm and yolks are still runny
4. If cooking on stove: : make 4 large indentations in mixture in same skillet. Each large enough to fit an egg. Press the backs of them together to “pinch” up the spinach mixture to form taller walls so that the eggs will not merge together. Crack the eggs in the indentations. Cover and cook until whites are firm and yolks are still runny.
5. When ready, serve with salt and pepper and sprinkle grated cheese. Serve immediately.