

**Myerberg Center – Cooking with chef Alba
“Bold Flavors and Elegant Brunch”**

Simple Apple Galette Recipe with Butter Rum Syrup

<p><u>1 Puff Pastry (cold)</u></p> <ol style="list-style-type: none"> 1. Preheat oven to 400F. 2. Line baking sheet with parchment paper. 3. When ready, with a rolling pin, roll the dough out lightly on parchment to form a rectangle. 	<p><u>Apple Topping:</u></p> <p>1-2 apples, peel, core, slice into 1/4-inch 1/3 cup rum 2 tbsp brown sugar 1/2 tsp ground cinnamon 1/2 tsp ground nutmeg 1 egg, beaten with 1 tbsp water (egg wash) 2 tbsp unsalted butter, cut into tiny cubes</p> <ol style="list-style-type: none"> 1. Place apple slices in a bowl, pour rum on top, soak 15 minutes. Add sugar, cinnamon and nutmeg. Transfer juice to a small saucepan. 2. Arrange slices in 2 overlapping rows leave 1-inch border. Fold excess dough over apple topping creating a frame. Brush dough with egg. 3. Dot top of apples with butter cubes. Place galette in hot oven, bake 20 minutes. Rotate baking sheet, bake 15-20 minutes until pie crust is golden. Cool before slicing 	<p><u>Butter Rum Syrup</u></p> <p>½ cup brown sugar 1/2 cup water 2 tbsp butter 1/3 cup rum</p> <ol style="list-style-type: none"> 1. In the saucepan, add more brown sugar, water & butter over medium heat. Cook 1-2 minutes until sugar has completely dissolved & butter melted. 2. Reduce heat to low, add the rum. Let simmer for 2 more minutes. 3. Remove from heat and drizzle warm on top of the apple galette.
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Brussel Sprouts Spiedini with Tangy Honey Mustard Sauce & Classic Balsamic Glaze

- 12 Brussel sprouts
- 3 tbsp mayonnaise
- ½ tablespoon soy sauce
- Extra virgin olive oil
- skewers

1. Preheat oven to 400F. Line baking sheet with parchment and drizzle olive oil on top.
2. Boil sprouts 2-3 minutes. Drain well, cool. When sprouts are just tender, cut in half, then slip onto skewers, place on the baking tray.
3. In a bowl, mix the soy sauce and mayonnaise like a cream, then brush over the sprout surfaces.
4. Place skewers in oven, cook until golden color (5-10 minutes) depending on size. Serve with honey mustard sauce and/or classic balsamic glaze.

<p><u>Tangy Honey Mustard Sauce</u></p> <p>1/4 cup honey 1/4 cup Dijon mustard 1 tablespoon extra-virgin olive oil 1 teaspoon lemon juice Salt and pepper to taste</p> <p>Whisk all ingredients together in a small bowl. Adjust consistency with additional olive oil or honey as desired.</p>	<p><u>Classic Balsamic Glaze</u></p> <p>½ balsamic glaze 1 tablespoon honey 1 teaspoon Dijon mustard</p> <p>Combine all ingredients in a small bowl. Whisk until amalgamated. Serve at room temperature or warm if you like.</p>
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Crispy Moroccan Salmon Bites with Avocado Cilantro Lime Sauce

Avocado Cilantro Sauce

1 ripe Avocado
1 cup of mixed Parsley and Cilantro (packed)
Squeezed juice of 1 lime
½ teaspoon sea salt
1/3 cup extra virgin olive oil
3-5 cloves garlic
½ cup cold water

In a food processor pulse all ingredients. Taste for seasoning. You should have a creamy mixture. If you want to thin it out, add a little cold water at a time and pulse again.

Salmon Bites

1 tsp paprika
1 tsp garlic powder
1 tsp Aleppo pepper or ½ tsp red pepper flakes
1/2 tsp ground cumin
salt and black pepper
3/4-pound salmon fillet
Extra virgin olive oil
2-3 chive stems, finely chopped
Lime wedges

Mix seasoning. In a small bowl, combine the paprika, garlic powder, Aleppo pepper, cumin, and a salt and pepper.

Prepare and season salmon. Pat the salmon dry with a paper towel and cut into 2-inch pieces. Season well with the prepared seasoning mix.

Sear the salmon. In a large nonstick skillet, heat 1 tablespoon extra-virgin olive oil (or enough to lightly coat the bottom of the skillet) over medium heat until shimmering. Arrange the salmon in the pan in one single layer (do not crowd the pan). Reduce the heat to medium and use a spatula to gently press the salmon down for a few seconds. Allow the salmon to cook undisturbed 4 to 5 minutes or until the bottom is crispy and the middle flesh is looking more cooked, then turn over and cook for another 1 to 2 minutes or so until the salmon flakes easily at the touch of a fork.

Garnish and serve. Transfer the salmon to a serving plate or platter and squeeze some fresh lime juice on top. Garnish with the avocado cilantro sauce and the chopped chive.