Myerberg Center – Cooking with Chef Alba

"Exceptional Sides for the Holidays"

GRATIN OF BROCCOLI CAULIFLOWER WITH TOASTED ALMONDS

1/2 head cauliflower, cut into bite-sized florets
1/2 head broccoli, cut into bite-sized florets
Salt and black pepper
1/2 cup toasted sliced almonds
Zest 1 lemon

Sauce:
2 ½ tbsp unsalted butter
2 ½ tbsp unbleached all-purpose flour
2 cups milk
2 tbsp shredded sharp cheddar or favorite cheese

1. Drop veg in boiling salted water for 5 minutes. Drain well and pat dry.
2. Preheat oven to 375F. Butter a baking dish.
3. In a saucepan over medium heat, melt butter. Whisk in flour, cook 2-3 minutes until bubbly. Slowly whisk in milk. Cook, stirring until thickened, about 5-7 minutes. Stir in cheese, salt, and pepper until smooth.
4. Fold in the florets until coated. Spread evenly in baking dish.
5. Bake 25 to 30 minutes until edges are golden and sauce bubbles. Top with toasted sliced almonds and lemon zest. Let rest 5 minutes before serving.

PURÈ OF SWEET POTATOES AND CHEESE

4 medium sweet potatoes, unpeeled
3 tablespoons unsalted butter, softened
¼ cup whipping cream
¾ cup sharp provolone/gruyere grate on large side of grater
¼-½ cup whole milk
1 teaspoon ground paprika
Salt and black pepper

1. Begin by cooking the potatoes in boiling salted water 30-45 minutes depending on size. When the potatoes are fully cooked, drain them and wait for them to cool, then peel.
2. Mash or pass them in the potato masher. Transfer the mashed potatoes to a bowl and add the butter and cream. Season with salt, pepper, and mix.
3. Transfer the mixture to a large saucepan and cook over low heat, adding the milk a little at a time. Stir and when the mixture is about to reach the desired consistency add the grated sharp cheese. Stir quickly.
4. Stir for a few minutes over low heat. Add the paprika and mix. It's ready to be served.

INSALATA DI RADICCHIO DI VERONA PERE E GORGONZOLA

1 head Radicchio
½ bag of baby arugula
1 pear, slightly ripe and thinly sliced
2-3 ounces gorgonzola cheese
6-8 toasted walnuts

Dressing:
extra virgin olive oil
white balsamic vinegar (or fresh orange juice)
mustard
salt and pepper
Maple syrup, *optional*

1. Peel the radicchio and coarsely chop the leaves. Place radicchio and arugula on a platter.
2. Arrange the sliced pear on the salad. Coarsely break up the gorgonzola and chop the walnuts, place on salad.
3. Prepare the dressing in a small bowl mix gently, taste, pour over salad. When in season, add fresh pomegranate.

No-bake Nutellotti cookies

1 ½ - 2 cups dry chocolate biscuits
1-2 tbsp whole milk or almond milk
2 tbsp Nutella (for dough)
Nutella topping (for topping)

1. Place biscuits in the food processor, pulse everything well until they are pulverized.
2. Put the crumbled biscuits in a bowl with the Nutella and milk and work everything with a spoon. Then knead with your hands, we must have soft but not sticky dough.
3. Make dough balls the size walnuts, with thumb make an indentation in the center of each ball. Put a heaping teaspoon of Nutella on top.