

Caesar Salad

INGREDIENTS

- 2 small garlic cloves, minced
- 1 teaspoon anchovy paste
- 2 tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 cup mayonnaise
- ½ cup freshly grated Parmigiano-Reggiano
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper

- Romaine lettuce
- Parmesan
- Croutons

DIRECTIONS

In a medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon mustard and Worcestershire sauce. Add the mayonnaise, Parmigiano-Reggiano, salt and pepper and whisk until well combined. Taste and adjust to your liking.

Chop or tear the romaine lettuce into pieces. Place in a medium-sized bowl. Add a little Parmesan. Add some of the dressing. Gently toss. Add the croutons. Add more dressing, to your liking (there may be dressing leftover) and gently toss again. Add a little more Parmesan and croutons to the top.

- <https://www.onceuponachef.com/recipes/caesar-salad-dressing.html>



Pasta w/burst cherry tomatoes

INGREDIENTS

- 1 lb pasta
- kosher salt
- 1/2 cup olive oil
- 2 cloves garlic, minced
- 3 pints cherry tomatoes
- 1/2 tsp. ground pepper
- Pinch of sugar
- 1 cup coarsely chopped basil
- Freshly grated Parmesan, for serving

DIRECTIONS

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Reserve about 1 cup of the pasta liquid. Drain pasta and transfer to a large bowl.

While the pasta cooks, heat the olive oil in a large skillet or wide saucepan over medium heat. Add tomatoes, pepper, sugar, and 1 tsp. salt. Cook, stirring occasionally, until tomatoes burst and release their juices to form a sauce, 6–8 minutes. Add the garlic and cook for an additional minute or two.

Toss pasta with tomato sauce and basil. Add any of the reserved pasta cooking water to reach desired consistency.

Top with Parmesan.

- <https://www.epicurious.com/recipes/food/views/pasta-with-15-minute-burst-cherry-tomato-sauce-56390060>



Apple Rosette

INGREDIENTS

- 3 apples
- 2 sheets of puff pastry, thawed
- 6 TBL apricot preserves
- water
- juice from 1/2 a lemon
- 1 TBL cinnamon
- 3 TBL sugar

DIRECTIONS

Heat oven to 375 degrees F. Remove puff pastry from the freezer and thaw.

Core and thinly slice apples. Place in a medium-sized microwavable bowl. Just cover with water. Add the lemon juice. Microwave for about 4 minutes. Drain the apple slices in a colander and let sit for a few minutes to get all of the water out.

Sprinkle your workspace with a little flour. Cut each strip of puff pastry in half lengthwise so that you have 12 strips.

Take a strip of puff pastry and roll in a little in both directions to lengthen and make a little wider. Spoon apricot preserve onto the pastry and spread in a thin layer.

Lay 7-9 slices of apple along the top length of the pastry, peel side facing out. Fold the bottom half of the pastry dough in half to cover the apples.

Starting on one end carefully roll the apple and pastry to the other end. Place in the muffin tin. Repeat. Sprinkle all with cinnamon and sugar.

Bake for 30-40 minutes until pastry is cooked through and lightly browned.

Makes 12 rosettes.

- <https://www.tosimplyinspire.com/apple-rose-puffed-pastries.html>



Caesar Salad: CLASS COPY

INGREDIENTS

- 1 small garlic cloves, minced
- 1/2 teaspoon anchovy paste
- 1 tablespoons lemon juice
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon Worcestershire sauce
- 1/2 cup mayonnaise
- 1/4 cup freshly grated Parmigiano-Reggiano
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground black pepper

- Romaine lettuce
- Parmesan
- Croutons

DIRECTIONS

In a medium bowl, whisk together the garlic, anchovy paste, lemon juice, Dijon mustard and Worcestershire sauce. Add the mayonnaise, Parmigiano-Reggiano, salt and pepper and whisk until well combined. Taste and adjust to your liking.

Chop or tear the romaine lettuce into pieces. Place in a medium-sized bowl. Add a little Parmesan. Add some of the dressing. Gently toss. Add the croutons. Add more dressing, to your liking (there may be dressing leftover) and gently toss again. Add a little more Parmesan and croutons to the top.

- <https://www.onceuponachef.com/recipes/caesar-salad-dressing.html>



CLASS COPY Pasta w/burst cherry tomatoes

INGREDIENTS

- 4OZ pasta
- kosher salt
- 1/4 cup olive oil
- 2 cloves garlic, minced
- 1 pint cherry tomatoes
- 1/4 tsp. ground pepper
- Pinch of sugar
- 1/2 cup coarsely chopped basil
- Freshly grated Parmesan, for serving

DIRECTIONS

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Reserve about 1 cup of the pasta liquid. Drain pasta and transfer to a large bowl.

While the pasta cooks, heat the olive oil in a large skillet or wide saucepan over medium heat. Add tomatoes, pepper, sugar, and 1 tsp. salt. Cook, stirring occasionally, until tomatoes burst and release their juices to form a sauce, 6–8 minutes. Add the garlic and cook for an additional minute or two.

Toss pasta with tomato sauce and basil. Add any of the reserved pasta cooking water to reach desired consistency.

Top with Parmesan.

- <https://www.epicurious.com/recipes/food/views/pasta-with-15-minute-burst-cherry-tomato-sauce-56390060>



Apple Rosette: CLASS COPY

INGREDIENTS

- 2 apples
- 1 sheet of puff pastry, thawed
- 3 TBL apricot preserves
- water
- squeeze of lemon
- 2 tsp. cinnamon
- 1 TBL sugar

DIRECTIONS

Heat oven to 375 degrees F. Remove puff pastry from the freezer and thaw.

Core and thinly slice apples. Place in a medium-sized microwavable bowl. Just cover with water. Add the lemon juice. Microwave for about 4 minutes. Drain the apple slices in a colander and let sit for a few minutes to get all of the water out.

Sprinkle your workspace with a little flour. Cut each strip of puff pastry in half lengthwise so that you have 12 strips.

Take a strip of puff pastry and roll in a little in both directions to lengthen and make a little wider. Spoon apricot preserve onto the pastry and spread in a thin layer.

Lay 7-9 slices of apple along the top length of the pastry, peel side facing out. Fold the bottom half of the pastry dough in half to cover the apples.

Starting on one end carefully roll the apple and pastry to the other end. Place in the muffin tin. Repeat. Sprinkle all with cinnamon and sugar.

Bake for 30-40 minutes until pastry is cooked through and lightly browned.

Makes 12 rosettes.

- <https://www.tosimplifyinspire.com/apple-rose-puffed-pastries.html>

