

Dijon-Coriander Crusted New Potatoes

serves 6

2 tbl corriander seeds

2 tbl Dijon mustard

1 tbl salt

1 tsp red chili flakes

1/4 cup olive oil

2 lbs new potatoes, halved

***** Preparation ******

Preheat oven to 400 degrees.

Place the coriander seeds in a plastic bag and use a rolling pin or meat mallet to pound until seeds are all broken.

In a large bowl, whisk together the crushed seeds, dijon, salt, red chili flakes and olive oil. Add the potatoes and toss to coat (add more olive oil as needed to coat all of the potatoes. Spread out the potatoes onto a lined baking sheet, being sure the cut-side of the potatoes is facing the baking sheet. Roast for 20 minutes or until tender.



Spring Herb Tart with Goat Cheese and Asparagus

makes 1 9-inch tart

for the dough:

- 1 1/4 cups flour
- 1/2 tsp salt
- 1 tsp chopped fresh rosemary
- 1 tsp chopped fresh thyme
- 8 tbl unsalted butter, cold, cut into small pieces
- 2-4 tbl ice water, as needed

for the filling:

- olive oil
- 2 spring onions or scallions, sliced
- 1 bunch asparagus, trimmed of woody end and sliced into 1-inch pieces
- 1 lemons, zested
- salt and pepper
- 8 oz soft goat cheese, plain or herbed

***** Preparation ******

For the tart shell:

Preheat oven to 375 degrees.

In a food processor, combine the flour, salt, rosemary and thyme. Pulse to combine. Add the butter and pulse until mixture resembled sand. Add 2 tbl ice water and pulse -- check to see if dough will come together in your hand. If not, continue adding water as needed. Dough should not be a big ball -- it will be a bit crumbly, but will come together when you squeeze it with your hand.

Press the dough into a 9-inch tart pan evenly -- poke holes in the bottom of the dough with a fork. Press a piece of foil onto the dough and bake for 15 minutes. Remove foil and continue to bake until golden -- about 10 more minutes.

For the filling:

Heat a large skillet. Add the butter. When melted, add the onion and cook until soft. Add the asparagus and cook until bright green. Remove from heat and add lemon zest and season with salt and pepper.

To assemble, crumble the goat cheese into the bottom of the warm tart shell and top with the asparagus mixture.

Grilled Bruschetta with Zucchini, Mint & Fontina

makes 12 large crostini

1 large baguette sourdough bread

olive oil

3 medium zucchini

1/4 cup chopped mint

1 garlic clove, grated

4-6 oz fontina, shredded

salt and pepper

***** Preparation ******

Preheat oven to 400 degrees.

Heat a grill pan over high heat. Slice the bread into 1/2-inch thick slices and brush on both sides with olive oil. Grill until well-marked on both sides and remove from grill.

Cut the zucchini in half lengthwise and toss with olive oil. Grill on the cut side only until well-marked. Remove and slice thinly. Toss slices with mint, grated garlic and season generously with salt and pepper.

Spread out the grilled bread on a baking sheet. Top each slice with some of the zucchini mixture and some of the shredded cheese. Bake until cheese is melted -- about 8 minutes. Serve warm.



Perfect Strawberry Shortcakes

makes 8 large or 16 mini shortcakes

for the sweet biscuits:

2 cups all-purpose flour
1 tbl baking powder
1/2tsp salt
4 tbl sugar
1 stick unsalted butter, cold, cut into small pieces
1 cup heavy cream, plus more for brushing
raw sugar, for sprinkling

for the filling:

4 cups thinly sliced strawberries
1 lemon, juiced
1/4 cup sugar, plus more as needed
2 cups heavy cream
1/3 cup powdered sugar
1/2 tsp vanilla extract

***** Preparation ******

For the biscuits:

Preheat oven to 375 degrees.

In a large bowl, whisk together the flour, baking powder, salt and sugar. Add in the butter and use your hands to rub together the flour and butter until the largest pieces of butter are the size of peas. Add the cream and stir together. Dump the dough onto a floured counter and bring together into a disk -- just knead a couple times -- don't over-work. Use a round cutter to cut the size biscuits you want. Place onto a lined baking sheet and brush with heavy cream and sprinkle with raw sugar. Bake until golden -- about 18 minutes for large biscuits -- about 12 minutes for small biscuits.

For the filling:

Toss together the strawberries, sugar and lemon juice. Use a spoon to mash slightly and set aside at room temperature for at least 15 minutes.

Whip the cream with the powdered sugar and vanilla until thick.

Serve the biscuits slightly warm filled with the berries and cream.