

Seasonal Vegetable Recipes

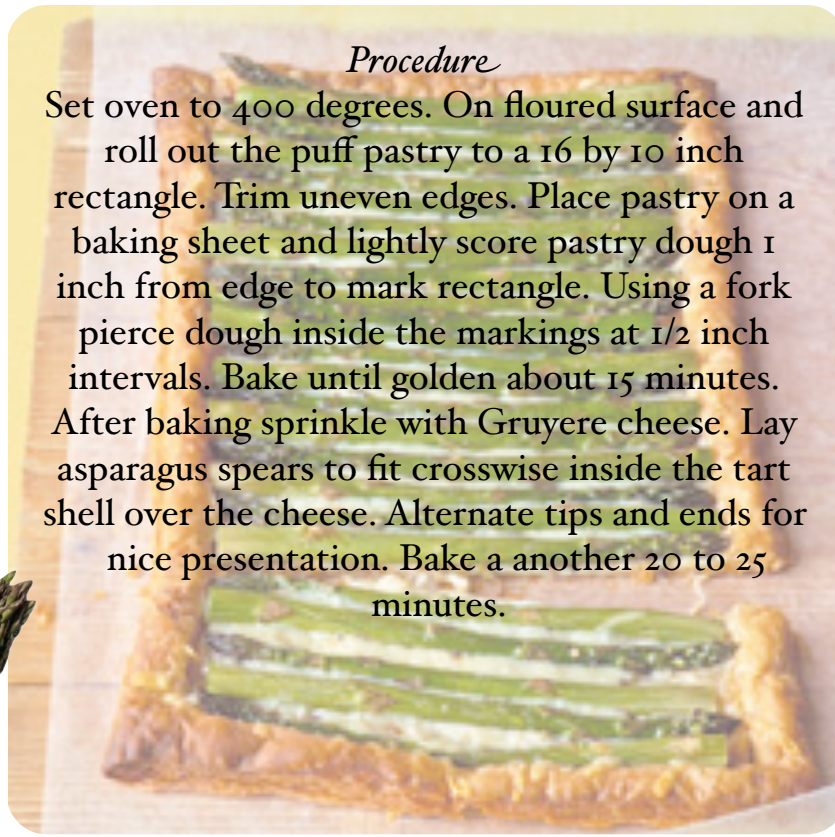
Asparagus and Gruyere

- 1 Sheet Frozen Puff Pastry
- 5 1/2 oz Gruyere Cheese, shredded
- 1 1/2 pounds med. Asparagus
- 1 T Olive Oil
- Salt and Pepper



Procedure

Set oven to 400 degrees. On floured surface and roll out the puff pastry to a 16 by 10 inch rectangle. Trim uneven edges. Place pastry on a baking sheet and lightly score pastry dough 1 inch from edge to mark rectangle. Using a fork pierce dough inside the markings at 1/2 inch intervals. Bake until golden about 15 minutes. After baking sprinkle with Gruyere cheese. Lay asparagus spears to fit crosswise inside the tart shell over the cheese. Alternate tips and ends for nice presentation. Bake a another 20 to 25 minutes.



Procedure

Heat broth and 2 1/2 cups water in a saucepan over low heat, keep warm. In another saucepan melt butter. Add zucchini, season with salt and pepper. Cook until it is golden brown, transfer to a plate. Reduce heat to medium low and cook onion until soft. Raise heat to medium and add rice, stirring often until translucent around edges. Add wine cook until absorbed. Cook adding hot broth, 1 cup at a time, stirring until all liquid is absorbed before adding the next cup. Cook until rice is tender. Add zucchini and peas, and cook until they are bright green. Remove from heat. Stir in Parmesan.

Spring Risotto with Peas and Zucchini

- 2 cans chicken broth
- 3 T butter
- 2 large zucchinis cut into 1/2 inch cubes
- 1/2 cup onion
- 1 1/2 cups Arborio Rice
- 1/2 cup dry white wine
- 1 cup frozen peas
- 1/2 cup Parmesan cheese, plus more for serving.

Spinach, Pea and Mint Soup



- 1 medium onion, finely chopped
- 1 garlic clove, minced
- 1 3/4 cups chicken stock
- 1 pound english peas
- 8 ounces spinach (about 6 cups)
- 1/2 a cup of mint leaves
- 1/2 tsp fresh lemon juice
- 3/4 cup micro greens or mini mache

Procedure

Heat 4 teaspoons oil in a medium sauce pan, add onion, garlic, pinch of salt and pepper. Cook, stirring for about 3 minutes. Add stock and bring to a boil.

Add peas and return to boil, reduce heat and simmer stirring occasionally until peas are tender and bright green. Stir in spinach and mint. Cover and cook until spinach has wilted about 3 minutes.

Working in 2 batches puree the mixture in a blender, filling no more than halfway and adding up to 2 tablespoons water to each batch to achieve desired consistency. Stir in lemon juice , and add salt and pepper to taste.

Toss greens in oil and lemon juice for flavor and add to top of soup before serving.

Procedure

Make the streusel: Mix together flour, brown sugar, and salt. Use a pastry cutter or your fingers to cut butter into the flour until small clumps form. Cover and refrigerate until ready.

Cake; Cook lemon slices in a medium saucepans of simmering water for 1 minute. Drain and repeat. Arrange slices in a single layer on a parchment-lined baking sheet. Preheat to 350. Butter a 9 inch angel food angel food cake pan. Soft together flour, baking powder, soda, and salt. Beat butter, sugar and lemon zest with a mixer on a medium speed in a large bowl until light and fluffy. Add eggs while mixer is on add eggs one at a time. Reduce to a lower speed and add flour mixture in 3 additions alternating with sour cream. Pour half of batter of the batter in the pan and layer lemon slices around , pour remaining batter into pan and then layer the rest of the lemon slices. Sprinkle the chilled streusel evenly over the batter.

Bake the cake until it is golden brown and a tester inserted in the center comes out clean, about 55 minutes. Let cool at least 15 minutes before removing the cake from the pan.

Make the glaze, just before serving; stir together sugar and lemon juice until smooth. Drizzle over the cake letting excess drip down the sides.

Meyer Lemon Coffee Cake

- 5 Meyer Lemons, cut into paper thin slices, ends discarded
- 2 cups AP flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 1/2 tsp course salt
- 4 oz unsalted butter room temp
- 1 cup sugar
- 3 T lemon zest from 4 to 5 lemons
- 2 large eggs
- 1 tsp vanilla

Streusel

- 1 3/4 cup brown sugar
- 3/4 cups packed light brown sugar
- 1 tsp course salt
- 6 oz cold butter

Glaze

- 1 cup powdered sugar
- 4 T Meyer lemon juice

