LEMONY WHITE BEAN BRUSCHETTA

SERVES 2–4

**INGREDIENTS**

- 1 long loaf of Italian Bread
- ½ tsp. lemon zest
- 1 Tbsp. juice from lemon
- 1 can (15 oz.) cannellini beans
- 1 Tbsp. olive oil
- ¼ tsp. salt

- ½ tsp. coarsely ground pepper
- 1 Tbsp. chopped fresh parsley leaves

**TO BRUSH ON BREAD**

- 2 cloves garlic
- 1 Tbsp. olive oil

**DIRECTIONS**

1) Preheat oven to 350°F. Meanwhile, slice bread diagonally into ½ - 1 inch thick slices.

2) From lemon, grate ½ teaspoon peel and squeeze 1 tablespoon juice. In medium bowl, with fork or potato masher, lightly mash beans with lemon juice and peel, oil, salt, pepper, and 1 tablespoon parsley.

3) Combine garlic and oil and brush onto the bread. Place bread slices on baking sheet and toast 2 to 3 minutes or until edges are golden.

4) Just before serving, top brushed side of toast with bean mixture and sprinkle with remaining 1 teaspoon parsley.

Beans are among the most loved Fall & Winter ingredients in Italian cuisine! They are filling, delicious, and nutritious, making them the perfect ingredient to add to any dish. Different varieties are grown throughout Italy, from Sicily in the South to Piedmont and Veneto in the North.

Cannellini beans combined with fresh lemon come together to make an alternative version of traditional bruschetta made with tomatoes.
AUSTRIAN MOON COOKIES

YIELD: 30 COOKIES

INGREDIENTS

• 2 cups flour
• 1 cup butter, softened
• 2 Tbsp sugar
• 1 cup blanched and ground almonds
• 1 tsp vanilla
• 2 cups powdered sugar

DIRECTIONS

1) Preheat oven to 350 F
2) If almonds are whole grind in food processor until finely ground
3) Mix together sugar, flour and almonds
4) Mix together in a separate bowl butter and vanilla
5) Combine together until dough is smooth. Dough may still be crumbly but is consistently mixed.
6) Take about 1-1.5/walnut size ball of dough, roll between hands until short, thick log. Shape into crescent moon size. Line on pan half inch apart (they shouldn’t spread) on parchment paper.
7) Bake in oven for 10 minutes
8) While cooking take half of parchment paper sheet or paper towels and place ¼ cup of powdered sugar in center.
9) Take cookies out, while hot sift powdered sugar on top of cookies.
10) Place 3-5 cookies in powdered sugar on sheet. Grab opposite sides of sheet and alternate lifting opposite sides of sheet back and forth to roll in powdered sugar.
11) Once there is a light dusting on the cookies place on plate.
12) Repeat until all cookies are dusted, add powdered sugar to sheet as needed.
13) Once all the cookies are on the plate cover with light dusting of powdered sugar in sifter before serving.
14) Enjoy!
Chokladbollar appears on most restaurant menus in Sweden and is often enjoyed at the end of a meal. They are also very popular to make at parties and children’s get-togethers since they are very simple to make and require no baking.

YIELD: 15–20 BALLS

INGREDIENTS

- 3 ½ oz. unsalted butter
- 1 tsp. vanilla extract
- 1 pinch salt
- 3 Tbsp. cocoa powder
- 3 Tbsp. strong coffee (hot)
- ½ cup caster (ultrafine) sugar
- 1 ½ cup rolled oats
- 1 ¾ oz. desiccated coconut

DIRECTIONS

1) Mix together the butter, sugar and vanilla until combined.

2) In a small bowl, combine coffee and cocoa powder and mix to form thick paste.

3) Allow to cool slightly, then add to the butter mixture and mix until fully combined.

4) Add the salt and oats and mix together until fully combined.

5) Take a teaspoon of the mixture and roll gently between palms (wearing gloves) to form a small ball.

6) Roll in coconut or powdered sugar and place on a tray covered in parchment paper.

7) Refrigerate until firm. Best served chilled.
**ST. LUCIA SAFFRON BUNS**

YIELD: ~50 BUNS

**INGREDIENTS**

- 1 cup whole milk
- ¼ tsp. saffron, crushed
- 1 stick butter, room temperature
- 3 cups bread flour
- 1 cup whole wheat flour
- ½ cup potato flour
- 1 Tbsp. instant yeast
- 1 ½ tsp. salt
- ¼ cup sugar, plus more for sprinkling
- ½ tsp. ground nutmeg
- 3 large eggs (plus one egg white for glazing)
- 2 tsp. vanilla extract
- ½ cup raisins soaked in water

**DIRECTIONS**

1) In a small saucepan, simmer milk. Stir in saffron and butter and remove from heat. Allow to cool to lukewarm.

2) In a mixer equipped with a dough hook, blend flours, yeast, salt, sugar, and nutmeg. Add milk, eggs, and vanilla, and mix until well combined and dough is smooth. Place dough in large oiled bowl. Set in a warm place for about one hour, until dough has almost doubled in size.

3) Preheat oven to 375°F. If using a Combo-Oven for convection cooking, preheat to 350. Turn out dough on a lightly floured surface and divide into 1 ½ inch balls. Round each piece and allow to rest for about 5 minutes, then roll into 6 inch snakes. Then roll and twist each piece into a tight figure eight, tucking coiled ends under to hold shape. Place on a parchment-lined pan. Let dough rise again for 30 minutes, until almost double in size.

4) Brush with egg white, sprinkle with sugar, and garnish with raisins. Bake for 15 to 25 minutes until golden brown.

This is a Swedish holiday dish served in place of the normal everyday cinnamon buns in the month of December. The buns are in a swirl because they are known as Lucia Cats or 'lussekatter' and the two raisins are the two cat eyes. Saffron is used because of its bright yellow quality to symbolize light. These buns honor the fact that Saint Lucia brought light and hope to the people during the cold, dark winter.
**Grilled Mexican Street Corn**

**Yield:** 4 cobs

**Ingredients**

- 4 ears sweet corn, shucked
- ¼ cup mayonnaise or Mexican crema
- ¼ cup butter, melted
- ¼ cup Cotija cheese, finely crumbled
- ½ tsp chili powder
- 1 lime, cut into wedges

**Directions**

1. Light charcoal (or wood) to prep the grill to roast corn. If roasting on stovetop, individually wrap ears of corn in foil and cook over medium high heat. Rotate occasionally for both methods for 10-12 minutes or until charred.
2. While corn is roasting, crumble cheese and melt butter.
3. When corn is finished roasting, use sauce brush to brush on melted butter, then mayonnaise. Use large spoon to evenly coat corn with Cotija cheese. Other toppings such as garlic powder, cilantro, sour cream are optional.
4. Serve immediately with chili powder and lime wedge.

This savory street food can be found throughout Mexico. Salty notes from the cheese, butter, and mayo/cream go great with the sweetness from the corn. You can’t forget the twist from the freshly juiced lime and chili powder to top it off. This minimal effort snack is sure to be a hit at any occasion!
DIRECTIONS

1) Heat oven to 400°F.

2) Using an electric mixer, mix butter, ½ cup powdered sugar and the vanilla. Mix in flour, nuts, and salt until dough holds together.

3) Shape dough into balls using size 40 scoop. Place about 1 inch apart on a cookie sheet lined with parchment paper. Refrigerate for about 20 minutes (or more).

4) Bake 10-12 minutes or until set but not browned. Allow to cool on a wire rack for about 7-8 minutes.

5) Roll warm cookies in powdered sugar. Allow to finish cooling on a wire rack. Dust with powdered sugar using a sifter.

INGREDIENTS

- 1 cup butter or margarine, softened
- ½ cup powdered sugar
- 1 tsp vanilla
- 2 ¼ cups all-purpose flour
- ¾ cup finely chopped walnuts, chopped in food processor
- ¼ tsp sea salt
- powdered sugar

POLVORONES YIELD: 44 COOKIES

Polvorones hail from Spain. In the nineteenth century, Filomena Micaela Ruiz wanted to make mantecados, a similar cookie to Polvorones, so she could sell them to different populations through her husband, who traveled. Filomena substituted the lard for butter making the cookies drier to provide a means of preservation. These soft, crumbly Spanish shortbread cookies coated in powdered sugar are sure to be a crowd pleaser! May substitute almonds or pecans for alternative nut options.
1) Preheat oven to 350° F.

2) Cut the stems off of each of the mushrooms and finely chop them, setting the mushroom caps aside for later.

3) Heat the oil in a pan over high heat. Cook the chopped stems with the garlic, half of the salt, and half of the pepper for about six to eight minutes, constantly stirring. Be careful not to burn the garlic. Remove from heat.

4) In a medium bowl, combine cooked stems, cream cheese, breadcrumbs, half of the Parmesan, parsley, the remaining salt, and the remaining pepper, mixing until evenly combined. The mixture should be extremely thick.

5) Space out the mushroom caps evenly on a baking sheet, upside down. Spoon a generous amount of the cream cheese mixture on top of each mushroom. Top each mushroom with a sprinkle of Parmesan cheese. Bake for 20 minutes.

6) Garnish with a sprinkle of parsley, then serve!
Greek Salad Skewers

Yield: 16 skewers

A delicious twist on a Mediterranean classic. This recipe includes feta cheese and olive oil, both key ingredients found in most any Mediterranean dish.

INGREDIENTS

- ¼ english cucumber
- ¼ lb feta cheese, cut into 16ths
- 8 halved pitted kalamata olives
- 8 halved cherry tomatoes
- 2 Tbsp extra virgin olive oil
- 4 tsp kosher salt
- 4 tsp ground black pepper

DIRECTIONS

Slice cucumber ½ inch thick and quarter. Place on platter and sprinkle each with ¼ teaspoon of salt and pepper. Stack cucumber slices with a piece of feta and half an olive. Pierce a half of a tomato on a toothpick and stab through the cucumber, cheese and olive stack. Coat with olive oil and serve.
VIETNAMESE SPRING ROLLS
YIELD: 10 ROLLS

**SQUARE ROLL INGREDIENTS**
- 10 spring rolls rice paper wrappers
- 3 ounces cooked rice noodles (the thinnest kind)
- 1 cup EACH: lettuce leaves, shredded purple cabbage, julienned carrots, julienned cucumbers
- fresh cilantro & basil
- 1 large avocado, sliced
- 20 medium cooked shrimp

**PEANUT SAUCE INGREDIENTS**
- ½ cup creamy peanut butter
- 2 tsp minced garlic
- 1 tsp ginger paste
- 2 Tbsp soy sauce
- 2 Tbsp brown sugar
- 1 lime juiced (about 2-3 tablespoons)
- 1 tsp sesame oil
- 1 Tbsp Sriracha
- optional: crushed peanuts

**DIRECTIONS**
1) Add all the ingredients for the peanut dipping sauce in a medium bowl and use a whisk to combine. If your peanut sauce is thick, you can add in 1 tablespoon of warm water at a time to thin.

2) Pour 1 to 1 ½ cups of warm water into a shallow baking dish. Dip one sheet of rice paper wrapper at a time in the warm water for 10-15 seconds and allow it to become soft but still slightly firm. You don’t want it to get slimy. Move it over onto your work surface.

3) Place a small amount of rice noodles in a pile on a third of the rice paper topped with lettuce leaves, purple cabbage, carrots, and cucumbers. Top it with a few sprigs of cilantro and a couple of basil leaves. The next layer is a couple slices of avocados placed next to the rice noodles and finally 3 pieces of shrimp placed in a row next to the avocados. Roll the bottom of the rice paper over the rice noodle and veggie pile, then fold in the left and right side, followed by roll #2 over the avocados and roll #3 over the shrimp. Just like you would a burrito.

4) Place the rolls on a serving plate. If you aren’t serving them right away, place a damp piece of paper towel on a serving plate and place the rolls apart from each other, followed by a second piece of damp paper towel.
CRUNCHY BURMESE GINGER SALAD

SERVES 6

The use of ginger, fried shallots, and an array of toasted nuts is reminiscent of Burma, while the addition of fish sauce and lime juice adds the taste of many neighboring countries.

SALAD INGREDIENTS

- 1 cup Japanese-style pickled ginger; rinsed, drained, and chopped
- ½ cup fried soybeans or soy nuts
- ½ cup toasted pumpkin seeds
- ½ cup roasted and unsalted peanuts, chopped
- ½ cup toasted white sesame seeds
- 1 ripe plum tomato sliced into thin wedges
- 1 cup shredded Napa cabbage
- ¼ cup fried shallots (recipe below)
- 2 Tbsp fresh lime juice
- 1 Tbsp fish sauce
- 2 Tbsp shallot oil (recipe below)
- salt and pepper to taste

SALAD DIRECTIONS

1) In a large bowl, combine all ingredients except shallot oil and salt.
2) Add oil, salt and mix together.
3) Adjust seasonings to taste.

FRIED SHALLOT INGREDIENTS

- 1 cup peanut oil
- 1 cup thinly sliced, fresh shallots

SHALLOT DIRECTIONS

1) Heat oil in skillet.
2) Line a plate with paper towels.
3) Test oil by tossing in shallot; when shallot sizzles, add the rest of the shallots.
4) Stirring often, cook shallots until they begin to brown (5-10 mins), reduce heat.
5) Transfer shallots to paper towels and blot oil.
6) Wait until crisp to serve.
BRAZILIAN CHEESE BREAD
SERVES 2–4

INGREDIENTS
• ½ cup olive oil or butter
• ½ cup water
• ½ cup milk or soymilk
• 1 tsp. salt
• 2 cups tapioca flour
• 2 tsp. minced garlic
• ½ cup grated parmesan cheese
• 2 beaten eggs

DIRECTIONS
1) Preheat oven to 350°F.
2) Pour oil, water, and salt into a large saucepan, and place over high heat. When the mixture comes to a boil, remove from heat immediately and stir in tapioca flour and garlic until smooth. Set aside to rest for 10 to 15 minutes.
3) Stir the cheese and egg into the tapioca mixture until well combined, the mixture will be chunky like cottage cheese. Drop rounded 1/8 cup-sized balls of the mixture onto an ungreased baking sheet.
4) Bake in preheated oven until the tops are lightly browned, 15 to 20 minutes.

Pão de Queijo is a Brazilian snack. Manioc starch, or tapioca flour, was used because of the lack of availability of wheat. The starch is what makes for the chewy, dense texture of these breads.