

Recipes from the Food Demonstrations held during Hicks Nurseries 20th Annual Flower & Garden Show 2010

Recipes from:

Baker Brian Fishman, Sweet Karma Baking
550 East Meadow Avenue, East Meadow, NY 11554
516-794-4478

Zucchini Tea Cake

3 eggs
1/2 cup vegetable oil
1 1/3 cups sugar
1/2 cup orange juice
1 teaspoon almond extract
1 teaspoon vanilla extract
2 1/2 cups cake flour
2 teaspoons cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground clove
1 1/2 cups shredded zucchini (approx. 1-1 1/2 medium sized zucchini – mandolined)

In a bowl beat the eggs, sugar, oil, orange juice and extracts. Sift the dry ingredients together in a bowl.

Add dry ingredients to egg mixture, mix well. Add zucchini, fold in with a rubber spatula. Scoop into paper lined muffin cups or mini loaf pans. Bake @ 350F for 15 minutes then rotate 180 degrees and bake for another 15. Cool before frosting and/or filling.

Frost with White Chocolate Cream Cheese Buttercream

White Chocolate Cream Cheese Buttercream

18 ounces white chocolate
1 1/2 pounds cream cheese
12 ounces butter -- very soft
3 tablespoons lemon juice

Melt white chocolate. Soften cream cheese in mixer until very smooth. Beat in cooled melted white chocolate. Beat in soft butter and lemon juice.

Chocolate Beet Cake

1 1/4 cups roasted, canned drained beets and even beet baby food -- pureed
2 ounces unsweetened chocolate
4 ounces semisweet chocolate -- melted with unsweetened
2 teaspoons vanilla

4 eggs (can use egg replacer)
1 cup vegetable oil, olive oil works well, use from roasted beets
1/2 cup Dutch processed cocoa powder*
2 cups sugar
2 cups cake flour
2 teaspoons baking soda
1/4 teaspoon salt

Pour beets, melted chocolates and vanilla in a bowl of an electric mixer and blend smooth.

Add eggs one at a time. Mix well after each addition. Add the oil in a slow steady stream as to nicely emulsify the batter.

Sift the dry ingredients and add them slowly to the batter, mix well. Beat at medium speed for 2 minutes. Scoop batter or divide into two-9 inch pans, greased and lined with a parchment circle or into individual muffin tins. 325F bake 20 minutes then rotate and bake another 20 minutes.

Cool completely before cutting

Frost with White Chocolate Cream Cheese Buttercream (see recipe above)

Recipe from:

Leisa Dent, LL Dent

221 Old Country Road, Carle Place, NY 11514

Fried Green Tomatoes

Core and slice, lengthwise, 10 green tomatoes

Mix together 2 cups cornmeal, 1 cup flour, 3 Tablespoons onion powder, salt and pepper to taste

Coat tomatoes in egg whites and then coat with cornmeal mixture. Deep fry in very hot oil (350 degrees), several slices at a time. Slices will float to the top. Drain off excess and place on towel to absorb.

Pork Shoulder - 7 lb bone-in

Make a marinade by blending 8 cloves garlic and rosemary leaves (as much as you like), until all is ground and then add 1 cup water, salt and pepper to taste. Using a meat injector, inject the marinated throughout the pork. Dry off the skin to make it crispy.

Baked in 350 degree oven for approximately two hours until internal temperature of the roast is 160 degrees. Use a meat thermometer. Start with meat covered and then uncover for last half hour.

Recipes from:

Chef Joe Lester, The Ivy Cottage

38 Hillside Avenue, Williston Park, NY 11596-2319

(516) 877-2343

Ham Leek Jarlsberg Tarte

Makes four 10-inch pie shells (pie dough or 1 large sheet pan or puff pastry)

1 quart 40 percent heavy cream
10 whole eggs
½ lb good smoked ham, diced
1 small onion, diced
3 large leeks, cleaned and diced small
1 lb. Jarlsberg cheese, small dice
kosher salt or sea salt, to taste
fresh ground black pepper, to taste
pinch of nutmeg, to taste

Saute onions and leeks in olive oil until tender. Add diced ham, sauté.

In separate bowl, add the eggs; beat until frothy. Add cream; mix well. Add salt, pepper, and nutmeg. Mix well.

Add cooked onions, leeks and ham into pie shell. Then add the cheese. Cover all with the cream/eggs to the top of pie shell. Put pie shells on sheet pan.

Bake at 350 degrees for 45 minutes to one hour. Let sit for 45 minutes. Then serve.

Recipes from:

A la Carte Culinary Services, Ltd. ©, 32 Atlantic Avenue
Lynbrook, New York 11563, 516-599-2922
www.alacartecs.com

Red Potato Salad with Fresh Herb Vinaigrette

This is a great potato salad, especially for those who would prefer not to have mayonnaise. Vary the herbs as you like. Rosemary and sage are stronger, so use less.

Makes 6 servings

2 ½ pounds red-skinned potatoes, unpeeled, cut into bite-sized pieces
1 tablespoon Dijon mustard
3 tablespoons white wine vinegar
2/3 cup extra virgin olive oil
1 shallot, minced
1 tablespoon chopped chives
1 tablespoon chopped fresh parsley
2 teaspoons chopped fresh tarragon
Salt and freshly ground pepper to taste

1. Cook potatoes in boiling salted-water until just tender; about 10 minutes. Drain. Cool potatoes slightly.
 2. Meanwhile, place Dijon mustard in a bowl large enough to eventually hold the potatoes. Whisk in vinegar, then gradually whisk in the olive oil, creating an emulsion.
 3. Whisk in shallots and herbs; season to taste with salt and freshly ground pepper. Gently fold in potatoes. Taste again for salt and pepper.
 4. Serve warm or at room temperature. Garnish with additional herbs if you wish.
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Recipes from: Polly Talbott, CCP, © A la Carte Culinary Services, Ltd.
32 Atlantic Avenue, Lynbrook, New York 11563
516-599-2922 www.alacartecs.com

Pesto alla Genovese with Linguini

Makes 4 main course servings

3 cups fresh basil leaves, stems removed, washed, dried and firmly packed (about 4 ounces)

¼ cup extra-virgin olive oil

1/3 cup pine nuts, lightly toasted

2 medium garlic cloves, peeled and chopped

1 teaspoon salt

½ cup freshly grated Parmesan cheese

2 tablespoons Fiore de Sardinia or Pecorino Romano

1/3 cup extra-virgin olive oil

2 tablespoons butter, softened to room temperature

Additional Parmesan cheese and toasted pine nuts for garnish

1 pound linguini (or any pasta), cooked and drained

1. Place basil, ¼ cup olive oil, pine nuts, garlic and salt in food processor or blender; process until evenly pureed, about 1 minute.
 2. Transfer mixture to a large serving bowl. Slowly stir in cheeses and remaining 1/3 cup olive oil; work in the softened butter.
 3. Add hot pasta to the bowl and toss. Serve with grated the additional Parmesan cheese and pine nuts.
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Recipe Adapted from: Fine Cooking Magazine. April/May 2008

By Polly Talbott, A la Carte Cooking School
32 Atlantic Avenue, Lynbrook, NY 11563
516-599-2922; www.alacartecs.com

Rosemary Garlic Butter

This is great to have in the freezer! Use on lamb, steaks, chicken or even vegetables for an instant “zip up”. Vary the herbs as you like. More delicate herbs like dill or tarragon would be wonderful on fish. It’s even great on crackers.

Makes 1 cup

4 large cloves garlic
Kosher salt
2 teaspoons fresh lemon juice and about ½ teaspoon lemon zest
1 teaspoon chopped fresh rosemary
2 sticks unsalted butter, at room temperature
Freshly ground black pepper

1. Peel the garlic cloves, halve them lengthwise, remove the germ from the center of the garlic, and coarsely chop the cloves. Sprinkle with 1 teaspoon salt. Using the flat side of a chef’s knife; smear and mash the garlic and salt together to form a smooth paste. You should have about 2 teaspoons garlic paste.
2. Transfer the garlic paste to a small bowl. Add the lemon juice, zest and rosemary. Stir to combine. Add the butter and mash together with a fork until completely incorporated. Season to taste with salt and pepper.
3. Use immediately or use parchment, waxed paper, or plastic wrap to shape the garlic butter into a log, twisting the ends as if it were a sausage. Refrigerate until ready to use. The butter will keep in the refrigerator for up to 2 weeks or in the freezer for up to 1 month.

Recipe from:
New York Ravioli, www.nyravioli.com
Phone: 516-741-7287 Fax: 516-741-5289

Cold Pasta Salad Suggestions

Roasted, Sweet Red Pepper Aioli
Roasted Peppers
Mayo

Salt & Pepper
Tabasco

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Fresh Basil Aioli
Pesto
Mayo
Salt & Pepper
Pignoli Nuts

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Fresh Tomato Chopped w/Roasted Garlic
Fresh Parsley
Shavings of Parmesan

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Roasted Eggplant
Red Onion (Roasted) and Capers
Olive Oil

Cold Pasta Salad Suggestions

Grilled Chicken w/Fresh Fennel
Sun dried Tomato in Pesto Sauce

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Sautéed Spinach
Prosciutto
Roasted Peppers
Red Onion
Olive Oil
Balsamic

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Sautéed Spinach
Fresh Tomatoes
Kalamata Olives
Ricotta Salata

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Fresh Broccoli Sauce
(Olive Oil & Garlic) w/ Cubes of Provolone

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Goat Cheese
Raspberry Vinaigrette
Toasted Pistachio nuts