

Everything is Coming Up Roses!



Hosted by: Jody Knauf
Mari Donnelly
Dorian Hemingway
Terri Chapman

Wednesday, April 9, 2025

Campari Spritz with Rose Water

Ingredients:

- 3 oz brut rose champagne
- 2 oz Campari
- 1/8 tsp rose water
- 1 oz soda water
- Splash of blood orange juice (to your liking)
- Garnish: orange slice

Preparation:

1. Add champagne, Campari, rose water, soda water and blood orange juice directly into an ice-filled wine glass and gently stir.
2. Garnish with an orange slice.



Zucchini and Carrot Roses Tart

(Adapted from Buona Pappa)

Ingredients:

- 1 roll puff pastry
- 350 gr (0.8 lb) ricotta cheese
- 5.3 oz (1 package) Boursin garlic and fine herb cheese
- 2 eggs
- 3 oz Parmesan cheese
- Pinch of nutmeg
- 2 Tbsp extra virgin olive oil
- 1 Tbsp fresh oregano
- 4.5 oz mozzarella cheese
- 4 multi-colored carrots
- 2 zucchini



Instructions:

- **Tart base:** unfold a puff pastry sheet on a tart pan (cover all the surface). Place a parchment paper foil in the center and place on top of it some kind of weight (pie weights, seeds, dry beans).
- Bake the tart base in the preheated oven at 350F/180C for 15-20 minutes. Remove the seeds/dry beans and the parchment paper. Let it cool down.
- **Tart filling:** in a medium bowl add the eggs, the ricotta cheese, Boursin cheese, the grated parmesan cheese and the grated nutmeg. Adjust with a pinch of salt. Also add the mozzarella in cubes and the fresh oregano. Mix everything up until smooth.
- **Roses:** slice the zucchini and the carrots length-wise using a potato peeler or a mandolin. Place the slices in a bowl and cook in the microwave for 1 minute. This step will make the slices very soft and much easier to roll: they will not break while rolling.
- Spread the cheese filling on top of the tart base
- Take one long slice of a vegetable (I started with the zucchini) and roll it on itself very tightly. That's the core of our rose. Take another slice and keep rolling. With only 2/3 slices you should obtain a nice rose bud. Place the bud in the center of the tart: the cheesy cream will act like a glue and the vegetable bud will stay in place without any problem. Keep going creating rose buds of different colors/vegetables and placing them one next to the other in a spiral movement. Rose after rose you will obtain a beautiful and colored vegetable field of roses
- Brush some extra virgin oil of olive on top of the vegetables and bake the tart in the preheated oven at 380F/200C for 50 minutes.

To Make Tartlets:

- Using a round cookie or biscuit cutter (approximately 2.5" diameter), cut out small circles of puff pastry and place into a greased mini-muffin pan.
- Add a spoonful of cheese mixture. Top with 3-5 rosettes and brush with EVOO. I found it easier to make all the rosettes up first and then place them into the muffin pan, arranging by size and color so they look nice.
- Bake in preheated oven at 350F until done (about 20-25 minutes). Puff pastry should be a light golden brown. NOTE – no need to pre-bake the puff pastry if making tartlets.

Cold Yogurt Soup with Cucumber, Herbs, and Rose Petals

Serves 6

Ingredients:

- ¼ cup (25g) dried rose petals, crushed
- 1/3 cup (40g) almonds or pistachios
- About 1/8 of a preserved lemon piece, briefly rinsed
- 2 cups (500g) Greek-style yogurt
- 1 ½ cups (360ml) ice water
- ½ cup (80 g) golden raisins, finely chopped
- 1 ½ cup peeled, seeded finely diced cucumber (one small or 2/3 large one)
- ¼ cup (10g) finely chopped fresh mint
- ¼ cup (10 g) finely chopped fresh dill
- ¼ cup (25g) finely chopped chives or scallions, white and most of the green parts
- Salt and freshly ground pepper, to taste
- Sumac
- 2-3 Tbsp coarsely chopped pistachios (optional)
- Garlic Blossoms (optional)



Directions:

1. In a small bowl, soak the rose petals in slightly warm water until softened and cold, about 20 minutes. Drain and pat dry with paper towels.
2. Preheat the oven to 350F (175C)
3. Spread almonds or pistachios on baking sheet and toast for 8 minutes, or until fragrant and lightly colored. Let cool and chop finely in a food processor together with the preserved lemon.
4. In a large bowl, whisk the yogurt with the ice water. Add the raisins, cucumber, mint, dill, chives, rose petals and almonds. Season with salt and pepper.
5. Cover and transfer to the refrigerator for at least one hour.
6. Taste the soup and adjust the seasoning, then serve in glasses or in shallow bowls, sprinkling generously with sumac, pistachios and garlic blossoms, if you like.

GRILLED CHICKEN BREASTS WITH ORANGE BLOSSOM FRUIT SALSA

Grilled Chicken Breasts by Jenny English

Serves 4

Ingredients:

- 4 Skinless, boneless chicken breast halves
- ¼ cup lemon juice
- ¼ cup olive oil
- 2 tsp. dried parsley
- 1 tsp. seasoning salt
- ½ tsp. ground black pepper
- ½ tsp. onion powder

Directions:

- Preheat grill for medium-high heat and lightly oil the grate
- Working with one chicken breast at a time, place chicken between two sheets of plastic wrap or parchment paper on a cutting board. Using a meat mallet or rolling pin, gently pound each breast to ½ inch thickness
- Add lemon juice, olive oil, dried parsley, seasoning salt, black pepper, and onion powder to the large zip-top bag; add chicken and press out as much air as possible before sealing bag. Gently massage chicken to distribute marinade. Marinate chicken in the refrigerator for at least 30 minutes or up to 12 hours
- Place chicken breasts, smooth side down on preheated grill; cook, covered, until no longer pink and juices run clear, about 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F
- Transfer chicken to a cutting board and tent with aluminum foil. Let rest 5 minutes.

Orange Blossom Fruit Salsa by Sue Moran

Serves 3 cups

Ingredients:

- ¼ cup strawberries finely chopped
- ¼ cup blueberries halved
- ¼ cup blackberries halved or quartered
- ¼ cup raspberries halved
- ½ cup papaya chopped

- ¼ cup pineapple finely chopped
- ½ cup pink grapefruit chopped
- 1 kiwi finely chopped
- ½ cup small red grapes halved
- 3 tbsp. pomegranate seeds
- ¼ cup finely diced red onion
- 1 jalapeno finely minced (for less heat leave out the seeds)
- 2 tbsp. Orange Blossom vinegar

Directions:

- Put everything in a bowl and add the vinegar. Start with 2 tablespoons and add more if needed. You want to just lightly dress the salsa without drowning it. Toss gently and serve asap

Apple Roses

Ingredients

2 medium firm apples, thinly sliced
 2 tablespoons lemon juice
 2 tablespoons water
 1 package (17.30 ounces) frozen puff pastry, thawed
 3 tablespoons apricot preserves
 ½ teaspoon ground cinnamon
 Confectioners' sugar for dusting

Directions

1. Thaw one sheet of pastry dough; reserving the other sheet for future use.
2. Preheat oven to 400 degrees. Generously grease a standard 6-cup muffin tin.
3. In a large microwave-safe bowl, combine apple slices, lemon juice and water. Microwave until apples are pliable, 2-3 minutes. Drain, discard liquid, pat apples dry.
4. On a lightly floured surface, unroll thawed puff pastry dough (roll out slightly, if desired); cut into six 1 1/2 inch strips.

5. Place apricot preserves in a small bowl; microwave about 30 seconds or until just warm. Brush preserves on puff pastry strips. Arrange apple slices on each strip, overlapping each apple, leaving about ¼ inch of the rounded apple edge sticking out over the puff pastry. Sprinkle with cinnamon. Starting from one end, roll up strips, keeping the apple slices in place. Press edges together to seal. Place apple roses into prepared muffin tins.
6. Bake until puff pastry is lightly browned and flaky and apples are tender, 30-35 minutes. (Cover loosely with foil if roses brown too quickly). Dust with confectioners' sugar.

Makes 6 roses