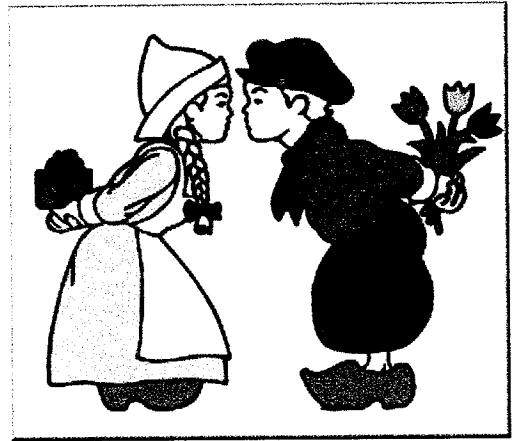


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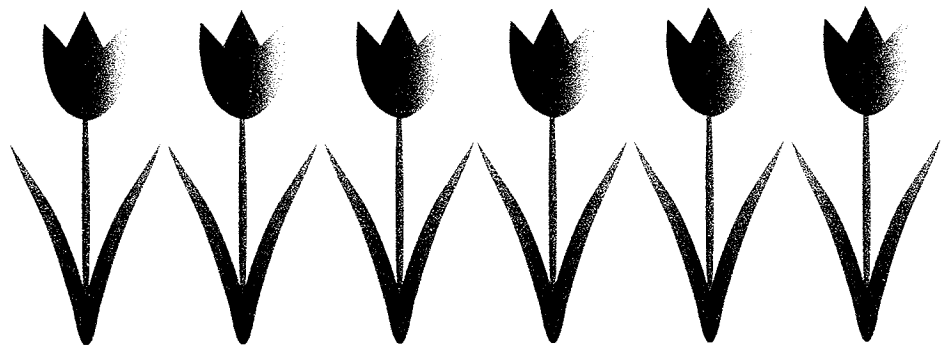


in

Bloom

Hosted By
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May 11, 2022



Crostini with Spinach and Cream Cheese and Shallots

Ingredients:

French baguette, sliced. About 32 slices.
2 Tbsp unsalted butter, divided
1 large or 2 small shallots, minced
Kosher salt
3 oz. fresh baby spinach
8 oz. cream cheese
1/2 cup grated Parmesan, and more to sprinkle

Lightly brush one side of bread slices with olive oil.
Place oiled side up on baking sheet.
Bake in 350° oven for 5-8 minutes.

In a frying pan over medium heat, melt the butter. Add the shallots and a little sprinkle of salt. Cook, stirring, until tender, about 3 minutes, then transfer to the mixing bowl. Add the spinach. Cook just until wilted, then transfer to a colander. Squeeze out the liquid, transfer to a chopping board, then chop finely. Add to the bowl with the shallot mixture. Let cool slightly.

Add the cream cheese and 1/2 cup parmesan to the bowl with the shallot mixture. Stir well to combine.

Spread the mixture onto the crostini.

Sprinkle lightly with Parmesan cheese.

Bake 8 - 10 minutes until the topping is very slightly golden.

Watermelon Gazpacho

This super refreshing watermelon gazpacho hits the spot on hot summer days. This recipe makes a big batch, so store the leftovers in the fridge for easy lunches all week long.

Author: Jeanine Donofrio

Ingredients

- 4 heaping cups cubed seedless watermelon
- 1 English cucumber, diced, reserve half
- 3 medium tomatoes, diced, reserve half
- 1 small red bell pepper, diced, reserve half
- ⅓ cup chopped green onions, diced, reserve half
- 1 garlic clove
- small handful basil
- 3 to 4 tablespoons red wine vinegar
- 3 tablespoons olive oil, plus more for drizzling
- 1 to 2 teaspoons sea salt, or to taste
- ½ teaspoon freshly ground black pepper
- ½ jalapeño pepper, optional
- diced avocado, optional
- micro greens, optional for garnish



Prep Time: 20 min

Total Time: 20 min

Serves 6

Instructions

1. Set aside the reserved half of the chopped cucumber, tomatoes, red pepper and green onions and place the remaining half in a blender. Add the watermelon, garlic, basil, vinegar, olive oil, salt, pepper and jalapeño pepper, if using. Blend until smooth. Taste and adjust seasonings.
2. Pour into a large bowl (or small individual jars, as pictured) and stir in the reserved chopped vegetables.
3. Chill for 3 to 4 hours or overnight.
4. Drizzle with olive oil and garnish with diced avocado and/or micro greens, if desired, before serving.

Good and Easy Chicken

8 boned (and skinless, if desired!) ½ chicken breasts

8 slices Swiss cheese

2 cans cream of chicken soup

¾ pkg. Pepperidge Farm herb dressing – NOT CUBES

½ cube (or more!) melted butter

Place chicken breasts in a baking dish with cheese slices on top. Cover with the soup. Sprinkle dry dressing on top and then drizzle melted butter over all of dressing.

Bake 350 degrees for 1 hour

Drie Melk Cake

Cake

1 cup sugar
5 large eggs, separated
1/3 cup milk
½ tsp vanilla extract
1 cup all-purpose flour
1 ½ tsp baking powder
½ tsp cream of tartar

Milk Syrup

1 can (12 oz) evaporated milk
1 cup sweetened condensed milk
1 cup heavy (or whipping) cream
1 tsp vanilla extract
1 TBSP dark Cuban rum

Preheat oven to 350 degrees.

Generously butter a 13x9 inch baking dish. For the cake beat ¾ cup of sugar and the egg yolks until light and fluffy, about 5 minutes. Fold in the milk, vanilla, flour, and baking powder. Beat the egg whites to soft peaks, adding the cream of tartar after 20 seconds. Gradually add the remaining ¼ cup sugar and continue beating until the whites are glossy and firm, but not dry. Gently fold the whites into the yolk mixture. Pour the batter into the buttered baking dish. Bake the cake until it feels firm and an inserted toothpick comes out clean, about 30-45 minutes. Let the cake cool completely in baking dish. Pierce the cake all over with a fork, taking care to not tear it up.

Combine the evaporated milk, sweetened condensed milk, cream, vanilla and rum in a mixing bowl. Whisk until well blended. Pour the syrup over the cake, spooning the overflow back on top, until it is all absorbed.

When ready to serve, cut a slice and plate it. Top with a dollop of freshly whipped cream or a side of ice cream, dust cake and cream with some fresh cocoa powder and garnish with the fruit of your choice.

Serves 10 generous portions.