

Coconut Tapioca Pudding with Cinnamon Granola and Caramelized Bananas

(compliments of Pastry Chef Luis Villavelazquez formerly of Citizen Cake and Absinthe)

Ingredients

Coconut Tapioca Pudding
2 cups milk
1 can coconut milk
1/2 cup sugar
1 lime, zested
3/4 cup small tapioca
1/2 cup plain yogurt

Directions

Soak tapioca for 10 minutes, then drain.
In a pot, mix together milk, coconut milk, sugar and zest. Bring to a boil, add tapioca and turn heat down to a simmer. Let cook for 20-30 minutes. When thickened, turn off heat and let pudding cool down. Add in yogurt to lighten.

Cinnamon Granola

Ingredients

1/2 cup (1 stick) butter
9 oz (1 heaping cup) oats
3 oz (slightly under 1/2 cup) brown sugar
1 Tbsp. cinnamon
pinch salt
1 tsp. black pepper

Directions

Preheat oven to 325 degrees.
Melt butter and sugar until it starts to caramelize, or smoke. Take pan off heat and add in oats, cinnamon, salt and black pepper. Place back on heat and cook for 2 minutes, until caramelization occurs and oats have been covered in the caramel. Quickly pour oats onto a sheet pan and spread out evenly into a single layer. Bake in oven for 8 minutes, then take out pan and shake granola around so it bakes evenly, and continue to bake for another 8-12 minutes, or until nicely toasted.

Caramelized Bananas

Ingredients

- 2 Tbsp. butter
- 2 Tbsp. brown sugar
- 2 bananas, sliced on a diagonal

Directions

In a saute pan, melt butter and brown sugar together until a nice, dark brown and caramel is bubbling. Add bananas cut side down and cook until golden brown and caramelized on the bottom, about 3 minutes. Leave bananas alone while they are cooking.

To plate, spoon a dollop of pudding, then top with granola and caramelized bananas.

Chard and Garbanzo Risotto

(compliments of Chef Amy Fothergill, The Family Chef)

Ingredients

- 1/2 cup dry baby garbanzo beans (see note) or 1 can of garbanzo or chick peas, drained and rinsed
- 1 cup Arborio rice
- 2 tsp. olive oil
- 1 medium onion, chopped
- 1/2 tsp. pepper
- 2 tsp. unsalted butter
- 1 garlic clove, minced
- 1/2 tsp. salt
- 1/4 cup white wine or sherry (optional)
- 4-5 cups vegetable broth, simmering on the stove
- 1 bunch of chard, cut and soaked in water
- 1 Tbsp. butter
- grated parmesan, or other hard Italian cheese

Note: Soak beans in cold water overnight or for at least 8 hours. Drain, rinse and place in a pot with water and 1 tsp. salt. Cook until softened, about 1 hour. Drain and reserve.

Directions

Heat oil in a large pot. Saute onion and ground pepper until onions are golden and soft, trying not to move the pan too much. Add butter and cook another 2 minutes, then add garlic and salt. If using wine, add it now and cook until it is reduced. Add rice to pan and toast for 1 minute, stirring. Stir in 1 cup of broth and bring to a simmer. Continue simmering and adding broth, about 1/2 cup at a time, stirring every 3-5 minutes. Allow each addition to be absorbed before adding more broth. Continue until rice is tender and creamy looking, but still firm, about 20 minutes. If broth runs out, use hot water. Add the garbanzo beans during the last 5 minutes of cooking and bring back to a simmer. Then add chard and cook until softened. Season with salt and pepper. Add butter at the end to add extra creaminess. Top with grated cheese.

Pea and Mint Dip

(compliments of Chef Amy Fothergill, The Family Chef)

Ingredients

1 lb fresh peas, shelled, or 1/2 lb frozen
2 Tbsp. to 1/4 cup olive oil
1 Tbsp. fresh mint leaves
1/4 tsp. sea salt
1/2 lemon, juiced
1/2 cup feta cheese

Directions

Bring a small pot of water to a boil. Cook peas for 3-5 minutes or until bright green and tender. If using frozen peas, cook for 2 minutes in boiling water. Drain well.

In a food processor or blender, combine peas with olive oil, mint leaves, salt, and lemon juice. Blend until smooth. Add more oil if necessary.

Add in feta and process for 1 minute.

Serve with crackers or fresh vegetables.

Yeast-Free Pizza Dough

(cooked in the brick oven at Hayes Valley Farm)

Ingredients

2 cups all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
2/3 cup milk
6 Tbsp. olive oil



Directions

Preheat oven to 425 degrees

In a large bowl, combine all ingredients and stir well until dough begins to form a ball and pulls away from the sides of bowl. While still in bowl, knead dough by hand until smooth. Form a ball. Press dough onto an oiled baking sheet or pizza pan using your fingertips, leaving a thicker edge for the crust. Top pizza with favorite toppings (sauce, fresh picked vegetables, cheese, etc.) and bake for about 30 minutes until edges are golden brown.

Pancakes

(compliments of Russell Jackson and Carol, Head Chef and Pastry Chef of La Fitte)

Ingredients

2 cups AP flour
¾ cup granulated sugar
1 ½ tbsp. baking powder
2 cups milk
1 tsp vegetable oil
1 tsp vanilla extract
2 eggs

Directions

Mix dry ingredients in a large bowl. Add milk, oil, vanilla, and eggs. Whisk to combine. Fold in any mix-ins at this time, such as fruit, chocolate chips, etc.

Vegetable Lasagna

(compliments of Russell Jackson and Carol, Head Chef and Pastry Chef of La Fitte)

Ingredients

Mixed squash or zucchini
Ricotta cheese
tomato sauce
salt and pepper, to taste
assorted herbs (thyme, parsley, oregano, basil
olive oil

Directions

Preheat oven to 400 degrees.

Peel squash, reserving peels. Using a mandolin, slice squash, or slice thin by hand. Next, mince herbs. Season vegetables and peels with salt and pepper. Sprinkle chopped herbs over vegetables. Drizzle with olive oil and toss to combine.

To assemble lasagna: Grease a loaf pan. Spread a layer of tomato sauce on bottom of the loaf pan. Layer vegetables over sauce. Spread a layer of ricotta over vegetables. Layer peels over cheese. Repeat with ricotta, squash, tomato sauce, cheese, and more vegetables. Bake at 400 degrees for 20 minutes.

Chocolate Chocolate Chip Cookies

Ingredients

1 cup + 2 Tbsp. flour

1/2 tsp. salt

1/2 tsp. baking soda

1 stick (1/2 cup) butter, softened

1/2 cup granulated sugar

1/2 cup packed brown sugar

1 large egg, beaten

1/2 Tbsp. vanilla

1/4 cup unsweetened cocoa

1 cups chocolate chips, 2 Hershey's chocolate bars, chopped or M&M'S

1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 375 degrees.

In a bowl stir together flour, salt, and baking soda. In another large bowl stir together butter, both sugars, egg, vanilla and cocoa. Gradually stir flour mixture into butter mixture and mix until combined. Stir chocolate chips and walnuts, if using, and stir to distribute evenly. Drop dough by tablespoonfuls onto greased baking sheets and bake about 10 minutes. Cool on a baking rack.

Ultimate Chocolate Chip Cookies

Ingredients

6 Tbsp. granulated sugar
6 Tbsp. packed brown sugar
1/2 cup butter or margarine, softened
1 egg
1 cup + 2 Tbsp. all-purpose flour
1/2 tsp. baking soda
1/4 tsp. salt
1/2 cup coarsely chopped nuts
6 oz semisweet chocolate chips (1 cup)

Directions

Heat oven to 375°F.
Mix sugars, butter and egg in large bowl. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.
Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.

Cowboy Cookies

Ingredients

1 cup all-purpose flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 tsp. vanilla extract
1 cup rolled oats
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees. Grease baking sheets. Sift together the flour, baking powder, baking soda, and salt. Set aside. In a large bowl, cream together the butter, white sugar, and brown sugar until light and fluffy. Beat in the egg then stir in the vanilla. Gradually stir in the sifted ingredients. Stir in the rolled oats and chocolate chips. Drop by rounded teaspoonfuls onto the prepared baking sheets. Bake for 8 to 10 minutes. Allow cookies to cool on baking sheets for 5 minutes before removing.

Oatmeal Raisin Cookies

Ingredients

6 Tbsp. butter, softened
6 Tbsp. white sugar
6 Tbsp. packed light brown sugar
1 egg
1/2 teaspoon vanilla extract
1/2 cup + 2 Tbsp. all-purpose flour
1/2 tsp. baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 1/2 cups rolled oats
1/2 cup raisins

Directions

Preheat oven to 375 degrees.
In large bowl, cream together butter, white sugar, and brown sugar until smooth. Beat in the egg and vanilla until fluffy. Stir together flour, baking soda, cinnamon, and salt. Gradually beat into butter mixture. Stir in oats and raisins. Drop by teaspoonfuls onto ungreased cookie sheets. Bake 8 to 10 minutes in the preheated oven, or until golden brown. Cool slightly, remove from sheet to wire rack. Cool completely.

Snickerdoodles

Ingredients

6 Tbsp. all purpose flour
1/4 tsp. salt
2 tsp. baking powder
1/2 cup unsalted butter, room temperature
3/4 cup white sugar
1 egg
1/2 tsp. vanilla
1/4 cup white sugar
1 tsp. ground cinnamon

Directions

Preheat oven to 400 degrees. Line baking sheets with parchment paper. In a large bowl, whisk flour, salt, and baking powder. Set aside. Beat butter and sugar until smooth. Add egg and beat well. Scrape down sides of the bowl. Beat in vanilla. Add flour mixture to bowl and beat until dough is smooth. If dough is soft, cover and refrigerate. Shape dough into 1 inch round balls. In a small bowl, mix together sugar

and cinnamon. Roll balls of dough in the cinnamon sugar and place on prepared pan. Flatten balls slightly. Bake cookies for about 8-10 minutes, or until light golden brown and firm around the edges. Remove from oven and place on a wire rack to cool.

Mexican Tostada

(compliments Chef de Cuisine Justine Kelly of Slanted Door)

Ingredients

1 lb skirt or flank steak (shrimp can also be used)
2 cloves of garlic, smashed
smoked paprika
salt and pepper
1/2 cup oil
Tostada shells
1 can refried beans, or homemade if preferred
1 head of shredded iceberg lettuce, purple cabbage, or cabbage, or a mixture if desired
2 tomatoes, chopped
1 red onion, diced
2 ears of corn, cut off the cob
1 diced jalapeno, seeded and rib removed
2 avocados, peeled, pitted, and cubed, or guacamole
8 oz. grated cheddar, or crumbled queso fresco
mango salsa (combine 1 diced mango, 1/2 juiced lime, chopped cilantro, 1/2 diced red onion, and salt and pepper to taste)
pico de gallo
creme fraiche or sour cream
fresh cilantro
lime wedges

Directions

Marinate steak in the garlic, smoked paprika, salt and pepper, and oil. After steak has marinated, remove garlic so it won't burn on the grill. Grill steak over medium high heat until desired doneness, making sure each side is nicely caramelized. Remove steak from grill and let sit for 5 minutes. After steak has rested, slice into thin slices. To assemble tostada, place a tostada shell on the bottom of a plate and top with desired ingredients.