



Home & Family

Valentines Day
Cookbook

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Valentine's Day Movie Night Snacks

Ingredients:

For the Cake:

- 1 cup AP Flour (plus more for dusting)
- ¼ cup Unsweetened Cocoa Powder
- ½ teaspoon Baking Soda
- ¼ teaspoon Salt
- 4 ounces Chocolate Chips
- ½ stick Butter, cut into pieces
- ½ cup Light Brown Sugar
- 1 Egg
- 3 tablespoons Red Food Coloring

Instructions:

1. Whisk together flour, cocoa powder, baking soda and salt in small bowl, set aside.
2. Heat 1-2 inches of water in saucepan until boiling, put mixing bowl on top and lower heat to simmer. Add chocolate, butter, and brown sugar to top bowl, stir until mostly melted. Remove from double boiler and stir until butter has melted completely. Set aside.
3. Pour warm chocolate mixture into stand mixer. Beat on low, then add egg and mix until blended.
4. Add flour in thirds until completely incorporated.
5. Add food coloring and mix to combine. This will be a sticky dough.

6. Divide dough in half. Roll each half out onto parchment paper, using more flour across the top where necessary to keep rolling pin from sticking to dough. Place dough (on parchment) onto a cookie sheet and slide into the freezer for 20-30 minutes, until firm but not frozen.
7. Heat oven to 350°. Remove one sheet of dough from freezer and flip it onto counter. Peel parchment from back. Using heart cookie cutter, cut out little hearts and place on baking sheet with ½ inch between each cookie.
8. Bake cookies until lightly toasted and firm to the touch, about 9-11 minutes.
9. Transfer cookies to cooling rack.

Caramel Mascarpone Whip:

- 1 8-ounce package Mascarpone
- 1 cup Heavy Cream
- ⅓ cup Caramel Sauce
- ¼ cup Powdered Sugar
- ½ teaspoon Vanilla Extract

Instructions:

1. Beat mascarpone with hand mixer until light and fluffy.
2. Add heavy cream, continue whipping for 2-3 minutes, until voluminous.
3. Add powdered sugar, vanilla, and caramel sauce, beat or fold until just combined.
4. Serve with red velvet chocolate cookie hearts.



Conversation Heart Cakes

Instructions:

1. Use your favorite cake to cut out hearts, using a heart-shaped cookie cutter. (Use big enough heart cookie cutter that will allow enough room for writing.)
2. Place hearts in fridge to harden.
OPTIONAL: Cut hearts in half and put frosting in the middle and sandwich the two halves together. You can also frost the edges as a crumb coat to guarantee smooth edges.
3. Melt chocolate coated candies and add coconut oil to create a thinner consistency.
NOTE: Use a cooling rack placed on a sheet tray to place heart cakes on, so that there is a place for the chocolate drippings to pool.
4. Take out heart cakes from fridge, and drip melted chocolate over the hearts.
5. Place chocolate covered hearts on a sheet tray lined with wax paper, and place in fridge to cool.
6. Take out of fridge and pipe on “conversations” with your favorite frostings.



Mexican Frittata

Total time: 25 min, Yield: 2 to 4 servings

Ingredients:

- ½ tablespoon olive oil
- 2 to 3 green onions/scallions, sliced (white and pale green parts only)
- 3 large eggs
- 1 tablespoon water
- 1 tablespoon chopped fresh cilantro leaves
- Salt and freshly ground black pepper
- ¼ cup Mexican crema or sour cream
- ¼ cup shredded Oaxaca or mozzarella cheese

Instructions:

1. Preheat the oven to 425 degrees F.
2. In an 8-inch, nonstick, oven-proof sauté pan, heat the oil over medium heat. Add the scallions green onions and cook until soft, about 3 minutes.
3. Meanwhile in a medium bowl, beat the eggs with 1 tablespoon of water. Add cilantro and season with salt and pepper.
4. Add egg mixture to pan and cook.
5. Cook for about 8 minutes lifting the edges with a spatula, to allow any uncooked egg to flow to the bottom.
6. Pour the Mexican crema over the top and sprinkle with the cheese.
7. Transfer the pan to the oven and bake until puffed and golden, about 8 to 10 minutes. Serve warm or at room temperature.



Cider, Apple, and Sage Roaster Pork Chops with Brown Butter Gorgonzola Polenta

Prep Time: 20 mins

Cook Time: 20 mins

Total Time: 40 mins

Serves 4

Ingredients:

For the Pork Chops:

- 4 in bone pork chops about $\frac{3}{4}$ in thick
- 2 tablespoons olive oil
- Kosher salt and black pepper
- 2 tablespoons brown sugar
- $\frac{1}{2}$ cup fresh sage leaves
- 4 tablespoons butter
- 1 cup apple cider
- 1-2 in chipotle peppers adobo chopped (optional)
- 1 tablespoons fresh thyme, chopped
- 2 apples, sliced

For the Polenta:

- 1 $\frac{1}{2}$ cups milk
- 1 $\frac{1}{2}$ cups water
- 1 cup polenta
- 2 tablespoons butter

- 2-4 ounces crumbled gorgonzola cheese (may sub parmesan)
- Kosher salt and black pepper

Instructions:

1. To make the polenta. Heat a small skillet over medium heat. Add the butter and cook until browned and toasted.
2. Pour the water and milk into a medium size saucepan and bring to a boil. Lower the heat to medium and slowly whisk in the polenta. Cook, stirring frequently, until the polenta is soft and thick, about 15 to 20 minutes. Keep warm and then just before serving, stir in the gorgonzola cheese and browned butter, season with salt and pepper.
3. Meanwhile, preheat the oven to 450 degrees F.
4. Heat a large oven safe braising skillet over medium high heat. Rub the pork chops all over with olive oil. Sprinkle each side of the chops with salt + pepper and then rub the brown sugar on. Now grab 3-4 sage leaves and press them on the pork chops, they should stick onto the chops, but don't worry if they fall off during cooking.
5. Once the skillet is hot, but not smoking, add the pork chops and sear until both sides are caramelized, about 2-3 minutes per side. Add the butter to the pan and allow it to brown, about 1 minute. Slowly pour in the cider and add the chipotle peppers (if using) + thyme. Bring the sauce to a boil and then remove from the heat. Sprinkle the apple slices around the pork.
6. Place the skillet in the oven and roast for 15-20 minutes or until the pork is cooked to your desired doneness and the sauce has thickened into a glaze. If the pork is done before the sauce is thick, just remove the pork from the pan and place the pan back on the stove. Bring the sauce to a boil and cook until it has thickened.
7. To serve, divide the polenta among plates. Add a pork chop, apples and the glaze from the pan.



Raindrop Cake

Ingredients:

- ½ tsp agar
- 2 cups spring/bottled water
- Brown sugar
- Kinako powder
- Raindrop Cake Mold
- Wooden Boat

Instructions:

For Raindrop Cake:

1. In a small pot, add ½ tsp of agar to 2 cups spring (or bottled) water and stir.
2. Heat on medium/high for 3-4 minutes, until boiling. Stir often.
3. Boil solution until all the agar is gone and water looks clear.
4. Remove from heat and pour into measuring cup and let cool for 5 minutes.
5. Carefully pour into mold and set for 2 hours at room temperature. (Do not refrigerate to set or it will stick to mold).
6. After it has set you can put the mold in the refrigerator to chill & cool.

For Toppings:

1. Combine dark brown sugar and ¼ cup water in a small saucer and stir
2. Heat on low/med on stove, stir until all sugar crystals are completely dissolved
3. Carefully pour into a heat safe cup so it's easy to pour when you're ready to plate

For Plating:

1. Carefully remove cakes from the mold by pressing along the edges to free cake, and gently lift out with your fingers.
2. Gently place the cake on a wooden boat when you're ready to serve.
3. Add dark brown sugar syrup on one side
4. Add kinako powder on the other side
5. Serve and enjoy!



Chicken Marsala with Pan Roasted Fingerling Potatoes

Ingredients:

- 4 chicken breasts, trimmed, sliced horizontally and then pounded thin with a mallet (tip, place a towel under the cutting board, and plastic wrap over the chicken)
- 1 small package baby bella mushrooms, washed and sliced quarter inch thin
- 12 shitake mushrooms, stems removed and sliced
- ½ cup flour
- 1 cup chicken stock
- 1 cup marsala wine
- Salt and pepper to taste
- 1 unsalted butter
- Several tbsp.. olive oil for pan frying chicken
- Parsley for garnish
- 2 lbs. fingerling potatoes, sliced horizontally
- Parmesan flakes

Instructions:

1. Once the chicken is pounded thinly, dredge in salted flour and dust off excess.
2. Pan fry in batches until lightly browned on each side in a skillet on medium heat (3-5 minutes total). Remove and set on a plate.
3. Salt, pepper and deglaze with stock and marsala. Allow to thicken slightly, scraping any bits off the bottom of the pan, then add chicken back to sauce and simmer for 5 minutes.
4. Serve on a bed of roasted potatoes. Sprinkle with chopped parsley.

5. Meanwhile, pan fry the fingerling potatoes, making sure to get the outside crispy brown or roast in the oven per the recipe below:

Roasted fingerling potatoes:

1. Heat oven to Roast at 375. Toss potatoes in a couple tablespoons of olive oil. Place on baking sheet, making sure potatoes do not touch. Roast for 20 minutes, then flip and roast for another 5-10 or until golden. Remove and sprinkle with shaved parmesan.



Sole Meunière

Ingredients:

- 1 sole fillet, skin on
- 3 tbsp plain flour
- 50g butter
- Juice of 1/2 lemon
- A small bunch of asparagus, shaved into thin slices
- 125g ready to eat puy lentils
- Sea salt and ground black pepper
- 2 tbsp olive oil
- 3 tbsp capers, drained and rinsed
- A little flat-leaf parsley, finely chopped, to garnish (optional)

Instructions:

1. Remove any prominent bones from the fish fillets using tweezers. Season the flour with salt and pepper on a large plate and press the fillet into the mix to coat on either side. Shake off any excess and set aside on a clean plate.
2. Heat the oil in a frying pan, which is big enough to accommodate the fish fillet over a high heat. Add the fish fillet, skin-side down and asparagus and cook for 2 minutes and then turn over the fish add half the butter and a squeeze of lemon and cook for a further minute until golden and butter melts. Using a fish slice, remove the fillets from the pan and set aside on a warmed plate.
3. Place the pan back over a high heat and melt the butter until it is foaming, then add the lemon juice and continue to cook until the butter turns a nutty golden brown.

4. Pour the butter, lemon mix over the fish. Warm the lentil in the pan with the remaining pan sauce and serve straight away.

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Carne En Su Jugo (Mexican Beef Stew)

Serves: 4

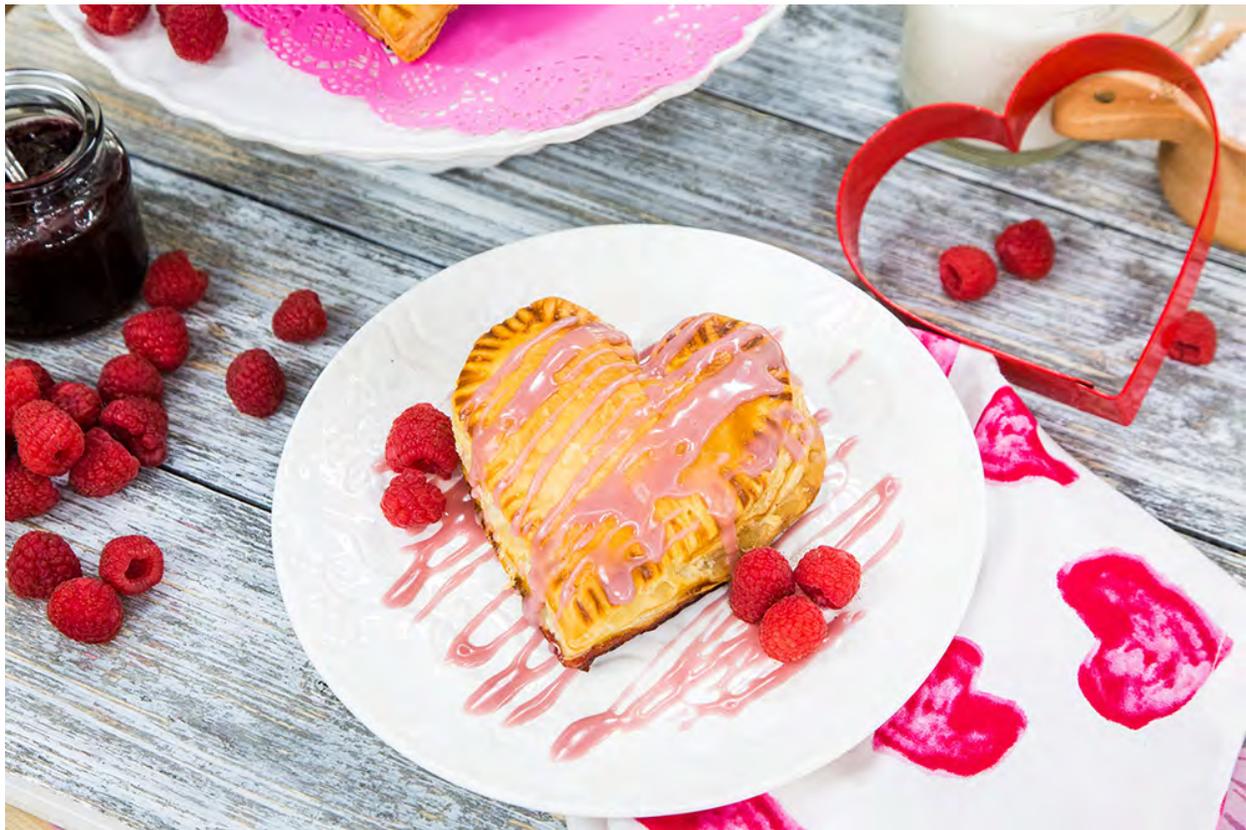
Ingredients:

- 6 bacon slices
- 2 lbs. rib eye steak, cut into thin strips
- 4 tomatillos
- 1 garlic clove
- 2 serrano chilies
- ½ yellow onion, brunoise
- 4 T cilantro, chiffonade
- salt and pepper to taste
- 2 c water
- 1 bone in beef shank
- 2 pieces of kombu
- 2 tazas de frijoles de la olla y su caldo
- 1 lb of fresh nixtamalized masa
- ½ c ox tail stock (from early prep)
- 3 T salt

Instructions:

1. Render the bacon in a pan. Remove from heat and reserve.
2. In the same pan, season and sear the rib eye and beef shank with a little of the bacon fat. Remove and reserve the rib eye.
3. In a pot cook the ox tail, tomatillos, chilies and garlic in the 2 cups of water for 4 hours on low.

4. Remove and blend tomatillos, chilies and garlic with $\frac{1}{4}$ cup of the water in which they were cooking in, pour back in pot. Add the kombu, rib eye meat and its juice together, season to taste.
5. Cover the pot and cook over medium heat for 2 hours.
6. Work fresh masa with $\frac{1}{2}$ cup stock from initial ox tail broth and 3T salt.
7. Portion masa in 1 T portions balls, make indent with pinkie in each and poach in salted water until they float, strain and drizzle with olive oil until you need them.
8. Serve with chochoyotes, pinto beans, bacon, onion and cilantro.



Raspberry Pop Hearts

Ingredients:

For the Pastry

- 2 sheets Puff Pastry (10x15)
- 1 Egg+2 tablespoons Milk (eggwash)
- 1 5-inch heart cutter (or a template and a sharp knife)

For the Filling

- 1 tablespoon Cornstarch
- 1 tablespoon Water
- $\frac{3}{4}$ cup Raspberry Jam

For the Glaze

- 1 cup Powdered Sugar
- 2 tablespoons Raspberry Jam
- 2 tablespoons Milk

Instructions:

1. Whisk together cornstarch and water, then add to saucepan with raspberry jam. Stir until incorporated.
2. Over medium-low heat, bring the jam to a bare boil. When it begins to bubble, drop the heat to low and allow it to simmer for 2-3 minutes, until the cornstarch has begun to hydrolyze and thicken the jam. Remove from heat and cool before using as filling.
3. Heat your oven to 375°

4. Cut six hearts out of each sheet of puff pastry, these will be the bottoms and tops of the pop-hearts. Peel away excess pastry and save for another use.
5. Cover sheet tray with parchment paper and carefully transfer bottom hearts to the tray, leaving ~2 inches in between each heart for expansion.
6. Whisk together egg and milk for egg wash. Brush bottom hearts with egg wash.
7. Place two tablespoons of the cooled jam filling in the center of each bottom heart.
8. Carefully place the top heart over the jam filling and crimp edges all around to seal the dough.
9. Brush top of dough with egg wash.
10. Bake hearts on parchment lined sheet for 20-25 minutes, rotating the tray halfway through to ensure even color. The hearts are done when the dough is golden brown and puffed up.
11. Remove hearts from oven and allow to cool on tray for 5 minutes before using a spatula to remove them to a cooling rack.
12. While the hearts are cooling, make the glaze.
13. Whisk together powdered sugar, raspberry jam, and milk until thin enough to drizzle.
14. Drizzle raspberry glaze over cooling hearts, allow to set for a few minutes before serving.