

BOUNTY of the County

FineMark's Executive Chef, Lisa Fidler

Coconut Curry Kohlrabi Soup with Coconut

Ingredients

- 2 cups Kohlrabi, diced all the same size
- ¼ Sweet Onion Diced
- 1 Tablespoon Olive Oil
- ¼ Cup Coconut Milk
- 2 teaspoons Curry Powder
- ½ teaspoon Turmeric
- Salt & Pepper to taste
- Coconut Flakes for garnish

Instructions

- Heat oven to 400 degrees. Place a Sheet pan in the oven to heat while the oven is coming to temperature.
- Toss the Kohlrabi & Onion in a bowl and toss with olive oil.
- Place the Kohlrabi on the hot sheet pan and return to oven for about 10-15 minutes, depending on the size of your dice.
- Place the kohlrabi in a pot and cover with water. Bring to a boil and lower heat to simmer for 15 minutes.
- Strain the kohlrabi, but keep the liquid.
- Put the kohlrabi into a blender and begin to puree. Add enough liquid to make a nice smooth puree. Scrape the sides to make sure you puree until creamy.
- Return the puree to the pot and add the coconut milk and spices. Heat but do not boil. Add as much more liquid to thin out your puree to a desired soup consistency.
- Add salt & pepper to taste.
- Top with Coconut Flakes

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Jicama Radish & Carrot Slaw

Ingredients

- ¼ cup snipped fresh cilantro
- 2 tablespoons rice vinegar
- 2 tablespoons toasted sesame oil
- ¼ teaspoon salt
- ¼ teaspoon crushed red pepper
- ¼ of a medium jicama, peeled and cut into thin matchstick size pieces (about 3 cups)
- ¾ cup radishes, trimmed and thinly sliced
- ½ cup julienne or packaged coarsely shredded fresh carrots
- 2 green onions, cut into 2-inch pieces and thinly sliced lengthwise
- Lime wedges (optional)

Instructions

- In a large bowl whisk together cilantro, vinegar, oil, salt, and crushed red pepper.
- Add jicama, radishes, carrots, and green onions. Toss to coat.
- Serve immediately or cover and chill for up to 2 hours. If desired, garnish with lime wedges.

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Simple Focaccia

Ingredients

- 1 3/4 cups warm water
- 1 package active dry yeast
- 1 tablespoon sugar
- 5 cups all-purpose flour (additional for kneading)
- 1 tablespoon kosher salt
 - plus coarse sea salt, for sprinkling
- 1 cup extra-virgin olive oil, divided

Instructions

- Combine the warm water, yeast and sugar in a small bowl. Put the bowl in a warm place until the yeast is bubbling and aromatic, at least 15 minutes.
- In the bowl of a mixer fitted with a dough hook, combine the flour, 1 tablespoon of kosher salt, 1/2 cup olive oil and the yeast mixture on low speed. Once the dough has come together, continue to knead for 5 to 6 minutes on a medium speed until it becomes smooth and soft. If the dough is too sticky, sprinkle a little flour, but not too much.
- Transfer the dough to a lightly floured surface; knead it by hand 1 or 2 times. Again, give it another sprinkle of flour if the dough is really sticky.
- Coat the inside of a bowl lightly with olive oil and place the dough to the bowl. Cover it with plastic wrap and put it in a warm place until the dough has doubled in size, at least 1 hour.
- Coat a 1/4 sheet pan with the remaining 1/2 cup olive oil.
- Put the dough onto the pan and begin pressing it out to fit the size of the pan. Turn the dough over to coat the other side with the olive oil. Continue to stretch the dough to fit the pan. When the dough is stretched to the edges, poke it with your finger all over with holes. This is the signature focaccia look.
- Put the dough in the warm place until it has doubled in size, about 1 hour. While the dough is rising a second time, preheat the oven to 425 degrees F.
- Liberally sprinkle the top of the focaccia with some coarse sea salt and lightly drizzle a little oil on top. Bake the dough until the top of the loaf is golden brown, about 25 to 30 minutes. Remove the focaccia from the oven and let it cool before cutting.

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Chef Lisa's Pesto

Ingredients

- 2 cups packed fresh basil leaves*
- 2 cloves garlic*
- ¼ cup pine nuts (you can use any nuts as long as they are oily.. walnuts, mac nuts, etc...)
- 2/3 cup extra-virgin olive oil, divided*
- Kosher salt and freshly ground black pepper, to taste
- ½ cup freshly grated Pecorino cheese*

* I never use all basil. I mix with parsley, cilantro and sometimes I just use parsley & cilantro

* For a more garlic tasting pesto, I add up to 4-6 cloves.

* For lighter oil, I combine a ½ cup of EVOO and ¼ cup of vegetable stock.

* Can substitute with shredded Parmesan.

Instructions

- Place the herbs, garlic & nuts in a food processor. Pulse until blended.
- Pour the oil in while the blender is running. Add the cheese, then blend until a nice paste forms taste and add salt & pepper if needed.

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Awesome Roasted Veggies

Ingredients

- Any Root Veggie
- Scallions, whole-ends removed
- Bell Peppers
- Onions
- Squashes
- Mushrooms
- Brussels Sprouts
- Tomatoes

Instructions

- Preheat your oven to 450-475 degrees.
- Line a pan with foil (optional).
- Place the pan in the oven WHILE the oven is heating and for at least 10 minutes after it reaches temperature.
- Dice your veggies so they are all the same size. If you are doing Squash or Scallion or softer veggies, roast separate from the heartier ones that will need longer.
- Place your veggies in a bowl, drizzle with a little olive oil, salt & pepper.
- When your oven and sheet pan are ready, carefully pull the pan out and place it on the door to the oven (use an oven glove). Spread the veggies in an even layer on the pan. The pan is hot and may warp a little, but will go back to shape.
- Place the pan back in the oven and roast for at least 10 minutes or longer, depending on the size of your cut veggies.
- Remove from oven.

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Strawberry Dip

Ingredients

- 4 oz Mascarpone cheese, softened
- ¼ Cup Powdered sugar
- ¾ teaspoon Vanilla Paste
- ¼ - ½ Cup Strawberry Puree
- Dippers: fresh whole strawberries, grapes, chopped melon, blueberries, cookies, graham crackers, pretzels

Instructions

- In medium bowl, beat cream cheese, sugar and vanilla until smooth.
- Slowly add the puree until a creamy, dip able consistency.
- Garnish with chopped strawberries. Serve with dippers.