

FINEMARK NATIONAL BANK & TRUST

Food From Around The World

Lauren Simon, Executive Chef

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Fresh Butter with baguette and fresh radishes

1 pint heavy cream
Salt

Place the heavy cream in the bowl of a food processor and process until the cream breaks and begins to separate. Keep processing until the butter collects into a ball. Drain the butter in a colander and gently rinse with cold water. Season with salt. Wrap tightly with plastic and Refrigerate until ready to use. Good for up to a week in the fridge.

Serve with fresh radishes and sliced baguette.

Savory Asparagus Crepe with lemon, tarragon and mascarpone filling topped with *Florida MicroGreens*

Ingredients

- 12 ready-made crepes (in the produce section of the grocery store)
- 1 bunch fresh asparagus
- 1 lemon
- 2 sprigs fresh tarragon, minced
- 1—4 oz container mascarpone cheese
- 2-3 tablespoons heavy cream
- Salt and pepper to taste
- White balsamic reduction
- Microgreens for garnish

Directions

1. Bring a pot of water to a boil and season liberally with salt.
2. Trim the ends of the asparagus. Add the asparagus to the boiling water and cook 1 minute.
3. Drain and immediately transfer to a bowl of ice water.
4. Drain the asparagus from the ice water and dry thoroughly. Chop the asparagus into small pieces and set aside.
5. In a mixing bowl whisk together the mascarpone cheese with heavy cream until the consistency of mayonnaise. Add the zest of the lemon, tarragon and salt and pepper and mix to combine.
6. Fold in the asparagus.
7. Spread the filling evenly in the prepared crepe and fold into quarters. Finish with a squeeze of lemon juice, white balsamic reduction and microgreens.

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Lemon Cilantro Mushrooms with Serrano Ham and Shaved Manchego with arugula salad

Ingredients

- 1 pound whole white button mushrooms, brushed clean of dirt
- 1 lemon
- 3-4 sprigs fresh cilantro, chopped roughly
- Olive oil
- Salt and pepper to taste
- 2 tablespoons sherry vinegar
- Manchego cheese
- Serrano ham
- 1 bag fresh arugula

Directions

Heat 2 Tablespoons of olive oil in a large sauté pan over medium high heat. Add the mushrooms and cook until beginning to brown and slightly softened. Season with salt and pepper and add the sherry vinegar. Remove from heat and add the zest from the lemon and the cilantro.

Toss the arugula with the lemon juice, a few glugs of olive oil and salt and pepper. Serve with shaved manchego and serrano ham.

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Stewed Beef with Dried Fruits over turmeric couscous with roasted eggplant and spinach

Beef Stew

- 2 pounds stew beef
- Olive oil
- Salt and pepper
- 1 small can tomato paste
- 2 tablespoons Ras El Hanout spice mix
- 1 medium yellow onion
- 2 large carrots
- 1 carton beef stock
- 1/4 cup dried apricot, roughly chopped
- 1/4 cup dried figs, roughly chopped
- Whole milk Greek yogurt, for serving

Season beef liberally with salt and pepper. Heat olive oil in a medium sized Dutch oven over medium high heat. Add the beef and brown well on all sides. Remove the beef from the pan and set aside. Drain some of the fat from the pan, leaving about a tablespoon in the pot. Add the onion, carrot and Ras El Hanout. Cook until the onion has softened and then add the tomato paste. Stir to evenly coat the vegetables. Add the beef back to the pot and mix well. Add the stock and bring to a simmer. Reduce the heat to low and cover. Let stew 2-3 hours until the beef is fork tender. Add the dried fruit and let simmer an additional 20 minutes. Serve over couscous and top with yogurt if desired.

Roasted Eggplant and Spinach Couscous

- 1 pound Israeli couscous
- 1 large eggplant, medium diced
- 1 pound baby spinach
- Salt and pepper
- Olive oil
- 1-2 tablespoons Turmeric
- 1 bunch fresh mint
- Fresh pomegranate perils

Heat a rimmed baking sheet in the oven to 450 F.

Meanwhile, toss the eggplant with 2-3 tablespoons olive oil, turmeric and salt and pepper to taste. Place the eggplant on the preheated sheet pan in an even layer and roast until deeply browned around the edges. Set aside.

While the eggplant is roasting, bring a large pot of water to a boil and season liberally with salt. Add the couscous and cook until soft, about 7-8 minutes. Drain well and toss with eggplant and baby spinach. Drizzle with extra olive oil and top with fresh mint and pomegranate.

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Orange Espresso Cannoli with Chocolate Espresso Beans

Ingredients

- 1 large orange, zested
- 2-3 tablespoons instant espresso powder
- 1 (4 oz) container mascarpone cheese
- 1/4 whole milk ricotta cheese
- Pinch of salt
- Dash of vanilla extract
- 1/4 cup powdered sugar
- 1 cup heavy cream
- Cannoli shells
- Chocolate covered espresso beans, roughly chopped
- Mini dark chocolate chips

Directions

1. Combine the mascarpone, ricotta, orange zest, and espresso powder in the bowl of a stand mixer. Add salt and vanilla. Gradually add in the heavy cream and whip until soft peaks form.
2. Add the powdered sugar and whip until stiff peaks form.
3. Transfer the filling to a piping bag and fill the cannoli shells. Dip edges in chocolate covered espresso beans and mini chocolate chips.