

Make it, Bake it, Fake it

Recipes by: FineMark's Executive Chef, Jillian Lane

WATERMELON & CREAMY GOAT CHEESE SALAD

Yields 4 Servings

Ingredients

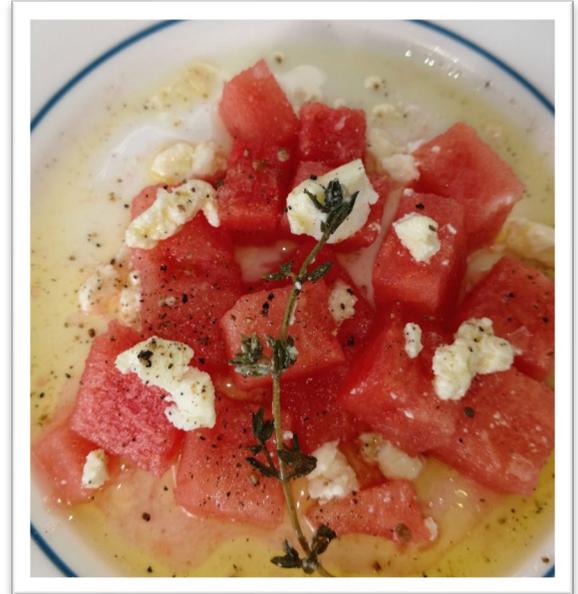
- 3 Cups Fresh Watermelon, cubed and seeded
- 4 Tbsp Creamy Goat Cheese, marinated in Olive Oil
- Maldon Sea Salt* & Fresh Ground Pepper

Directions

Divide cubed watermelon onto 4 separate plates, gently crumble the goat cheese over the melon. Drizzle some of the olive oil that the cheese was marinated in over the melon pieces.

Just before serving, add a pinch of Maldon Sea Salt and fresh pepper to the dish.

This dish is a refreshing blend of sweet, chilled fruit and tangy goat cheese. It's a perfect throw it together dish that will impress, every time you serve it.



**Maldon Sea Salt is a unique sea salt that is only produced by The Maldon Crystal Salt Company*

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CHILLED CARAMBOLA, MANGO & CUCUMBER SOUP

Yields; Approximately 4 Cups

Ingredients

- 1 Medium Cucumber, seeded & cubed
- 1 Large Mango, peeled, and cubed, discard center stone
- 2 Medium to large sized Carambola (star fruit), cubed
- ¼ C Cilantro, packed
- 2 Tbsp Vidalia Onion, minced
- Juice from ½ of a Lime
- ½ C Vegetable Broth
- 2 tsp Sherry Vinegar
- 1 Tbsp White Balsamic Reduction
- 2 Tbsp good quality Extra Virgin Olive Oil
- 1 tsp Kosher Salt



Directions

Place first six ingredients into a blender and blend on high for 30-60 seconds, add remaining ingredients and pulse until fully incorporated.

You may need to adjust the white balsamic reduction depending on the natural sweetness of the fruit.

Chill in refrigerator at least 2 hours before serving.

Garnish with a slice of star fruit, diced cucumber and a cilantro leaf.

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LEMON LAVENDER CAKE

Ingredients

- 2 sticks Unsalted Butter, room temperature
- 2 ½ C Cane Sugar (divided)
- 4 Extra Large Eggs, room temperature
- 1/3 C Lemon Zest
- 3 C Flour
- ½ tsp Baking Powder
- ½ tsp Baking Soda
- 1 tsp Kosher Salt
- ¾ C Freshly Squeezed Lemon Juice (divided)
- ¾ C Buttermilk, room temperature
- 1 tsp Pure Vanilla Extract
- 2 Tbsp Lavender Flowers (food grade)
- 2 C Confectioners' Sugar, sifted
- 3 ½ Tbsp Freshly Squeezed Lemon Juice



Directions

Preheat oven to 350 degrees F. Grease and flour 2 (8 ½ by 4 ¼ by 2 ½- inch) loaf pans.

Cream the butter and 2 cups cane sugar in the bowl of an electric mixer fitted with the paddle attachment, until light and fluffy, about 5 minutes. With the mixer on medium speed, add the eggs, 1 at a time, then add lemon zest.

Sift together the flour, baking powder, baking soda, and salt in a bowl. In another bowl, combine ¼ cup lemon juice, the buttermilk, and vanilla. Add the flour and buttermilk mixtures alternately to the batter, beginning and ending with the flour. Gently stir in the lavender buds. Divide the batter evenly between the pans, smooth the tops, and bake for 45 minutes to 1 hour, until a cake tester comes out clean.

Combine ½ cup granulated sugar with ½ cup lemon juice in a small saucepan and cook over low heat until the sugar dissolves. When the cakes are done, allow to cool for 10 minutes. Remove the cakes from the pans and set them on a rack set over a parchment lined sheet pan. Holding the warm cakes upside down, use a pick to pierce the bottom all around, carefully spoon the lemon syrup over the bottom of the cakes allowing it to seep into the holes you have just created. Allow to cool completely.

Combine the confectioners' sugar and the lemon juice in a bowl, using a whisk, mix until smooth. Pour over the tops of the cakes, allowing the glaze to drizzle down the sides.

Lavender flowers sourced from Little Woods Herbal <https://littlewoodsherbal.com>