

Super
FOOD
salads



THE POWER OF LIVE MICROGREENS

Recipes by FineMark's Executive Chef, Lauren Simon





GINGER APEROL SPRITZ

Recipes by Executive Chef, Lauren Simon

INGREDIENTS

2.5 oz Aperol
4.5 oz Ginger Beer
1 oz Fresh Orange Juice

DIRECTIONS

Dip the rim of a glass in water or leftover orange juice and then dip in chai spiced sugar. Fill glass with ice and pour Ginger Beer over ice. Add the Aperol and orange juice.

CHAI SPICED SUGAR RIM

Recipes by Executive Chef, Lauren Simon

INGREDIENTS

1 cup Sugar
3 tablespoons ground cinnamon
1 tablespoon ground cardamom
1 tablespoon ground ginger
½ tablespoon ground allspice
½ tablespoon ground cloves
½ tablespoon ground nutmeg
1 teaspoon finely ground black pepper

DIRECTIONS

Combine all ingredients and store in an airtight container.



MANGO AND ASPARAGUS SALSA CROSTINI

Recipes by Executive Chef, Lauren Simon

INGREDIENTS

4 oz mascarpone cheese

1 Tablespoon Curry Powder

1 Mango, peeled and minced

1 bunch asparagus, blanched and finely chopped

1 handful fresh cilantro leaves, chopped

Olive Oil

Salt and Pepper

Crostini

Chopped peanuts for garnish

DIRECTIONS

Whisk together mascarpone and curry powder in a small bowl and set aside.

In a separate bowl, combine the mango, asparagus and cilantro leaves. Drizzle with a few Tablespoons of olive oil and season with salt and pepper.

Spread curried mascarpone onto a toasted crostini and top with salsa. Garnish with chopped peanuts



SWEET POTATO HUMMUS

Recipes by Executive Chef, Lauren Simon

INGREDIENTS

1 large sweet potato,
cubed, boiled and
drained

2 cans chickpeas,
drained

¼ cup tahini paste

½ cup olive oil

Salt and pepper

Fresh lemon juice

1 teaspoon cumin

Pinch of raw sugar

DIRECTIONS

Combine drained chickpeas, sweet potato and tahini paste in the bowl of a food processor. Blend until smooth. Add lemon juice and cumin and season with salt and pepper. Blend again to combine and with the processor running, slowly stream in the olive oil until it reaches the desired consistency.



ROASTED VEGETABLE RELISH

Recipes by Executive Chef, Lauren Simon

INGREDIENTS

1 eggplant
2 small zucchini
1 red bell pepper
½ red onion
Olive Oil
Salt and Pepper
Red Wine Vinegar
Fresh Herbs

DIRECTIONS

Preheat a baking sheet in the oven to 425 F. Cut all the ingredients into about the same sized small dice and place in a large bowl. Coat with olive oil and season with salt and pepper.

Carefully place the vegetables onto the preheated baking sheet and roast until browned around the edges.

Let cool and then toss with a few splashes of red wine vinegar and fresh chopped herbs.



SPICED KRISPIES

Recipes by Executive Chef, Lauren Simon

INGREDIENTS

1 ½ cups Rice Krispies
½ cup cashews
½ cup peanuts
2 Tablespoons chia seeds
2 Tablespoons black sesame seeds
2 Tablespoons vegetable oil
¼ cup dark brown sugar
¼ cup sweet chili sauce
1 teaspoon Chinese five spice powder
Salt and pepper to taste

DIRECTIONS

Preheat oven to 250 degrees F. Combine the rice krispies, nuts and seeds in a large bowl. Stir together the vegetable oil, brown sugar, chili sauce and five spice powder in a separate small bowl. Combine the set and dry ingredients and season with salt and pepper.

Spread on a parchment lined baking sheet and bake for 1 hour and 15 minutes, stirring every 15 minutes until evenly browned and beginning to crisp. It will continue to crisp as it cools.

Once cooled, break into small pieces and store in an airtight container for up to a month.



LIME AND MIRIN VINAIGRETTE

Recipes by Executive Chef, Lauren Simon

INGREDIENTS

2 Limes, zest and juice
2 Tablespoons Yuzu Marmalade (or orange marmalade)
1 Tablespoon soy sauce
1 Tablespoon Honey
¼ cup mirin
1 teaspoon sesame oil
½ cup olive oil

DIRECTIONS

Whisk together all the ingredients except for the olive oil. Slowly drizzle in the olive oil while whisking until emulsified.

RED MISO VINAIGRETTE

Recipes by Executive Chef, Lauren Simon

INGREDIENTS

2 Tablespoons Red Miso
2 Tablespoons honey
¼ cup seasoned rice vinegar
½ cup olive oil

DIRECTIONS

Whisk together all the ingredients except for the olive oil. Slowly drizzle in the olive oil while whisking until emulsified.



CHEATERS FRESH STRAWBERRY ICE CREAM

Recipes by Executive Chef, Lauren Simon

INGREDIENTS

1 quart heavy cream
1 14 oz can condensed milk
1 pint fresh strawberries, diced
1 teaspoon vanilla extract
Pinch of salt

DIRECTIONS

Whisk the heavy cream until soft peaks form in the bowl of a stand mixer. Slowly add the can of condensed milk, the vanilla and the salt and continue to whisk until stiff peaks form. Gently fold in the strawberries.

Transfer to an airtight container and cover tightly. Freeze at least 3 hours or overnight.