



# Tuesdays

AT THE HOLLOW

## HERB WORKSHOP RECIPES



### GOAT CHEESE AND GRAPE BITES

For every grape, roll in 1/2 oz goat cheese, once coated, roll in sliced chives and toasted hemp seeds.

### TOMATO BRUSCHETTA

Confit 6 large tomatoes for 1 hour, once removed from head add in 3 fine diced shallots, 6 leaves of basil, 1T of dried oregano and serve on a crostini with pesto on it.

### BEET SKEWERS

Steam beets for 1 hour, remove skin and cut into 1/6ths, pan fry in butter. Once off, coat in balsamic reduction (below) and rosemary leaves.

For balsamic reduction, mix equal part balsamic vinegar and sugar, boil until nape (holds shape on a coated spoon); remove from head and cool

### LEMON MINT MOUSSE

- 4 cups heavy cream
- ¼ cups heavy cream
- ¾ cups granulated sugar
- ¼ cups fresh mint Leaves
- 8 sheets of gelatin
- 1½ cups you favourite lemon curd

Using a mortar and pestle, break down the mint leaves into the sugar until the leaves are completely broken down.

Bloom gelatin in cold water. Once gelatin has completely softened, heat ¼ cup of cream till it's warm to touch but not boiling.

Pour cream into an electric mixer, adding the mint infused sugar gradually.

Whip to soft peaks. Adding the warm gelatin mixture just before cream is done whipping.

In a large bowl, place the lemon curd, softening with a spatula.

Fold in soft cream in two parts, let chill in the fridge overnight to set gelatin and develop in flavour.

### ROSEMARY SHORTBREAD

- 2 cups all-purpose flour
- 2/3 cup granulated sugar
- 1 Tbsp finely chopped fresh rosemary
- 1 tsp kosher salt
- 1 cup butter, cut into 1-inch chunks
- 2 tsp honey
- 1-2 Tbsp sanding sugar Demera or regular granulated sugar

Preheat oven to 325 degrees. Lightly grease (I use baking spray) and then line an 8 or 9-inch cake pan (round or square) or a 11-inch tart pan\* with a removable bottom with parchment paper. Set aside.

In the bowl of a food processor, pulse together flour, sugar, rosemary and salt until combined.

Add butter and honey and pulse in 5-10 second intervals. After about a minute, mixture will have the appearance of white sand. Continue to pulse until large crumbs form. Don't over process the dough, but do stop once or twice during processing to loosen flour that will tend to clump to the lower edges of the food processor bowl. (I use a spatula or a blunt ended table knife for this.)

Once large crumbs form (dough will not be smooth) and there is no flour at the bottom of the bowl, dump mixture into prepared pan. Press the dough into the pan fairly firmly to create an even surface. Be sure there are no loose crumbs around the edges of the pan. Sprinkle with sanding, Demera or regular sugar.

Bake for 35-45 minutes then remove from oven. (The smaller your pan is, the thicker your shortbread will be and the longer it will take to bake. Check frequently towards end of baking time. You want it to be a pretty, deep golden brown.)

Invert shortbread onto a flat plate. Place another plate on top and invert again. Slide onto a work surface and sprinkle with a bit more sugar, if desired. Cut shortbread into wedges, rectangles or squares. Transfer pieces to a wire rack to cool completely. Store in an airtight container