



In The Kitchen with Cortney Kelley

September 2024 – Summer's Last Days



Tomato Orchard Salad with Pomegranate Molasses

½ medium onion, finely chopped	Small bunch of flat leaf parsley, finely chopped
Sea salt and freshly ground pepper	1 tablespoon finely chopped fresh mint leaves
1 medium green pepper, deseeded and finely chopped	1 tablespoon pomegranate molasses
3 green onions, trimmed and finely chopped	1 tablespoon fresh lemon juice
3 medium ripe tomatoes, finely chopped	¼ cup pomegranate seeds

Place the chopped onions in a large bowl and sprinkle a little salt over. Rub the salt into the onions with your hands for a minute to soften. Stir in the peppers, spring onions, tomatoes, parsley and mint, and combine well.

In a small bowl, mix the pomegranate molasses with the lemon juice. Pour over the salad, season with salt and pepper, and combine well. Sprinkle the pomegranate seeds over, gently combine and serve.

NOTE: If fresh (or frozen) pomegranate seeds are not available, dried cherries may be substituted. Soak the dried cherries in a small amount of hot water to rehydrate slightly, drain and add in place of pomegranate seeds.

Summer Squash Rolls

1 medium zucchini or summer squash, about 8 ounces	1 tablespoon chopped fresh dill
Extra-virgin olive oil	Grated zest of 1 lemon
Kosher salt and freshly ground black pepper	8 fresh basil leaves
1 cup fresh ricotta cheese	8 fresh mint leaves
⅓ cup grated parmesan cheese, plus a chunk of cheese for shaving	1 bunch arugula
1 tablespoon chopped fresh chives	2 tablespoons Shallot Dressing (see below)
	1 tablespoon hazelnuts, toasted until fragrant, and coarsely chopped

Preheat the oven to 425°F.

Use a vegetable peeler or mandolin to slice the squash lengthwise into ¼-inch thick slices. You want 8 slices total, ideally from the middle of the squash, so the strips will be about 6 inches long.

Arrange the squash ribbons in a single layer on a baking sheet and drizzle each ribbon with just enough olive oil to coat. Season with salt and pepper and roast until tender, about 3 minutes. Set aside to cool completely.

In a medium bowl, combine the ricotta, Parmesan, chives, dill, lemon zest, a good pinch of salt, and a few cracks of pepper.

Stack 1 basil leaf, 1 mint leaf, and 3 arugula leaves crosswise on one end of a squash ribbon. Top with a heaping tablespoon of the ricotta filling, then roll up the slice of squash to create a little bundle and place it seam side down on a platter. Repeat with the remaining squash, herbs and filling.

Drizzle the rolls with the vinaigrette and sprinkle the chopped hazelnuts over top. Using the vegetable peeler, shave Parmesan on top to garnish.

Shallot Dressing

¼ cup finely chopped shallots	1 tablespoon fresh lemon juice
¼ cup seasoned rice wine vinegar	

In a small bowl, combine the shallots and vinegar. Let the mixture sit for at least 15 minutes to soften and let the flavors meld. Will keep in the refrigerator for several days.

Bayview School of Cooking is proudly featuring August Imports.

Apricot Cake

2 cups plus 1 tablespoon all-purpose flour
2 tablespoons cornstarch
1 tablespoon baking powder
1 cup unsalted butter, softened,
plus extra for the pan
1¼ cups granulated sugar

5 large eggs
½ cup whole milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
½ cup apricot jam
Confectioner's sugar

Preheat the oven to 400°F. Rub the butter on the inside of two 8-inch cake pans and line the bottom with parchment paper.

Whisk together the flour, cornstarch, and baking powder. Put the butter and sugar into a mixing bowl and beat together with electric beaters until creamy.

Crack one of the eggs into a cup; pour it into the butter mixture and beat well. Then add a large spoonful of the flour mixture and beat well. Continue to alternate 1 egg and a large spoonful of the flour mixture until all the eggs are used up. (The reason for going slowly with the eggs and adding the flour in between is to prevent the mixture from curdling.) Now add the remaining flour mixture and fold it in thoroughly but gently with a spoon, followed by the milk, vegetable oil, and vanilla. Using a spatula, divide the mixture evenly between the two pans and bake for 18 minutes or until golden and risen and a skewer inserted into the middle comes out clean. Let the cakes cool in their pans for 5 minutes before turning out onto a wire rack to cool.

When they are completely cool, put one of the cakes, flat side up on a plate. Using an offset knife or spatula, spread it all over with the apricot jam, and top with the second cake. Sift confectioner's sugar over the top.

You may substitute the confectioner's sugar for a layer of chocolate ganache:

Add ¾ cup plus 2 tablespoons heavy cream into a pan with 2 tablespoons of sugar and bring to a boil. Remove from the heat and whisk in 5¼ oz./150 g of chopped dark chocolate, whisking until smooth and glossy. Allow to sit for a few minutes before pouring over the top of the cake.

Golden Tomato and Peach Soup

For the soup:

2 pound of yellow tomatoes, any type, roughly chopped
2 ripe peaches, peeled, pitted, and roughly chopped
2 tablespoons seasoned rice wine vinegar
2 garlic cloves, peeled

Seeds from ½ small jalapeño pepper
(or more if you like it spicy)
½ teaspoon Kosher salt, plus more to taste
2 ears fresh corn, husks and silks removed

For serving:

Extra-virgin olive oil
Juice of 1 lime
¼ cup fresh Thai basil leaves

¼ cup fresh cilantro leaves
1 cup Sungold tomatoes, sliced
Maldon salt

Place six soup bowls in the freezer to chill.

In a blender, combine the tomatoes, peaches, vinegar, garlic, jalapeño seeds, and kosher salt and blend until completely smooth. Pour the mixture through a fine-mesh strainer set over a bowl and chill until cold, about an hour.

Fill a large bowl with a couple of handfuls of ice and cold water and set aside.

Fill a large pot with water and salt it generously. Bring the water to a boil over medium-high heat and drop in the corn. Cook until just tender, 2 to 3 minutes. Transfer the corn to the ice bath to stop cooking and cool it, 2 to 3 minutes. Remove the corn from the ice bath.

Stand one ear of corn up in a large bowl and use a really sharp knife to slice corn off the ear. Keep 3 or so rows intact in about 1-inch sections, to use as garnish. Add the remaining corn to the soup.

To serve:

Divide the chilled soup among the serving bowls. Float the reserved bits of corn on top, drizzle with olive oil, and a drizzle of lime juice. Sprinkle with the Thai basil and cilantro and add a few sliced Sungolds to each bowl. Finish with Maldon salt and serve.