

# **Kitchen Creations with Chef Marcia**

## **Tapas Menu: January 21, 2016**

### **Devilled eggs with smoked salmon and capers**

6 hard boiled eggs  
Slices of smoked salmon  
2 tbsp mayo  
1 tbsp minced capers  
1 tbsp minced green onion  
1 tsp fresh dill  
Salt and pepper to taste  
1 baguette sliced thin and toasted in over with olive oil

#### **Directions:**

Peel hard boiled eggs, and cut in quarters. Separate whites and yolks. Place yolks in a bowl with the mayo, capers, green onion and dill. Mix till smooth consistency, add a little more mayo if necessary, salt and pepper to taste. Place a slice of salmon on the egg white, then top with the egg yolk mixture. Sprinkle a little dill on top. Serve on a thin slice of toasted baguette.

### **Herb goat cheese with a roasted tomato and balsamic marinara with garlic crostini**

4 oz goat cheese  
1 tsp minced garlic  
1 tsp minced basil  
Salt and pepper  
Mix all together to combine

#### **Marinara**

1 pint of grape or cherry tomatoes  
¼ cup diced onion  
Fresh basil  
Olive oil  
Balsamic vinegar  
Lemon juice

#### **Directions:**

Combine tomatoes, onion, basil and olive oil, roast in the oven at 350degrees for 15 minutes or till tomatoes are bursting. Puree mixture. In a sauce pan heat the tomato mixture with balsamic vinegar, add salt and pepper as needed and a touch of lemon juice.

### **Spanish Spinach and Tomato Mini Pizzas**

2 tbsp olive oil  
1 onion finely chopped  
1 garlic clove minced  
1 14oz can of diced tomatoes  
3 cups baby spinach  
Salt and pepper  
2 tbsp pine nuts

### **Pizza dough**

6-8 tbsp warm water  
½ tsp active dry yeast  
Pinch of sugar  
1 ¼ cups bread flour  
½ tsp salt

### **Pizza dough directions**

Combine water, yeast and sugar. Let set till frothy about 10 min. Add in flour and salt and knead by hand or with kitchen aid dough hook for 10 min. Put in a clean bowl and cover with plastic wrap over bowl. Let raise for 1hr in a warm place or till doubled in size.

### **Topping**

Heat 1 tbsp olive oil, add onion, cook for 5 min. add in garlic cook for 30 sec. add in tomatoes, cook for 5 min. until reduced to a thick mixture. Add the spinach and cook, stirring, till wilted. Season with salt and pepper.

### **Making the pizzas**

Punch down the pizza dough and knead for 2 min. by hand. Roll out the dough very thin on a floured surface, cut out 32 circles with a round cutter. Place on an olive oiled baking sheet. Top with the topping and sprinkle with pine nuts and a drizzle of olive oil. Bake for 10-15 minute until edges of the dough are golden brown. 400 degree oven.

### **Chicken Cube with Cherry Tomato and Blanched Broccoli with a Garlic Chili Sauce**

#### **chile garlic dipping sauce:**

1 1/2tb Chile garlic sauce,  
1 t garlic,  
1/4c rice wine vinegar,  
1/3c water,  
1/3c sugar,  
1/2t salt,  
1t fish sauce,  
Cornstarch slurry,  
1 1/2tb cilantro

#### **Directions:**

Put all top 7 ingredients in a saucepan, bring to a boil, then simmer, add cornstarch slurry to thicken. Finish with cilantro.

Stir fry chicken cubes in a little vegetable oil and sesame oil till done (salt and pepper), blanch broccoli, add to stir fry (keep crunch), add tomatoes for a quick stir fry. Put tomato, broccoli and chicken on a skewer and dip in sauce, serve with side of sauce.