Traditional Genovese Pesto

Recipe copyright Rhona and Ramsi Kamar 2017

Yields ¾ cup

2 cups fresh basil leaves

½ cup almonds or pine nuts or a combination

 You can toast these first for a deeper flavor or leave them raw

3 cloves of garlic

½ teaspoon sea salt

½ cup extra virgin olive oil

If you want to use cheese, substitute ¼ cup of the nuts for finely grated Parmesan or Pecorino cheese.

Except for the olive oil, process all ingredients in a food processor until smooth. Slowly pour in the oil with the processor running to blend.

Coconut Curry Sauce

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In a saute pan on medium heat, saute until soft:

1 inch fresh ginger, minced

2 cloves of garlic, finely minced

Stir in:

2 teaspoons curry powder

Add:

1 can of full fat or light coconut milk

½ cup water

1 tablespoon vegetable base or 1 vegetable bouillon cube

1 Tablespoon tomato paste

Stir well.

Stir in:

½ teaspoon salt

½ teaspoon white pepper

Juice of half a lime

Taste and add more salt, pepper or lime to your liking.

Stir in 1 tablespoon fresh cilantro, chopped

Mixed Berry Coulis

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In a medium saucepan on medium high heat, add:

2 Tablespoons raspberry or other berry flavored liqueur

Leave alone for 2 minutes until the alcohol evaporates.

Add:

12 ounces mixed berries, frozen and thawed

 You can use any combination of strawberries, blueberries, blackberries or raspberries

¼ cup water

5 Tablespoons granulated sugar

1 teaspoon vanilla extract

Bring to a boil and reduce the heat to low.

Let simmer until the sauce becomes syrupy, about 20 minutes.

Process with a hand blender and strain out the seeds, if desired.

Add 2 teaspoons lemon juice and taste. Add more sugar if desired. Let the sauce simmer again just until any additional sugar has dissolved well.

Chill.

Coconut Whipped Cream

Recipe copyright Rhona and Ramsi Kamar 2017

2 cans chilled full fat organic coconut milk in cans

 Always use organic for this.

 The coconut milk should have been refrigerated for at least 8 hours before using.

½ cup powdered sugar, sifted

1 teaspoon vanilla

Chill a the bowl of a kitchen stand mixer. Remove the top of the can of coconut milk. The solids should be separated from the liquid. Carefully run a butter knife around the edges to release the solids and pour the contents of the can into a strainer. Discard the liquid.

With a fork or whisk, mash down the solid coconut cream and it in the mixing bowl. Whisk for a couple of minutes on medium speed before adding the powdered sugar and vanilla. Continue to whisk on medium until the cream is light and fluffy with some stiff peaks. Stop and scrape down the sides a couple of times during the mixing.

Taste and add more sugar if you like.

Professional tip: put the whipped cream into a gallon Ziploc bag and cut a small edge off one corner for easing piping!

Devil’s Food Cake, Vegan

Recipe copyright Rhona and Ramsi Kamar 2017

Preheat the oven to 350.

Line a 9 x 12 cake pan with parchment paper and lightly spray it with pan spray.

In the bowl of a stand mixer, sift together:

3 cups cake flour or all-purpose flour

2 cups granulated sugar

2 Tablespoons baking soda

1 teaspoon salt

½ cup cocoa powder

In a separate mixing bowl, whisk together:

1 cups vegetable oil

2 cups cold water

1 Tablespoon vanilla

With the mixer running on low, add in the wet ingredients to the dry.

Whisk on high for about 6 minutes.

Add in 2 Tablespoons white vinegar and whisk for about 30 seconds on low to

incorporate.

Pour the batter into the cake pan and cover with foil.

Bake, covered, for about 30 minutes. Remove and test the center with a toothpick. If

it comes out clean the cake it ready. If not, cook for up to an additional 10 minutes uncovered.

Oven Roasted Tomatoes

Recipe copyright Rhona and Ramsi Kamar 2017

Line a baking sheet with parchment paper. Drizzle with 1 Tablespoon extra virgin olive oil.

Preheat the oven to 250 degrees.

Remove the stems of 4 pounds of tomatoes.

Slice the tomatoes in half horizontally and lay them cut side up on the baking sheet.

Sprinkle the tomatoes with :

2 Tablespoons sugar

1 Tablespoon salt

3 Tablespoons fresh rosemary and or thyme, finely chopped

Drizzle with another 2 Tablespoons olive oil and 2 Tablespoons balsamic vinegar.

Roast the tomatoes for up to 2 hours, until they have collapsed and caramelized.

Remove from the oven and reserve any liquids left in the pan to use in a vinaigrette, if you wish.